

TRAINING IN FOOD AND BEVERAGE PRODUCT ANALYSIS AND QUALITY CONTROL

The overall goal of the training program “ FOOD AND BEVERAGE PRODUCT ANALYSIS AND QUALITY CONTROL “ is to provide the trainee with the skills they will need to provide appropriate food product testing and management for food industry.

SCOPE OF THE TRAINING -

Analytical Food Chemist : Analytical pharmaceutical chemists, develop and apply stringent methods of chemical analysis to the product before it goes on the market, ensuring the quality of food products.

Quality Control Analyst : A QC chemist, or quality control chemist, utilizes chemistry lab skills to test and measure materials, generally in a manufacturing or quality control lab.

UNIT – 1 FOOD LAB SAFETY , STANDARDS , REGULATORY AND SOP'S

Law of Food Safety and Standards , Food Products Regulatory Bodies ,Standard Operating Procedures in Food Analysis

Basics of Laboratory: Lab safety and Procedures, Record Maintenance, Handling of Equipments , Sterilization Techniques , Preparation of Chemical & Reagents

UNIT – 2 : QUALITY CONTROL AND QUALITY CHECKS IN FOOD MICROBIOLOGY

Enumeration of microorganisms in food : Determination of Aerobic colony count in Foods , Most Portable number method , Enumeration of yeast and molds in food , Enumeration of coliforms

Determination of microorganisms in food : Direct microscopic count for Sauces , Tomato Puree and Pastes , Rope producing spores in Food , Enumeration and Isolation E.Coli , Salmonella , Shigella , Vibrio etc , Detection and determination of Thermophilic Flat Sour Spore Formers in Food , Bacteriological Examination of Water for coliforms , Identification of Microbes , Confirmation through PCR Module

UNIT – 3 : Analysis of Food Products by PCR Technology

Extraction of Nucleic Acid from Bacteria , Quantification of DNA , Amplification of DNA through PCR , Characterization of microbes through 16s rDNA

UNIT – 4 : Basics of Food Chemistry

Basics of Chemical Assay , Basics of Spectroscopy , Basics of chromatography , Introduction to HPLC , Introduction to GC , Introduction to Mass Spectrometry . Techniques used in Food Chemistry : Chemical Assay , Spectroscopy , TLC , HPLC , GC & Mass Spectrometry.

UNIT – 5 : Determination of Food Additives / Adultrants

Analysis of Preservative / Adulterants by Spectroscopy , analysis of any Preservative / Adulterants by HPLC , Analysis of Preservative / Adulterants by Gas Chromatography , Data Analysis of Chromatography Data : Software Handling & Data Analysis

Facilities Required For Unit – 2& 3 :

PCR, Real Time PCR, Refrigerated Centrifuge , High Speed Refrigerated Centrifuge , DNA Speedvac Concentrator , Spectrophotometer ,Vortex Mixer , Dry Bath , Water Bath , Electrophoresis , Power Supply , Bio- safety Cabinet for RNA handling , Gel Documentation System, BOD Incubator, Bio Safety Cabinet etc.

Facilities Required for Unit 4 & 5 :

HPLC , Gas Chromatography , SPME Extraction Columns , TLC Plate Viewer & Documentation Unit , Desiccator , TLC Sprayer etc.

Refrigerated Centrifuge , Spectrophotometer ,Vortex Mixer , Dry Bath , Water Bath , auto titrator , pH meter , Viscometer , Refractive Index Meter , SPME Extraction , Centrifugation , Microwave Digestion , Column Chromatography -

Research Elective For Project Work : Participants may choose one area of interest -

- **Analysis of Food Product**
 - **Analysis of Food Beverages**
-

INFORMATION TO APPLY FOR THE PROGRAM

WHO MAY JOIN ?

Students From Biotechnology , Microbiology , Biochemistry , Life Science , Chemistry , Pharmacy , Forensic Science , Food Science etc.

SELECTION CRITERIA : First come first serve

FEE FOR TRAINING PROGRAM : Rs 10,000 / - (For 30 Days Training)
Rs 12,000 /- (For 45 Days Training + Project Work)

APPROVAL OF THE TRAINING PROGRAM :

This training program is designed and approved by the organization Scientific Advisory Committee.

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HOW TO APPLY –

Details of Documents :

1. Any identity proof along with University / College Identity Card
2. Filled Registration form of **Allele Life Sciences Pvt. Ltd.** with photograph
2. Registration fee will be Rs 1000 / -
3. Registration fee may be paid through cheque / Demand Draft or On Line Transfer :

Cheque or Demand Draft will be in favor of “ **Allele Life Sciences Pvt. Ltd.** “ payable at Noida or Service Branch

Details for on line Payment :

Kindly write us for bank or UPI Details at : allelelifesciences@gmail.com

For on Line Registration Send scan copy of all documents at : allelelifesciences@gmail.com

Note : Kindly send the receipt of the registration fee along with scan documents.

Those who pay through cheque or DD send all documents at following address :

Allele Life Sciences Pvt. Ltd.

C - 59 , Sector - 10 , Noida

Uttar Pradesh - 201301 , IN

Ph.No : + 91-9891179928

Note : We will send confirmation at your email address within 7 days.

For Any other query mail at : allelelifesciences@gmail.com or Call at – 09891179928

Registration Form is Given at next page

Registration Form

Name of Training Program :

Expected Date of Joining :

Candidate Details :

Name: Mr./Ms. _____

Father's Name: _____

Address : _____

Contact No. : _____ Mobile No.: _____

Email: _____

Institution -

Qualification -

Terms & Conditions :

1. The admission to training / internship programs will be confirmed after the payment of registration fee along with documents.
2. The registration fee deposited is completely non refundable.
3. The industrial training fee includes the cost of chemical , reagents and study material costs.
4. I will deposit the service charges as decided by the company at the time of joining date of training program.
5. Students have to bear their own boarding/lodging /conveyance charges. We facilitate students in finding proper paying guest arrangements.
6. The trainees will have to bring their own lab coat and wear them all the time in the campus.
7. Trainees are selected on first come first serve basis
8. Trainees will maintain adequate discipline inside the lab premises.

DECLARATION

I _____ from _____

hereby declare that all statement/information given in the application form are true to the best of my knowledge and belief . I will strictly abide by the norms/lab etiquette during the training

Signature

Place: _____

Date: _____

For office use only