



COURSE DETAILS

Course frequency	1 Batch per year
Duration	1 Year For Fresh Graduates in any Science Discipline
Course fees	Rs.1,50,000/- Plus 18% GST (Net Payable: Rs.1,77,000/-) (Course Fee Includes Registration, Course Materials, Tuition Fees, Industrial Visit Fee, FICSI/NSDC Certification Fees etc.)
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	10:00 AM - 4:00 PM Mon - Sat (6 Days a Week)
Batch Size	24 candidates
Venue:	NAFARI Kothrud Office, Pune Maharashtra



National Agriculture And Food Analysis And Research Institute (NAFARI)
Regd. Office: NAFARI First Floor, Plot No 90, Sr.No.78 Savitri-Swati Sadan, Bhusari Colony
Paud Road Kothrud Pune Maharashtra - 411038

Contact Details For Admission: Mr. Santosh Devkate, Head - Training Division
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Submit your details by using following link
<https://www.nafari.org/pgp-food-analysis/>

Disclaimer: NAFARI Provides Capacity Building Training Programs to Candidates to become industry ready and employable with the required modern skills as per the Industry standards. However, the industry finally decides the candidates as per their needs, requirements & suitability.

National Agriculture And Food Analysis And Research Institute (NAFARI)

(PROMOTED BY: MCCIA, PUNE & SUPPORTED BY: MOFPI GOI, SIDBI, NABARD, UNIDEO & PUNE FOOD INDUSTRIES)

Announces

**Post Graduate Certificate Program on
Food Analysis (Food Quality & Safety)**

Conceptualized & Initiated By: NAFARI

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

Duration : One Year

Time: 10:00 AM - 4:00 PM | Venue: NAFARI Kothrud Office, Pune Maharashtra

DSIR Registered In-House R&D | PAN India FoSTaC Training Partner | Vocational Training Institute under FICSI/NSDC



Invest
in your
Future





About NAFARI:

National Agriculture & Food Analysis & Research Institute (NAFARI) is established since 2002 & It is promoted by Consortium of Food Industry & Trade (COFIT) and Mahratta Chamber of Commerce, Industries and Agriculture (MCCIA) Pune, with support by **Ministry of Food Processing Industries (GOI), SIDBI, NABARD, UNIDO**. NAFARI is an autonomous, not for profit sharing organization, registered under Section 8 of the Companies Act 2013.

The Institute is Recognized by the "DSIR, Government of India" for in-house R&D unit & approved "PAN India Training Partner" of "FoSTaC" under Food Safety Standards Authority of India (FSSAI) to conduct mandatory Food Safety Supervisor Trainings, and a Vocational Training Partner affiliated by the Food Industry Capacity and Skill Initiative (FICSI), a National Skill Development Corporation (NSDC) created body with Federation of Indian Chamber of Commerce And Industry (FICCI). NAFARI is also recognized as a **Host Institution Business Incubator under NMCP Program by DC – MSME, Ministry of MSME, GOI**.

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 steps towards Quality Assurance by floating **flagship Post Graduate Program on Food Analysis (Food Quality & Safety), which has huge potential and requirements in the Food Industries**.



LEARN

- Carrying out Project work in New Product Development & Formulation.
- Techniques in Food Analysis to ensure Quality & Food Safety.
- Hands on Training - Chemical, Microbiological & Instrumental Analytical Techniques.
- Soft Skills, Managerial Skills, Data Interpretation, Reporting of Test Results.
- Understand ISO 17025:2017 NABL Accreditation, FSSC 22000, ISO 22000:2018 (FSMS), ISO 9001:2015 (QMS) & Legal Requirements of FSSAI.

ANALYZE FOOD FOR BUSINESS VALUE

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

PARTICIPATE in decision making process and impact business results.

RETURNS ON INVESTMENT	Individuals/Students: Make yourself competent for Industry Readiness...
	Working Professionals/Food Industry: Prepare your employee to add value to your business...

BENEFITS & OPPORTUNITIES:

- Job Opportunities: Candidates will groom for various jobs like Food Analysts/Microbiologist in QA/QC, R&D, Food Safety in Food Industry also make competent for CFSSO, TO, FSO.
- Eminent Faculties & Expert Trainers from Food Sector & Academic Institutions
- Concession on trainings special consideration in required services offered by NAFARI for one year association.
- Candidates can use NAFARI platform to acquire knowledge and expertise by involving themselves in Research Projects.

DONT JUST BE A GRADUATE

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 FSSA- 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 FSSA.
- Food laws, Regulations & Standards
- General Instrumental Mathods 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



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

*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>

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

OUR RECRUITERS:

