

Annexure-1

Schedule and Details of Training Programs

A) Microbiology (14 to 18 Oct 2019)

	Hands on Training (11:30 to 01:00) & (3:30 to 6:00)	Presentation (9:45 to 11:00) & (14:30 to 15:45)
Day-1	Handling of sample & sampling techniques. Analysis of TPC, Coliform & Yeast & Mould in milk & milk products	Introduction of CALF. Importance of microbiological testing to dairy/food industry. Handling of sample & sampling techniques. Overview of ISO 17025 and NABL requirements for laboratory
Day-2	Analysis of B. cereus, S. aureus, Anaerobic bacterial count in milk & milk products	Factors that affect microbiological results and measurement uncertainty. Good Laboratory Practices (GLP) and Quality Control checks in microbiology laboratory.
Day-3	Analysis of pathogens in milk & milk products	Analysis of pathogens in milk & milk products. FSSAI requirements for milk and milk
Day-4	Analysis of pathogens in milk & milk products	Rapid techniques in Microbiology Parikrama visit/AMUL Visit.
Day-5	Quality checks of media, water. Analysis of water	Internal quality checks in microbiology. Calibration & IM checks of equipment. Quality checks of media, water. Felicitation, Feedback and certificate distribution (16:00 to 16:30)

B) Milk Analysis (2 Dec to 6 Dec 2019)

	Hands on Training (9:30 to 18:00)	Presentation (14:30 to 15:45)
Day-1	Analysis of Fat in liquid milk / skimmed milk powder / paneer	Overview of ISO 17025 requirement for laboratory
Day-2	Analysis of total and true protein in liquid milk	Analytical requirements for milk and milk products as per FSS Act 2006
Day-3	Analysis of added sucrose in condensed milk or Reichert Meissl value in ghee / Analysis of Curd in Butter	Good Food Laboratory Practices (GFLP) and Quality Control check in food laboratory.
Day-4	Analysis of adulterants in milk samples / Quantitative detection of maltodextrin in Skimmed milk Powder.	Parikrama visit/AMUL visit.
Day-5	Analysis of Insolubility index and Scorched particle in Skimmed milk powder.	Felicitation, Feedback and certificate distribution (16:00 to 16:30)

C) Feed Analysis (3 Feb to 7 Feb 2020)

Day	Hands on Training (9:30 to 18:00)	Presentation (16:00 to 17:00)
Day-1	Analysis of Crude Protein in cattle feed and feed ingredients	Overview of ISO 17025 requirements for laboratory accreditation.
Day-2	Analysis of Crude Fibre in cattle feed and feed ingredients	Good Food Laboratory Practices (GFLP) and Quality Control check in food laboratory.
Day-3	Analysis of Crude Fat and Urea in cattle feed and feed ingredients	Parikrama visit/Cattle feed plant visit.
Day-4	Analysis of Moisture and Acid Insoluble Ash in cattle feed and feed ingredients	Quality control check in food laboratory
Day-5	Analysis of Mineral and Heavy metals in cattle feed and feed ingredients	Felicitation Feedback and certificate distribution (16:00 to 16:30)

Tea Time: 11:00 -11:15 and 15:45 to 16:00

Lunch Time: 13:00 to 14:00