



National Institute of Food Technology, Entrepreneurship and Management – Thanjavur (NIFTEM-T)
(an Institute of National Importance; formerly Indian Institute of Food Processing Technology - IIFPT)



Food Safety and Quality Testing Laboratory (DFSQT)

TRAINING SCHEDULE (2022-23)

Course Code	Duration	Title	# Fee (₹)	Period (days)
I. Training in Hi-tech Analytical instrumentation				
NIFTEM-T – DFSQT/APR/22-01	18-22 April 2022	Hands on Training in Hi-tech Analytical Instrumentation for Agriculture and Food Product Quality Analysis	8000	5
NIFTEM-T – DFSQT/MAY/22-02	09-13 May 2022	Training on Hi-tech Analytical Instrumentation for Pharmaceutical Analysis	8000	5
NIFTEM-T – DFSQT/MAY/22-03	23-27 May 2022	Hands on training in Hi-tech Analytical Instrumentation for Pesticide Residues Analysis	8000	5
NIFTEM-T – DFSQT/JUN/22-04	06-10 June 2022	Hands on Training in Hi-tech Analytical Instrumentation for Agriculture and Food Product Quality Analysis	8000	5
NIFTEM-T – DFSQT/JUN/22-05	20-24 June 2022	Hands on Training in Chromatography Technique for Food Quality Analysis	8000	5
NIFTEM-T – DFSQT/JUL/22-06	18-22 July 2022	Training on Hi-tech Analytical Instrumentation for Pharmaceutical Analysis	8000	5
NIFTEM-T – DFSQT/AUG/22-07	22-26 August 2022	Hands on Training in Chromatography Technique for Food Quality Analysis	8000	5
NIFTEM-T – DFSQT/SEP/22-08	12-16 September 2022	Hands on Training in Chromatography Technique for Food Quality Analysis	8000	5
NIFTEM-T – DFSQT/OCT/22-09	10-14 October 2022	Hands on training in Hi-tech Analytical Instrumentation for Pesticide Residues Analysis	8000	5
NIFTEM-T – DFSQT/OCT/22-10	17-21 October 2022	Hands on training in Hi-tech Analytical Instrumentation for Pesticide Residues Analysis	8000	5
NIFTEM-T – DFSQT/NOV/22-11	14-18 November 2022	Hands on Training in Hi-tech Analytical Instrumentation for Agriculture and Food Product Quality Analysis	8000	5

NIFTEM-T – DFSQT/DEC/22-12	05-09 December 2022	Hands on Training in Hi-tech Analytical Instrumentation for Phytochemical Analysis	8000	5
NIFTEM-T – DFSQT/DEC/22-13	19-23 December 2022	Hands on Training in Hi-tech Analytical Instrumentation for Agriculture and Food Product Quality Analysis	8000	5
NIFTEM-T – DFSQT/JAN/23-14	02-06 January 2023	Hands on Training in Hi-tech Analytical Instrumentation for Phytochemical Analysis	8000	5
NIFTEM-T – DFSQT/FEB/23-15	06-10 February 2023	Training in Hi-tech Analytical Instrumentation for Pharmaceutical Analysis	8000	5
NIFTEM-T – DFSQT/FEB/23-16	20-24 February 2023	Hands on Training in Hi-tech Analytical Instrumentation for Agriculture and Food Product Quality Analysis	8000	5
NIFTEM-T – DFSQT/MAR/23-17	13-17 March 2023	Hands on Training in Chromatography Technique for Food Quality Analysis	8000	5
II. Training in Quick Detection Techniques				
NIFTEM-T – DFSQT/APR/22-18	04-06 April 2022	Hands on Training in spot detection test for food Adulteration	6000	3
NIFTEM-T – DFSQT/MAY/22-19	17-19 May 2022	Hands on Training in spot detection test for food Adulteration	6000	3
NIFTEM-T – DFSQT/JUN/22-20	14-16 June 2022	Hands on Training in spot detection test for food Adulteration	6000	3
NIFTEM-T – DFSQT/JUL/22-21	11-13 July 2022	Hands on Training in spot detection test for food Adulteration	6000	3
NIFTEM-T – DFSQT/AUG/22-22	02-04 August 2022	Hands on Training in spot detection test for food Adulteration	6000	3
NIFTEM-T – DFSQT/SEP/22-23	05-07 September 2022	Hands on Training in spot detection test for food Adulteration	6000	3
NIFTEM-T – DFSQT/OCT/22-24	26-28 October 2022	Hands on Training in spot detection test for food Adulteration	6000	3
NIFTEM-T – DFSQT/NOV/22-25	21-23 November 2022	Hands on Training in spot detection test for food Adulteration	6000	3
NIFTEM-T – DFSQT/DEC/22-26	13-15 December 2022	Hands on Training in spot detection test for food Adulteration	6000	3
NIFTEM-T – DFSQT/JAN/23-27	09-11 January 2023	Hands on Training in spot detection test for food Adulteration	6000	3
NIFTEM-T – DFSQT/FEB/23-28	13-15 February 2023	Hands on Training in spot detection test for food Adulteration	6000	3
NIFTEM-T – DFSQT/MAR/23-29	06-08 March 2023	Hands on Training in spot detection test for food Adulteration	6000	3
III. Training in Quality Analysis				
NIFTEM-T – DFSQT/APR/22-30	11-13 April 2022	Hands on Training in Quality Analysis of Food grains (Millet, Pulse and Rice)	5000	3
NIFTEM-T – DFSQT/MAY/22-31	04-06 May 2022	Hands on Training in Quality Analysis of Milk and Milk products	5000	3
NIFTEM-T – DFSQT/JUN/22-32	27-29 June 2022	Hands on Training in Quality Analysis of Bakery products	5000	3
NIFTEM-T – DFSQT/JUL/22-33	04-06 July 2022	Hands on Training in Bio-Chemical and Culinary Analysis of Food grains	5000	3
NIFTEM-T – DFSQT/JUL/22-34	25-27 July 2022	Hands on Training in Quality Analysis of Fruit Juices and Soft Drinks	5000	3
NIFTEM-T – DFSQT/AUG/22-35	10-12 August 2022	Hands on Training in Quality Analysis of Spices	5000	3

