

1. Title of the Course: Bio - Nutricert: Advanced certification in Biochemistry and Human Nutrition Analysis

2. Course Mentors: 1. Er. Sherya Jain, founder and CEO, Acentric Biotech and Research Laboratory, Mohali, 160055.
Ms. Priyanka Kharangarh, Research Associate -I, Acentric Biotech and Research Laboratory, Mohali, 160055.

3. Target Group: Graduation, Post- Graduation, Ph.D research Scholar and faculty member

4. Fee Structure: 3000/-per participant

5. Duration of the course: 27/06/2023- 07/07/2023

6. Days and time of the course (Monday to Friday 10 to 1pm)

7. Eligibility of the Course: Open for CGC Landran and Non CGC Landran Students, researchers and faculties

8. Objectives: After completion of the course, the participants will be able to

- Discuss the basic principle and working of the instruments.
- Interpret the analytical data and calculations .
- To interpret the design, processing, characterization, quantitative analysis and application potentials of the broad range of Food & Nutritional science, emphasized through hands - on lab sessions.
- Analyse new techniques and instruments used in Nutrition research.
- Hands -on-training sessions on spectrophotometer, HPLC, Thin Layer Chromatography and colony counter.

9. Scope: This Training program will provide combination of theoretical knowledge and hands on practical industrial training to the students. This course will cover food Microbiology, Food Biochemistry, and food hygiene and sanitation testing which make the student industry ready. This course will enhance the students practical and research skills in term of Nutrition and Dietetics.

10. Uniqueness: The course will impart hands on training on various advanced Lab techniques and instruments like spectrophotometer, HPLC and Thin Layer Chromatography . The training will also give opportunity to the students to observe the techniques and instruments used in food industry by one day industrial visit.

11. Learning Outcomes of the Course: After completing this course students will be able to know the

- Basic principle and working of the instruments such in food industry and research.
- Qualitative and quantitative analysis of nutrients using these techniques

11. Week/Day wise Plan of the Course:

Module -1	Module - 2	Module - 3	Module - 4	Module - 5
Recent techniques and trends in food and nutritional management.	Basic mathematical calculations	Spectroscopic Quantification of nutrients	Basic Instrumentation and demonstration of HPLC	Separation of Plant Pigment by Thin Layer Chromatography

Registration Link: https://docs.google.com/forms/d/e/1FAIpQLSdRo8dJxsaE0SZZ9rK9ORS5Qra5egVLPWNBqWKdTs9HFI7Xpg/viewform?usp=sf_link



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