







*Mastering Chemistry. Empowering Minds, Fuelling Innovation. Discover our Chemical Training Today!*

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# TRAINING CHEMICAL : IN DETAIL

***“Chemistry is the language of transformation. Join us on a journey where molecules become magic, reactions spark discovery, and knowledge evolves into innovation”***



#### **Level-1**

(30 days/ 1 month) : Beginner level training

#### **Level-2**

(60 days/ 2 month) : Intermediate level training

#### **Level-3**

(90 days/ 3 month) : Advance level training

#### **Level-4**

(180 days/ 6 month) : Expert level training

#### **Level-5**

( 365 days/ 12 months) : 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.





## 1: Introduction to Food Chemical and Physical Testing Parameters

- Understanding the importance of food testing parameters
- Overview of chemical and physical testing parameters
- Food safety regulations and standards

## 2: Moisture Analysis

Importance of moisture analysis in food testing  
Moisture determination techniques and equipment  
Moisture analysis in specific food products

## 3: Fat Analysis

- Importance of fat analysis in food testing
- Fat determination techniques and equipment
- Fat analysis in specific food products

## 4: Protein Analysis

- Importance of protein analysis in food testing
- Protein determination techniques and equipment
- Protein analysis in specific food products

## 5: Carbohydrate Analysis

- Importance of carbohydrate analysis in food testing
- Carbohydrate determination techniques and equipment
- Carbohydrate analysis in specific food products

## 6: Ash Analysis

- Importance of ash analysis in food testing
- Ash determination techniques and equipment
- Ash analysis in specific food products

## 7: pH Analysis

- Importance of pH analysis in food testing
- pH determination techniques and equipment
- pH analysis in specific food products

## 8: Viscosity Analysis

- Importance of viscosity analysis in food testing
- Viscosity determination techniques and equipment
- Viscosity analysis in specific food products

## 9: Texture

- Importance of texture analysis in food testing
- Texture determination techniques and equipment
- Texture analysis in specific food products

## 10: Color Analysis

- Importance of color analysis in food testing
  - Color determination techniques and equipment
- Color analysis in specific food products

## 11: Flavor Analysis

- Importance of flavor analysis in food testing
- Flavor determination techniques and equipment
- Flavor analysis in specific food products

## 12: Aroma Analysis

- Importance of aroma analysis in food testing
- Aroma determination techniques and equipment
- Aroma analysis in specific food products

## 13: Pesticide Residue Analysis

- Importance of pesticide residue analysis in food testing
- Pesticide residue determination techniques and equipment
- Pesticide residue analysis in specific food products

## 14: Heavy Metals Analysis

- Importance of heavy metal analysis in food testing
- Heavy metal determination techniques and equipment
- Heavy metal analysis in specific food products

## 15: Microbiological Analysis

- Importance of microbiological analysis in food testing
- Microbiological determination techniques and equipment
- Microbiological analysis in specific food products

## 16: Allergen Analysis

- Importance of allergen analysis in food testing
- Allergen determination techniques and equipment
- Allergen analysis in specific food products

#### 17: Adulterant Analysis

- Importance of adulterant analysis in food testing
- Adulterant determination techniques and equipment
- Adulterant analysis in specific food products

#### 18: Shelf Life Analysis

- Importance of shelf life analysis in food testing
- Shelf life determination techniques and equipment
- Shelf life analysis in specific food products

#### 19: Packaging Material Analysis

- Importance of packaging material analysis in food testing
- Packaging material determination techniques and equipment
- Packaging material analysis in specific food products

#### 20: Food Additive Analysis

- Importance of food additive analysis in food testing
- Food additive determination techniques and equipment
- Food additive analysis in specific food products
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#### 5: Carbohydrate Analysis

- Importance of carbohydrate analysis in food testing
- Carbohydrate determination techniques and equipment
- Carbohydrate analysis in specific food products

#### 21: Sensory Evaluation

- Importance of sensory evaluation in food testing
- Sensory evaluation techniques

