

FOOD TECHNIQUES

ONE MONTH ONLINE
LABORATORY PRACTICES

**Any Biology,
Chemistry, Biotechnology,
Microbiology, Biochemistry,
student/Faculty can join**

Job Prospects: Industry/Research

TECHNIQUES TO BE COVERED

1. Introduction to Food Technology
2. Food Safety Management System
 - a. Introduction to Food Safety
 - b. Good Manufacturing Practices
 - c. Good Laboratory Practices
 - d. Good Hygiene Practices
 - e. Hazard Analysis Critical Control Point
3. Food Adulteration Techniques
 - a. Oil adulterants Testing
 - b. Milk products Testing
 - c. Sugar adulterants Testing
 - d. Honey adulterants Testing
 - e. Ice Cream adulterants Testing
 - f. Spices adulterants Testing
 - g. Pulses adulterants Testing
 - h. Flour adulterants Testing
 - i. Vegetable adulterants Testing
4. Food Microbiology
 - a. Food Microbiology analysis techniques
 - b. Culture's Media
 - c. Equipment, materials and glasswares
 - d. Biochemical Tests

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at**



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