



Explore the living world's wonders; where cells hold secrets, ecosystems thrive, and curiosity fuels discovery. Welcome to the adventure of understanding life itself.

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TRAINING BIOLOGY: IN DETAIL



“Life is a symphony of cells, each telling a story of resilience, adaptation, and the exquisite harmony of nature’s design.”



Level-1

Beginner level training

Level-2

Intermediate level training

Level-3

Advance level training

Level-4

Expert level training

Level-5

Job + Experience oriented training

ABOUT INTERNSHIP / TRAINING

Brief History

This internship program is helpful for those aspirants who want to make their Career in Life science or research in the Chemical, Physical and microbiological technology sector. Topics will be covered as per the practical aspect and one project will be given to all for the internship

Training module on Chemical, Physical and microbiological Testing Parameters Testing. This module will provide you with a comprehensive understanding of the various chemical and physical testing parameters that are used to evaluate food quality, safety, and authenticity.



A. Microbiology Level-1 Beginner

- Orientation Program, General Introduction To Microbiology Lab
- Introduction To Good Laboratory Practices And General Safety Instructions
- Introduction To Quality Assurance & Quality Control
- Introduction About Iso, Nabl, Bis, Fssai & Other Certifications/ Accreditations
- Instrumentation: Autoclave, Laminar Air Flow System, Incubator/ Shaker, Hot Air Oven, Microscope And Other Instruments
- General Laboratory Calculations
- Media & Reagent Preparation And Its Sterilization
- Sample & Sterile Area Preparation
- Total Microbial Count/ Total Viable Count
- Total Bacterial Count
- Total Fungal Count

- Detection Of Pathogens Like Salmonella, Shigella, E.Coli, S. Aureus From Food/Water/Soil Sample
- Isolation And Screening Of Microorganisms
- Confirmation Of Isolates Using Staining & Biochemical Test Methods
- Final Report Submission & Certifications We Will Provide You



B. Microbiology Level-2 Intermediate

- Orientation Program, General Introduction to Microbiology Lab
- Introduction to Good Laboratory Practices and General Safety Instructions
- Introduction to Quality Assurance & Quality Control
- Introduction to ISO, NABL, BIS, FSSAI & Other certifications/ Accreditations
- Instrumentation: Autoclave, Laminar Air Flow System, Incubator/ Shaker, Hot Air Oven, Microscope and Other Instruments
- General Laboratory Calculations
- Media & Reagent Preparation and Its Sterilization
- Sample & Sterile Area Preparation
- Total Microbial Count/ Total Viable Count
- Total Bacterial Count
- Total Fungal Count

- Detection, Identification & Confirmation of *Salmonella* from Food/Water/Pharma/Soil samples
- Detection, Identification & Confirmation of *Shigella* from Food/Water/Pharma/Soil samples
- Detection, Identification & Confirmation of *E. coli* from Food/Water/Pharma/Soil samples
- Detection, Identification & Confirmation of *S. aureus* from Food/Water/Pharma/Soil samples
- Detection, Identification & Confirmation of Coliforms from Food/Water/Soil Samples
- Final Report Submission & Certifications We Will Provide You



C. Microbiology Level-3 Advanced

- Level-1 Complete
- Level-2 Complete
- Detailed training on ISO, NABL, BIS, FSSAI & Other certifications/ Accreditations
- Detailed training on Quality Assurance & Quality Control
- Detailed training on Records & Documentations in Microbiology Lab
- Health and safety: This includes training on health and safety practices in the microbiology laboratory, including biohazard precautions, personal protective equipment, and waste disposal.
- Sanitization procedure in Microbiology lab
- Entry & Exit Procedure in Microbiology lab

- Additional Microbiological parameters testing other than level 1 &2 including V. cholera, V. Parahaemolyticus, Listeria, Enterobacteriaceae, Pseudomonas, F. Streptococci, Sulphite reducing clostridia etc.
- Detection of Pathogens by MPN Method & MPN Calculations
- Microbial limits testing: This includes training on the methods used to determine the total number of microorganisms present in a product
- Final Report Submission & Certifications We Will Provide You



D. Microbiology Level-4 More Advanced

- Level-1 Complete
- Level-2 Complete
- Level-3 Complete
- Introduction to Microbiology and Food Safety
- Hygiene and Sanitation in Microbiology Lab
- Cross-contamination prevention
- Environmental Monitoring
- Sampling and testing of the production environment for microbial contamination
- Interpretation of results and corrective actions
- Quality assurance and control practices
- Product-Specific Microbiology
- Microbiology of different food products, including meat, poultry, dairy, Infant food, animal food, agri products, raw materials etc.

- Product-specific testing methods and regulations
- Interpretation of results and corrective actions
- Investigation of out-of-specification results
- Verification and documentation practices
- Final Report Submission & Certifications We Will Provide You



E. Microbiology Level-5 Job Oriented + Basic Chemical Lab Training

- Level 1 +2+3+4 complete
- All testing parameters in depth training
- Detailed training on all standard test methods
- Training on All essential laboratory practices
- Training on 5s System for smooth workflow
- Instruments Calibrations
- Method verification & validation
- SOPs & STPs Preparation & Implementation
- NABL, FSSAI, BIS etc. Documentations
- Uncertainty Measurement
- Sample Handling & Analysis
- Media & Reagent stock management &
- Guidance on how to find right media & chemicals for your need

- Test report preparation
- Test result interpretation
- Analysts validation procedure
- Growth promotion test
- Environmental monitoring
- Daily, montly, weekly records
- Keeping sample records
- & More!
- Job QNAs
- On Completion of training We Will Provide You a Certificate of training



The program aims to prepare professionals equipped with all the necessary tools to handle the Problems of present-day industry. The curriculum brings synergy in the aims and aspirations of the present industry. The program will also give you an approach to conduct research on a topic, do secondary research, collect data from various sources, and write a research paper.

SOFT SKILLS TO BE DEVELOPED IN THIS TRAINING PROGRAM

Communication (oral, listening, interview)

Critical thinking/problem solving

Professionalism (integrity, ethics, respect for diversity)

Interaction skills (teamwork, mentoring, leadership, networking, interpersonal skills)

Organizational skills time/project management