#### 22: Water Activity Analysis

- Importance of water activity analysis in food testing
- Water activity determination techniques and equipment
- Water activity analysis in specific food products

#### 23: Specific Gravity Analysis

- Importance of specific gravity analysis in food testing
- Specific gravity determination techniques and equipment
- Specific gravity analysis in specific food products

#### 24: Refractive Index Analysis

- Importance of refractive index analysis in food testing
- Refractive index determination techniques and equipment
- Refractive index analysis in specific food products

#### 25: Brix Analysis

- Importance of brix analysis in food testing
- Brix determination techniques and equipment
- Brix analysis in specific food products

#### 26: Free Fatty Acid Analysis

- Importance of free fatty acid analysis in food testing
- Free fatty acid determination techniques and equipment
- Free fatty acid analysis in specific food products

#### 27: Peroxide Value Analysis

- Importance of peroxide value analysis in food testing
- Peroxide value determination techniques and equipment
- Peroxide value analysis in specific food products

#### 28: Infrared Spectroscopy Analysis

- Importance of infrared spectroscopy analysis in food testing
- Infrared spectroscopy determination techniques and equipment
- Infrared spectroscopy analysis in specific food products

#### 29: Gas Chromatography Analysis

- Importance of gas chromatography analysis in food testing
- Gas chromatography determination techniques and equipment
- Gas chromatography analysis in specific food products

#### 30: High-Performance Liquid Chromatography Analysis

- Importance of high-performance liquid chromatography analysis in food testing
- High-performance liquid chromatography determination techniques and equipment
- High-performance liquid chromatography analysis in specific food products



**Level-4**

(180 days/ 6 month) : Expert level training

**Level-5**

(365 days/ 12 months) : Job + Experience oriented training



- 1.All testing parameters in depth training
- 2.Detailed training on all standard test methods
- 3.Training on All essential laboratory practices
- 4.Training on 5s System for smooth workflow
- 5.Instruments Calibrations
- 6.Method verification & validation
- 7.SOPs & STPs Preparation & Implementation
- 8.NABL, IP, BP, USP etc. Documentations
- 9.Uncertainty Measurement
- 10.Sample Handling & Analysis
- 11.Media & Reagent stock management

- 1.Guidance on how to find right media & chemicals for your need
  - 2.Test report preparation
  - 3.Test result interpretation
  - 4.Analysts validation procedure
  - 5.Growth promotion test
  - 6.Environmental monitoring
  - 7.Daily, monthly, weekly records
  - 8.Keeping sample records & More!
  - 9.Job QNAs On Completion of training
- We Will Provide You training and an experience Certificate of 1 year .

In the Initial 6 months, you will be provided all training included in Level-5 (6 months); Remaining 6 months, you will practice & experience all the training knowledge you gained in the initial 6 months. As this is a Job Experience Oriented program, on the completion of your training program, we will provide you with a "1-year experience letter" from our Laboratory so that you can start the journey of your professional career.

# ADD ON:



## Internship with project report + 6 food safety certificates (₹4000)

Completion of internship you will have project report with 6 certifications

- Project report ready to be submitted in college( Optional)
- 60 days industry internship certificate on EP infoways food safety consulting services-company letter head
- 60 days training certificate from EP infoways institute of food safety and hygiene
- Certificate of HACCP, FSMS ISO 22000, FSSC V 5.1 level 1
- Certification on good hygiene practices level 1
- Certification on quality management system IS you 9001 level 1
- Certification on laboratory management system ISO 17025:2017-level 1

## 1. Internship with International journal research paper publishing + Certificate (₹6000 , Group Discount Available)

Completion of internship you will have project report with 6 certifications, 1 publication a paper will be published in a reputed International journal as per the quality of the paper

- IJFANS (International international journal of food and nutritional sciences)
- IJFST (International journal of food Science and Technology)

Topics will be covered in the practical aspect and 1 project and 1 research paper will be given to all for the internship in a group. 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)**

**Lifelong learning skills**

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

**Information acquisition skills (internet, database)**

**Organizational skills time/project management**

