

SHORT TERM TRAINING PROGRAMME

Chromatographic Techniques (GC & HPLC): An Analytical Approaches in Food Analysis 17.07.2017 – 21.07.2017

The training programme would focus:

- Hands on training on Chromatography Instruments (GC & HPLC) through its techniques and practicals in the area of food research
- Principles and Practices of Gas Chromatography(GC) with sample analysis
- Principles and Practices of High performance Liquid Chromatography (HPLC) with sample analysis
- Instrumentation of GC and HPLC with latest techniques
- Practice off GC with Mass Spectrometer (MS) in Food Analysis
- Maintenance tips for GC and HPLC
- Calibration of GC and HPLC Instruments as per the quality system with uncertainty measurements

Course Organizer:

Mr. K. Vatcharavelu, Sr. Technical Officer(2)
Central Instruments Facility & Services Department

ELIGIBILITY CRITERIA

- Knowledge of the subject under focus and preferably a basic degree.
- Knowledge of English is essential as the medium of presentation and interaction is English.

TRAINING FEE

Training Fee is Rs. **11,000/-** per participant
(Inclusive of Registration kit, Course material, Certificate, Working lunch & Session tea)

Participants have to make their own arrangements for accommodation.

Training charges may be paid in the form of **NEFT.**

Training fee is subject to revision as governed by the rules and regulations of the institute.
DEMAND DRAFT/ CHEQUE / AT PAR CHEQUE WILL NOT BE ACCEPTED

All communications:

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For further information about our Institute, training programmes and online application log on to <http://www.cftri.com>.