

## Awareness on food adulteration Hand on training program for consumers

This short and extensive training course is designed to familiarize with adulterants in following food products:

- 1) Milk and milk products,
- 2) Spices,
- 3) Food grains and their products
- 4) Sweetening Agents.
- 5) Oil and Fats

### **Who should attend?**

Any person who is interested

### **Course Duration**

4 hours

### **Topics covered**

This specialized course focus on the presence of adulterant in any of the above-mentioned food products.

### **Key Learning Objectives**

- To provide theoretical basis of adulteration test of food products and learn adulteration testing methods of food through hands-on experience.
- To provide hands-on training using the latest analysis techniques, instruments and methods to analyzed food samples

### **Learning Outcomes:**

- Develops analytical skill on testing adulteration in foods and interpretation of the data.
- Gaining practical experience in using techniques to determine the presence of adulterations in foods.
- Upon completion participants will receive a certificate of participation.

### **Course Duration: 1 days**

### **Means of training:**

#### **1) Theoretical**

- Significance of adulteration tests.
- Theoretical basic chemistry of different adulterant in food.
- Methods of adulterant analysis.

## 2) Practical Work

- **Chemical qualitative methods:**

### Course registration fee:

Tk 2,000/- per participant

### Course calendar 2018

<b>October, 2018</b>	6 (Saturday)	13 (Saturday)	20 (Saturday)	27 (Saturday)
<b>November, 2018</b>	3 (Saturday)	10 (Saturday)	17 (Saturday)	24 (Saturday)
<b>December 2018</b>	1 (Saturday)	8 (Saturday)	15 (Saturday)	22 (Saturday)

**Venue: WAFFEN RESEARCH LABORATORY, 190/A, Tejgoan-Gulshan Link Road, Dhaka**

### How to apply?

- Pre-registration is required. The candidates have to apply through e-mail [waffenbd@gmail.com](mailto:waffenbd@gmail.com) or call 01971560560 in advance to the Director, WAFFEN RESEARCH LABORATORY, 190/A, Tejgoan-Gulshan Link Road, Dhaka.
- The applicants can also deposit the amount by cash in the office prior to respective training.
- No online transaction of the money is entertained.

### Note:

- Intake of participants will be on first come first serve basis. **Only 10 participants per batch can be accommodated.**
- Participants will be given lunch and refreshments during the training periods.
- The participants will be given a course completion certificate upon successful completion of the training programme.

### Course Instructors:

- 1) **Mr. Abu Bakkar Siddique:** BSc (hon's) and MSc in Applied Nutrition and Food Technology with 11 years quality control experiences of Food and feed laboratories. And specialties with biochemical and chemical analysis of water food and feed.
- 2) **Md. Sunzid Ahmed, BSc (Hons) & MSc** in Microbiology, 4 years laboratory research experiences in food, feed and water research.