

Hand on training program on food adulteration for students

October-December, 2018 (every Saturday)

This short and extensive training course is designed to familiarize with adulterants in following Food Categories:

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

1 day

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.

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 3,000/- per participant

Course calendar 2018

September, 2018	x	x	x	22 (Saturday)
October, 2018	6 (Saturday)	13 (Saturday)	20 (Saturday)	27 (Saturday)
November, 2018	3 (Saturday)	10 (Saturday)	17 (Saturday)	24 (Saturday)
December 2018	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 or call 01933852655 or 01716494922 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 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 Biochemical and microbiological analysis of food, feed, water and environmental research.