

DEPARTMENT OF SCIENCE AND TECHNOLOGY
**INDUSTRIAL TECHNOLOGY
DEVELOPMENT INSTITUTE**

DOST-ITDI TRAINING COURSES 2024

REGISTRATION

“First-come, first-served”

Scan QR code or go to the link:
<https://bit.ly/ITDITrainings2024>
to choose and reserve slot/s for your
desired training/s.



DOST-ITDI will approve reservation and payment details will be sent through e-mail.

Once payment is done and validated by DOST-ITDI, fill out the participant's profile form.

Training details and reminders will be forwarded days prior to training date.

DOST-ITDI reserves the right to postpone or cancel any of its training programs at anytime without prior notice due to unforeseen circumstances.



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Facebook Page: DOST ITDI Updates
YouTube Channel: DOST-ITDI

Inspired by Technology, Driven by Innovation

**MAR
12-14**

₱ 1,400.00
(Online)

**ESTABLISHMENT OF DECISION RULES
AND STATEMENT OF CONFORMITY IN
TESTING AND CALIBRATION**

Introduction to decision rules and statement of conformity based on ILAC-G8:09/2019 Guidelines

**MAR
19-20**

₱ 3,800.00

**PRESSURE METROLOGY AND
CALIBRATION OF PRESSURE GAUGES**

Basic knowledge and skills on measurement and calibration of pressure measuring instruments

**APR
3-4**

₱ 2,800.00

**MAY
16-17**

₱ 2,800.00

**FORMULATION OF PERSONAL
CARE PRODUCTS**

Basic knowledge and skills on formulation and production of personal care products (hand sanitizer & liquid hand soap)

**APR JUL
16-17 9-10**

₱ 2,500.00 ₱ 2,500.00

**FOOD PRODUCT DEVELOPMENT
AND SAFE USE OF FOOD ADDITIVES**

Basic knowledge and principles on food product development and safe usage of various food additives

**APR
17-18**

₱ 3,700.00

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

Basic knowledge and skills on temperature calibration

**APR
24-25**

₱ 4,300.00

**HUMIDITY MEASUREMENT AND
THERMO HYGROMETER CALIBRATION**

Basic knowledge and skills on temperature and humidity metrology

**MAY
7-8**

₱ 3,600.00

**JUL
16-17**

₱ 3,600.00

**FRUIT JUICE PROCESSING
(CONCENTRATE AND
READY-TO-DRINK)**

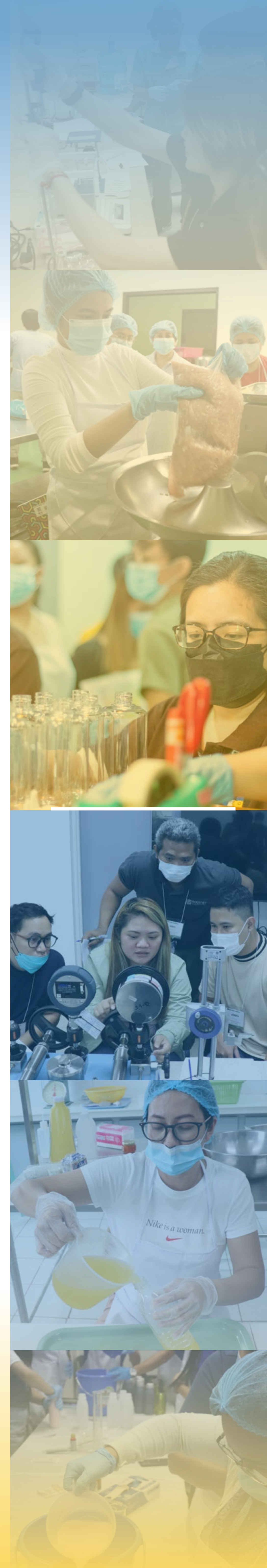
Basic knowledge and skills on the processing of fruit juices (calamansi, dalandan, and passion fruit)

**MAY
8-9**

₱ 4,000.00

CALIBRATION OF pH METERS

Basic knowledge and skills on calibration and maintenance of pH meters



**MAY
14-16**

₱ 3,800.00

**INTERNAL QUALITY AUDIT
FOR PNS ISO/IEC 17025:2017**

Knowledge and skills required to perform an internal quality audit of a laboratory quality management system (LQMS) based on PNS ISO/IEC 17025:2017

**MA
14-16**

₱ 6,000.00

**AUG
12-14**

₱ 6,000.00

**OVERVIEW OF SENSORY
EVALUATION METHODS**

Basic information in undertaking sensory evaluation of food products

**MAY
21**

₱ 2,500.00

ESSENTIAL OIL EXTRACTION

Knowledge and skills on different methods of extraction and basic information on the application/ utilization of essential oil

**MA
21-23**

₱ 5,000.00

**AUG
6-8**

₱ 5,000.00

**INTEGRATED MANGO
PROCESSING (READY-TO-DRINK,
DRIED, PUREE)**

Basic knowledge and skills on processing of mango.

