

Tentative Training Calendar from July '22-December '22

I. Northern Zone

S. No.	Topic	Venue	July	Aug	Sep	Oct	Nov	Dec
1.	Hands on Training on Microbiological Analysis of Water and Rapid Microbiological Techniques	C-MAT, NFL Ghaziabad		1-5		10-14		
2.	Safety Parameters in Milk and Milk Products and other Staples (Tentative)	PBTI, Mohali	4-8				7-11	
3.	Pesticide Residue Analysis in Spices	FSSC, NFL Ghaziabad			5-9			5-9

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II. Western Zone

S. No.	Topic	Venue	July	Aug	Sep	Oct	Nov	Dec
1.	Antibiotics and VDRs in Milk and Milk Products	ITC- FSAN, Mumbai	4-8					5-9
2.	Analysis of Aflatoxins in food products	ITC- FSAN, Mumbai			12-16			
3.	Mycotoxins and Pesticide Residue Analysis in Fruits and Vegetables	NRC Grapes, Pune		22-26				
4.	Physico-chemical, Nutritional Analysis, Safety Parameters in Milk & Milk Products	CALF NDDB, Anand	4-8					

5.	Safety Parameters in Honey	CALF NDDB, Anand				17-21		
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III. Southern Zone

S. No.	Topic	Venue	July	Aug	Sep	Oct	Nov	Dec
1.	Laboratory analysis of nutrient's fortification level in fortified foods.	Chennai Mettex	4 -8					
2.	Safety Parameters in Meat and Meat Products	National Research Centre on Meat, Hyderabad		22-26				

3.	Proximate Analysis and Safety Parameters in Oil and Fats	CFTRI, Mysore				17-21		
4.	Microbiological Safety Parameters in Milk and Milk Products	Vimta Labs, Hyderabad					7-11	

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IV. Eastern Zone:

S. No.	Topic	Venue	July	Aug	Sep	Oct	Nov	Dec
1.	Microbiological Analysis in Food Products	NFL, Kolkata	4 -8					
2.	Safety Parameters	EIA, Kolkata					22-26	
3.	Safety Parameters (Heavy Metals in Cereals and Cereal products and Oils and Fats)	Sun Tech, Ranchi		1-5				
4.	Safety Parameters	CISCO , Kolkata						5-9

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