

## REGISTRATION INFORMATION:

Training reservations will be on a "First Come-First Serve Basis". Participant will be called for confirmation and payment should be done thereafter.

Full payment must be made through:

- ✦ Any Landbank Branch, one week before the training date.  
Account Name : ITDI Training  
Account number : 1822-1028-63  
Branch : Landbank Bicutan  
Official receipt will be issued upon registration on the 1st day of training.
- ✦ ITDI Cashier. Official receipt will be issued upon payment
- ✦ ITDI reserves the right to cancel any of its training programs due to unforeseen circumstances.
- ✦ Walk-in participants are not allowed during training.
- ✦ Training fee covers expenses for supplies and materials, use of facilities, meals, handouts, and certificates.
- ✦ Certificates will be given to the participants.

For inquiries, please write or call:

TECHNOLOGICAL SERVICES DIVISION (TSD)  
Industrial Technology Development Institute (ITDI)  
DOST Complex, Bicutan, Taguig City (1631) Philippines  
DOST Trunkline +632 837.2071 to 82 ext. 2269 / 2270

FAX No +632 837.6156

URL [www.itdi.dost.gov.ph](http://www.itdi.dost.gov.ph)

EMAIL [tsd@itdi.dost.gov.ph](mailto:tsd@itdi.dost.gov.ph)

 DOST-ITDI Updates

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**INDUSTRIAL  
TECHNOLOGY  
DEVELOPMENT  
INSTITUTE**

**DEPARTMENT OF SCIENCE AND TECHNOLOGY**

## 2018 ITDI Training Courses



**DOST-ITDI**  
*Our business is industry...*

## SECOND QUARTER

### INTEGRATED FRUIT PROCESSING

*Basic knowledge and skills on various methods of processing fruit products.*

Duration : April 18-20, 2018

### PRESSURE METROLOGY AND CALIBRATION OF PRESSURE GAUGES

*Basic knowledge and skills in the measurements and calibration of pressure measuring instruments (e.g. pressure gauges).*

Duration : May 30-31, 2018

Training Fee : PhP 3,700.00

### CALIBRATION OF WEIGHTS BASED ON OIML R 111

*Basic knowledge and skills on the calibration of OIML Weights in accordance with OIML Recommendation 111-1*

Duration : June 19-20, 2018

Training Fee : PhP 4,400.00

### CALIBRATION OF pH METERS

*Basic knowledge and skills in the calibration and maintenance of pH meters.*

Duration : June 26-27, 2018

Training Fee : PhP 3,700.00

## THIRD QUARTER

### CALIBRATION OF VOLUMETRIC WARES ISO 4787:2010

*Basic knowledge and skills in the measurement and calibration of volumetric wares.*

Duration : July 11-12, 2018

Training Fee : PhP 3,600.00

### CALIBRATION OF DIGITAL MULTIMETERS

*Basic knowledge and skills in the calibration of digital multimeters.*

Duration : July 18-19, 2018

Training Fee : PhP 3,600.00

### CALIBRATION OF TEST MEASURES (GRAVIMETRIC, cg-19/VOLUMETRIC, cg 21)

*Basic knowledge and skills on the measurement and calibration of test measures (20 L and below) in accordance with EURAMET cg-19 and EURAMET cg-21.*

Duration : August 29-30, 2018

Training Fee : PhP 3,800.00

Target Participants: DOST RMLs

### CALIBRATION OF NON-AUTOMATIC WEIGHING INSTRUMENTS (ELECTRONIC, SINGLE RANGE)

*Basic skills in performing common procedures in calibrating single range, electronic non-automatic weighing instruments in accordance with EURAMET cg-18: Guidelines on the Calibration of Non-Automatic Weighing Instruments.*

Duration : September 4-5, 2018

Training Fee : PhP 3,600.00

### CALIBRATION OF LIQUID-IN-GLASS AND DIGITAL THERMOMETERS

*Knowledge and skills in temperature (calibration of liquid-in-glass and digital thermometers)*

Duration: September 11-12, 2018

Training Fee: PhP3,300.00

### INTRODUCTION TO HUMIDITY MEASUREMENT

*Basic knowledge and skills in temperature and humidity metrology*

Duration: September 18, 2018

Training Fee: PhP2,800.00

## FOURTH QUARTER

### HAM PROCESSING

*Step-by-step process on ham making*

Duration : TBA

### SMOKED FISH PROCESSING

*Step-by-step process on smoked fish processing using the ITDI developed smokehouse kit*

Duration : TBA

### OTHER TRAINING COURSES OFFERED UPON REQUESTS:

- ✦ Basic course in canning for micro and small enterprises
- ✦ EFR (Emergency Food Reserve) powder and product application
- ✦ Energy Audit
- ✦ Herbal Soap Making
- ✦ Herbal Processing (Tea/Capsule)
- ✦ Perfume Making