**MAY
29-30**

₱ 4,900.00

**CALIBRATION OF FORCE
TESTING MACHINE**

Fundamental knowledge and skills on force measurement and calibration of force testing machines based on ISO 7500-1:2018

**JUN JUL 30
4-6 AUG 1**

₱ 3,500.00

₱ 3,500.00

**EMULSIFIED CHICKEN MEAT
PRODUCTS PROCESSING**

Basic knowledge, skills, and methods on processing emulsified chicken meat into nuggets, sausages, and burger patties

**JUN
5-6**

₱ 2,800.00

**SEMINAR-WORKSHOP ON FOOD
PACKAGING, LABELING, AND BRANDING**

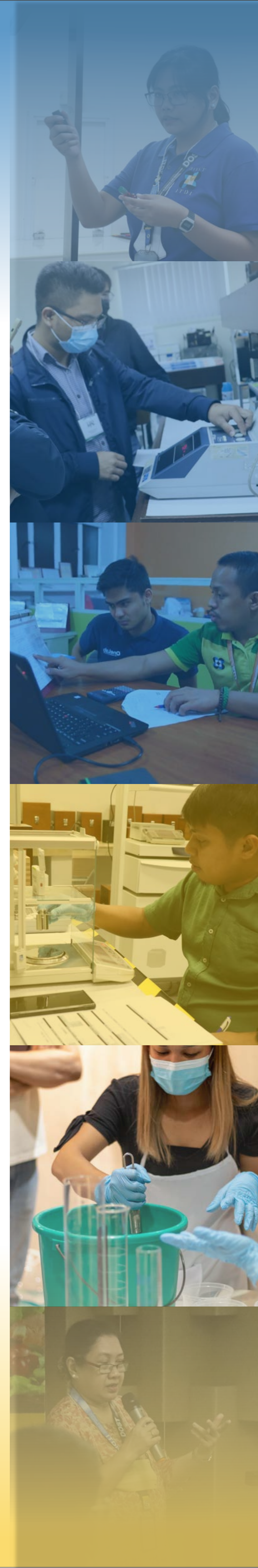
A two-day seminar/training covering packaging, labeling, and branding of food products; graphic design; and evaluation/ critiquing of participants' existing products and labels

**JUN
18-20**

₱ 1,500.00
(Online)

**RISK MANAGEMENT FOR PNS
ISO/IEC 17025:2017**

Knowledge and skills required to conduct risk and opportunity management of a laboratory quality management system (LQMS) based on ISO/IEC 17025:2017



**JUN
19**

₱ 1,900.00

OVERVIEW OF SHELF LIFE TESTING

Overview of shelf life testing and basic procedures on the conduct of shelf life testing both direct and indirect methods

**JUN
19-20**

₱ 3,400.00

CALIBRATION OF VOLUMETRIC WARES BASED ON ISO 4787:2021

Basic knowledge and skills on measurement and calibration of volumetric wares

**JUN
25-26**

₱ 4,200.00

TORQUE MEASUREMENT AND CALIBRATION

Basic knowledge and skills on torque measurement and calibration

**JUL
17-18**

₱ 3,600.00

CALIBRATION OF ELECTRONIC NON-AUTOMATIC WEIGHING INSTRUMENTS (NAWI): LABORATORY SCALES

Basic knowledge and skills on calibration of single range, electronic non-automatic weighing instruments in accordance with EURAMET cg-18

JUL 23-24

₱ 3,800.00

CALIBRATION OF DIGITAL MULTIMETERS

Basic knowledge and skills on calibration of digital multimeters

JUL 30-31

₱ 4,600.00

CALIBRATION OF PISTON-OPERATED VOLUMETRIC APPARATUS (ISO 8655:2022)

Basic knowledge and skills on calibration of piston-operated pipettes

AUG 14-15

₱ 4,900.00

CALIBRATION OF FORCE PROVING INSTRUMENTS

Fundamental knowledge and skills on force measurement and calibration of force proving instruments based on ISO 376:2011

FORMULATION OF HOUSEHOLD CARE PRODUCTS

Basic knowledge and skills on formulation and production of household care products (dishwashing liquid, fabric conditioner, liquid detergent)

**AUG
28-29**

₱ 4,600.00

**SEP
18-19**

₱ 4,800.00

CALIBRATION OF WEIGHTS BASED ON OIML R 111-1

Basic knowledge and skills on calibration of OIML weights in accordance with OIML R 111-1

INTRODUCTORY COURSE ON VALIDATION OF CHEMICAL METHODS OF ANALYSIS

Knowledge and guidance in conducting validation of chemical methods of analysis

**OCT
8-10**

₱ 3,700.00

**OCT
22-24**

₱ 1,300.00
(Online)

INTRODUCTION TO INTELLECTUAL PROPERTY (IP) VALUATION APPROACHES

Learn about the five Ps of IP valuation as well as the many approaches to valuation, including cost, market, income, and hybrid methodologies

