

**SHORT TERM COURSE SCHEDULE**  
**April 2018 – March 2019**

<b>COURSE CODE</b>	<b>COURSE TITLE (Click on title to view Course Contents)</b>	<b>PROPOSED DATES</b>	<b>COURSE FEE</b>
STC - 01	<a href="#">Laboratory Animal Techniques, Ethics and Welfare</a>	04.06.2018 08.06.2018	11,000/-
STC - 02	<a href="#">Baking Science and Technology</a>	11.06.2018 15.06.2018	11,000/-
STC – 03	<a href="#">Basics in Flour Milling and Quality Evaluation of Flour</a>	18.06.2018 22.06.2018	11,000/-
STC – 04	<a href="#">Food Industry Requirements for the Compliance to Food Safety and Standards Act</a>	25.06.2018 29.06.2018	11,000/-
STC – 05	<a href="#">Safety of Food in Plastics and Metal Packaging</a>	04.07.2018 06.07.2018	7,500/-
STC – 06	<a href="#">Analytical Techniques in Lipid Science</a>	09.07.2018 13.07.2018	11,000/-
STC - 07	<a href="#">Processing and Utilization of Grains</a>	16.07.2018 20.07.2018	11,000/-
STC – 08	<a href="#">Post harvest technologies of fresh fruits and vegetables for commercial trade</a>	23.07.2018 27.07.2018	11,000/-
STC – 09	<a href="#">Technology for processing of fruits and vegetables into value added products</a>	30.07.2018 10.08.2018	17,000/-
STC – 10	<a href="#">Basics in Flour Milling and Quality Evaluation of Flour</a>	27.08.2018 31.08.2018	11,000/-
STC – 11	<a href="#">Chromatographic Techniques (GC, HPLC, UHPLC) and their Analytical Approaches in Food Analysis</a>	03.09.2018 07.09.2018	11,000/-
STC – 12	<a href="#">Vacuum Frying: Its Principle &amp; Applications for production of healthy fried snack foods</a>	10.09.2018 12.09.2018	7,500/-
STC - 13	<a href="#">Course 1: Sensory Analysis of Aroma and Flavour of Processed Foods</a>	17.09.2018 19.09.2018	7,500/-
STC -14	<a href="#">Chromatographic based analytical techniques to ensure Food Quality and Safety Issues</a>	24.09.2018 28.09.2018	11,000/-
STC -15	<a href="#">Wine Fermentation</a>	08.10.2018 12.10.2018	11,000/-
STC – 16	<a href="#">Advanced Analytical Tools In Microbiology</a>	22.10.2018 26.10.2018	11,000/-

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<b>STC – 17</b>	<a href="#">Edible Oil Extraction, Processing and analysis</a>	29.10.2018 31.10.2018	7,500/-
<b>STC – 18</b>	<a href="#">Tools &amp; Techniques : Protein Chemistry &amp; Molecular Biology</a>	05.11.2018 07.11.2018	7, 500/-
<b>STC – 19</b>	<a href="#">Spectrometric Techniques (GC –MS, LC-MS, FT – IR, and NMR) in Food Analysis</a>	12.11.2018 16.11.2018	11,000/-
<b>STC – 20</b>	<a href="#">Laboratory Requirements towards Accreditation to ISO 17025: 2017 Standards</a>	26.11.2018 30.11.2018	11,000/-
<b>STC – 21</b>	<a href="#">Production of Fruit Vinegar</a>	03.12.2018 07.12.2018	11,000/-
<b>STC - 22</b>	<a href="#">Business Opportunities in Food Processing Sector</a>	10.12.2018 14.12.2018	11,000/-
<b>STC - 23</b>	<a href="#">Alternatives to experimental animal models to validate potential bioactives for studying diabetes, obesity and cancer</a>	17.12.2018 21.12.2018	11,000/-
<b>STC - 24</b>	<a href="#">Course 2: Sensory Analysis – An Approach towards consumer preference</a>	26.12.2018 28.12.2018	7, 500/-
<b>STC - 25</b>	<a href="#">Molecular Biology Tools and Techniques</a>	07.01.2019 09.01.2019	7, 500/-
<b>STC - 26</b>	<a href="#">Fumigation, Prophylaxis and Pest Management Techniques for Stored Food Commodities</a>	18.01.2019 01.02.2019	25,000/-