



COURSE DETAILS

Course frequency	1 Batch per year
Duration	1 Year For Working Professionals and Fresh Graduates
Course fees	Rs. 1,10,000/- Plus 18% GST (Course Fee Includes Registration, Course Materials and Tuition Fees)
Eligibility	Fresh Graduates in Science with Chemistry, Biochemistry, Microbiology, Food Science & Nutrition and Food Technology as one of the subjects, also candidates from Food Industry
Selection criteria	Proficiency Test/Personal Interview
Medium of instruction	English
Course timing	11.00 am to 4.00 pm / 6 days a week
Batch Size	24 candidates

Admission Procedure

Send an application, latest CV and DD/ cheque* to the address given below. *DD/ Cheque in favour of "NAFARI" Payable at Pune.



Supported by

Ministry of Food Processing Industries (GOI),
SIDBI, NABARD & UNIDO

NATIONAL AGRICULTURE AND FOOD ANALYSIS AND RESEARCH INSTITUTE

Office Address: 1st Floor, Plot No. 90/91, S. No. 78, Savitri-Swati Sadan, Lane 1D, Left Bhusari Colony, Paud Road, Kothrud, Pune - Maharashtra - 411038

Mob No: 09822111387, 09175171387
Email : clusterevents.nafari@gmail.com
Website: www.nafari.org

Post Graduate Certificate Course in Food Analytics (Food Quality & Safety)

Conducted by
NATIONAL AGRICULTURE & FOOD ANALYSIS & RESEARCH INSTITUTE

(For Working Professionals and Fresh Graduates : Building Career for Food Industry)

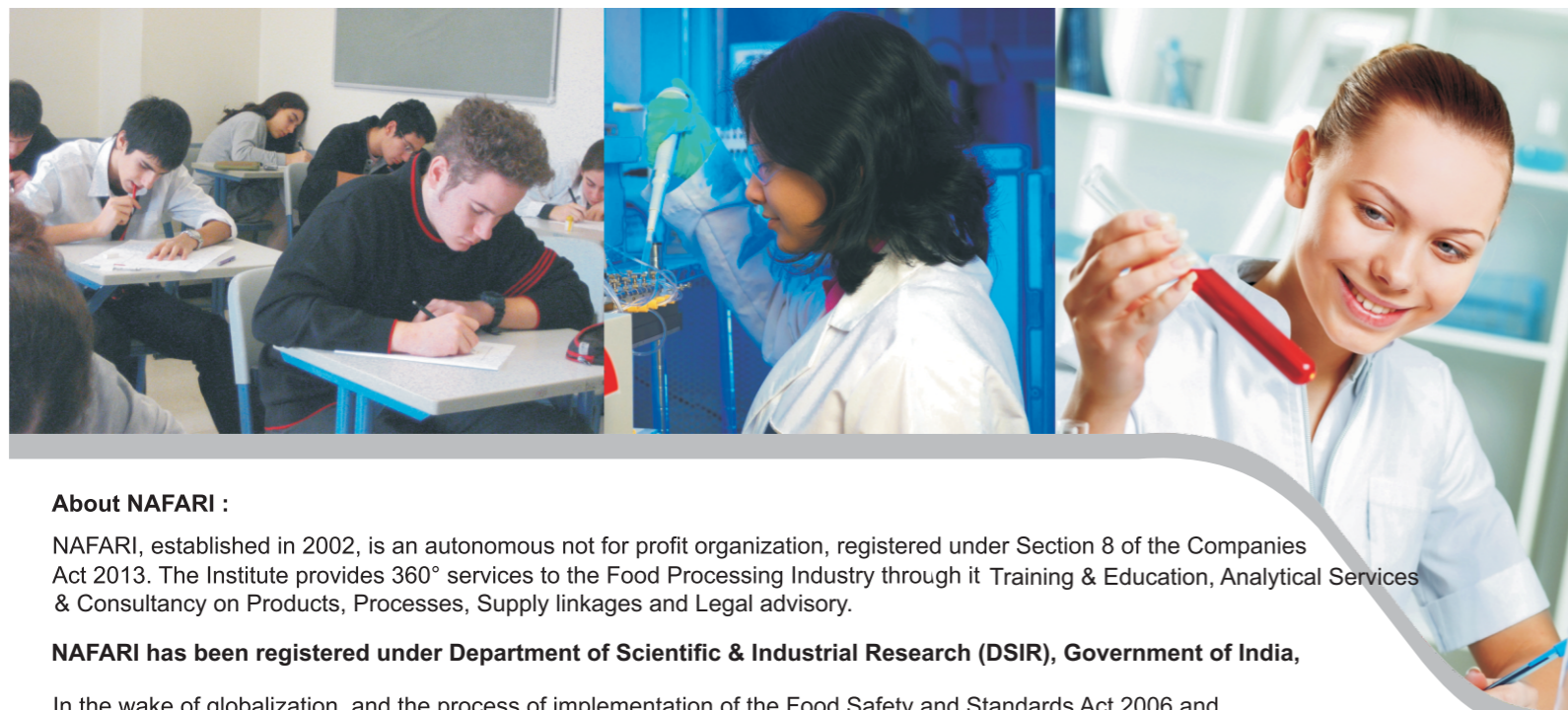
Duration : One Year
Timing: 11.00 am to 4.00 pm

NAFARI IS REGISTERED UNDER DEPARTMENT OF SCIENTIFIC & INDUSTRIAL RESEARCH (DSIR), GOVT. OF INDIA FOR IN-HOUSE R&D UNIT



Invest
in your
Future





About NAFARI :

NAFARI, established in 2002, is an autonomous not for profit organization, registered under Section 8 of the Companies Act 2013. The Institute provides 360° services to the Food Processing Industry through its Training & Education, Analytical Services & Consultancy on Products, Processes, Supply linkages and Legal advisory.

NAFARI has been registered under Department of Scientific & Industrial Research (DSIR), Government of India,

In the wake of globalization, and the process of implementation of the Food Safety and Standards Act 2006 and Rules & Regulations 2011, in the country, there is a tremendous need for qualified and trained food professionals. NAFARI has undertaken the step towards Quality Assurance by floating "Post Graduate Certificate Course in Food Analysis", which has huge potential and requirement.

COURSE BENEFITS

LEARN

- Techniques in Food Analysis
- Hands on training for Chemical, Microbiological & Instrumental Analysis (Basics)
- Soft Skills & Management Skills - Data Analysis and Interpretation, Reporting of Test Results, Confidence Building, etc.
- Carrying out projectwork in Food Quality and Safety.

ANALYZE FOOD FOR BUSINESS VALUE

- Understand production economics
- Measure Food quality, safety, nutrition, characteristics, etc.
- Identify changes during processing
- Scope for new product development

INITIATE/PARTICIPATE in decision making process and impact business results

RETURNS ON INVESTMENT

Individuals/ students :
Recover your investment in 6-8 months
Working Professionals/Food Industry :
Prepare your employee to add value to your business

BENEFITS & JOB OPPORTUNITIES THROUGH NAFARI

- Job Opportunities : As Food Analysts in Quality Assurance Department of various Food Industries and as Analysts in Food Testing Laboratories
- Eminent faculties & trainers with experience in Food sector and reputed laboratories.
- Concession on trainings, exposure to experts in the field, and special consideration in required services offered by NAFARI for one year association.
Basic communication, business communication and IT skills.
- Candidates can use NAFARI platform to acquire knowledge and expertise by involving themselves in consultancy and projects.

Course Objectives :

- Groom the candidates in analysis on regulatory, quality and safety related parameters of food.
- Expose them to aspects of food safety.
- Make them competent to face global food safety management challenges of the future.

Theory :

- Food chemistry & Composition food
- Nutritional Analysis of food products as per FSSAI - Fats, Proteins, Carbohydrates, Sugar, Energy value
- Principles of Food Processing & Preservation
- Food Microbiology - Useful and spoilage microbes, pathogenic microbes
- Food Adulteration - Their detection & standards under FSSAI.
- Food laws, Regulations & Standards
- General Instrumental Methods of Food Analysis
- FSMS, HACCP, GMP, GHP, GAP ISO 22000 : 2015, and ISO : 9001 (QMS)

Course includes Professional Training in:

- Conventional & Instrumental Food Analysis-Chemical, Microbiological & Organolyptic
- Theoretical basics of Analysis & Techniques
- Nutritional importance of various Food Components such as fats, proteins, carbohydrates, vitamins, etc.
- Food Laws and Enactments in India and Food Safety aspects.
- **ISO/IEC 17025:2017 Standards and its implementation basics**

Practical Exposure:

- Nutritional Analysis of Food
- Microbial Analysis of Food & Water
- Analysis of Milk Adulteration Test
- Analysis of Oil Adulteration Test
- Food Analysis as per FSSAI Standards
- Analysis of Water for Safety
- Adulteration in Food Products
- Industry visit



QA Manager

R & D Manager

Food Analyst

R & D Executive

DONT JUST BE A GRADUATE

NAFARI is affiliated to Food Industry Capacity & Skill Initiative (FICSI)* as a "Vocational Training Provider" Under NSDC.

*Food Industry Capacity & Skill Initiative (FICSI) -

FICSI widely known as **Food Processing Sector Skill Council** - is a Not-for-Profit Organization, registered under the Societies Registration Act, 1860. The organization Promoted by the **Federation of Indian Chambers of Commerce and Industry (FICCI)** with financial support by **National Skill Development Corporation (NSDC)**. For more details please refer the website: <http://www.ficsi.in>

NAFARI's Affiliated Courses by FICSI/NSDC:

- a) Assistant Lab Technician - Food and Agriculture Commodity
- b) Food Microbiology

Note: The candidates would be qualified for FICSI/NSDC Certification after Successful Completion of Assessment Conducted by FICSI/NSDC during the course.