NIFTEM-T – DFSQT/AUG/22-36	16-18 August 2022	Hands on Training in Quality Analysis of Cereal and Cereal Products	5000	3
NIFTEM-T – DFSQT/SEP/22-37	19-21 September 2022	Hands on Training in Quality Analysis of Pickles	5000	3
NIFTEM-T – DFSQT/SEP/22-38	28-30 September 2022	Hands on Training in Bio-Chemical and Culinary Analysis of Food grains	5000	3
NIFTEM-T – DFSQT/NOV/22-39	09-11 November 2022	Hands on Training in Quality Analysis of Oil and Oil Seeds	5000	3
NIFTEM-T – DFSQT/NOV/22-40	28-30 November 2022	Hands on Training in Quality Analysis of Food grains (Millet, Pulse and Rice)	5000	3
NIFTEM-T – DFSQT/DEC/22-41	27-29 December 2022	Hands on Training in Bio-Chemical and Culinary Analysis of Food grains	5000	3
NIFTEM-T – DFSQT/JAN/23-42	23-25 January 2023	Hands on Training in Bio-Chemical and Culinary Analysis of Food grains	5000	3
NIFTEM-T – DFSQT/FEB/23-43	01-03 February 2023	Hands on Training in Quality Analysis of Fruit Juices and Soft Drinks	5000	3
NIFTEM-T – DFSQT/MAR/23-44	22-24 March 2023	Bio-Chemical and Culinary Analysis of Food grains	5000	3
NIFTEM-T – DFSQT/MAR/23-45	27-29 March 2023	Hands on Training in Quality Analysis of Milk and Milk products	5000	3

Year round special hands-on trainings on hitech instruments such as HPLC, LC-MS/MS, GC-MS/MS, ICP-OES, ICP-MS, Amino acid Analyzer, Preparative HPLC, PAGE electrophoresis, PCR and AGE electrophoresis are welcome form either as individuals or as a group for 5days with a fee of Rs. 8000/- per training per individual.

Note: *18% GST applicable.

REGISTRATION

Training charges may be paid in the form of Cash/Demand Draft drawn in favour of “**THE DIRECTOR, IIFPT**, Thanjavur, and Tamil Nadu. Training Fee is Exclusive of Food & Accommodation.

Way to Institute

Thanjavur is well connected with a network of railways & buses from Trichy (55km), Chennai (320km), Coimbatore (280km) and Madurai (190km). NIFTEM-T is located 7km from Thanjavur railways station and 2km from new bus stand. Bus Route No: 74 (New bus stand), 60, 31, 45, and 40 (NIFTEM-T stop near Air force Station)

FOR FURTHER INFORMATION

THE DIRECTOR

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