• • • training programme



The programme further emphasizes regulatory

• • • eligibility

- Master's Degree and
- Working not below the rank of Assistant Professor and equivalent in the concerned subject under Agricultural University/I.C.A.R. Institute under NARES system.

• • • how to apply

- Submit applications in the prescribed format with proper institutional endorsement.
- Advance copy allowed; final selection needs the forwarded application within one week of the deadline
- Deadline: 15.01.2026

• • • whom to reach

Course Director

Dr. Supradip Saha, Principal Scientist

Course Coordinator

Dr. Tirthankar Banerjee, Principal Scientist Dr. Aditi Kundu, Senior Scientist





Division of Agricultural Chemicals ICAR-IARI, New Delhi



9013127773; 8826368562; ; 8860313433



official.supradip@gmail.com



Advances in Analytical Approaches for Evaluation of Food Safety and Quality

Jan 28-Feb 17, 2026





travel, boarding & lodging



Boarding and lodging of selected participants will be supported under ICAR norms. Travel allowance is admissible as per rules, limited to II AC train fare. Shared accommodation will be available for the participants. No accommodation in the guest house will be provided to the family members or quests of the participants

registration fee



A registration fee (non refundable) of ₹ 50 needs to be paid through online mode by the selected participants using following details:

Bank name: Canara bank; Account name: Director, IARI; Account no.: 90293050000017 IFSC code: CNRB0019029; Branch: Pusa, New Delhi

weather



Cold weather is expected during training period. The average temperature ranges between 5 to 15 degree C.

course outline



- Chromatography (GC, HPLC, LC-MS/MS, GC-MS).
- Residue analysis, multi-residue methods, QuEChERS.
- Spectroscopy (UV-Vis, IR, NMR, MS).
- Biopesticide characterization & microbial metabolite analysis.
- Formulation analysis, quality control & regulatory aspects.
- Honey testing, VOC analysis, and trace-level detection techniques.
- Field sample collection, data generation, and MRL relevance.
- Food safety, food authenticity, and honey testing.
- Environmental decontamination and pesticide residue management
- Instrument handling: GC/LC operation, maintenance, GLP/GAP, and NABL practices

WINTER SCHOOL TRAINING PROGRAMME ON "ADVANCES IN ANALYTICAL APPROACHES FOR EVALUATION OF FOOD SAFETY AND QUALITY" FROM JANUARY 28-FEBRUARY 17, 2026

Name (in block letters):

Designation:

Mobile no. and Email:

Present employer address:

Address to which reply should be sent (in block

Permanent address:

Date of birth:

Sex

Marital status:

Teaching / research / professional experience (mention post held) during last 5 years:
Present area of research and number of publications:

Relevance of training to present academic and research activities:

Signature of applicant

Signature: Designation:

Place : Date:

Recommendations of forwarding Institute

Certificate

It is certified that the information furnished by the office was found correct



(Signature and seal)

