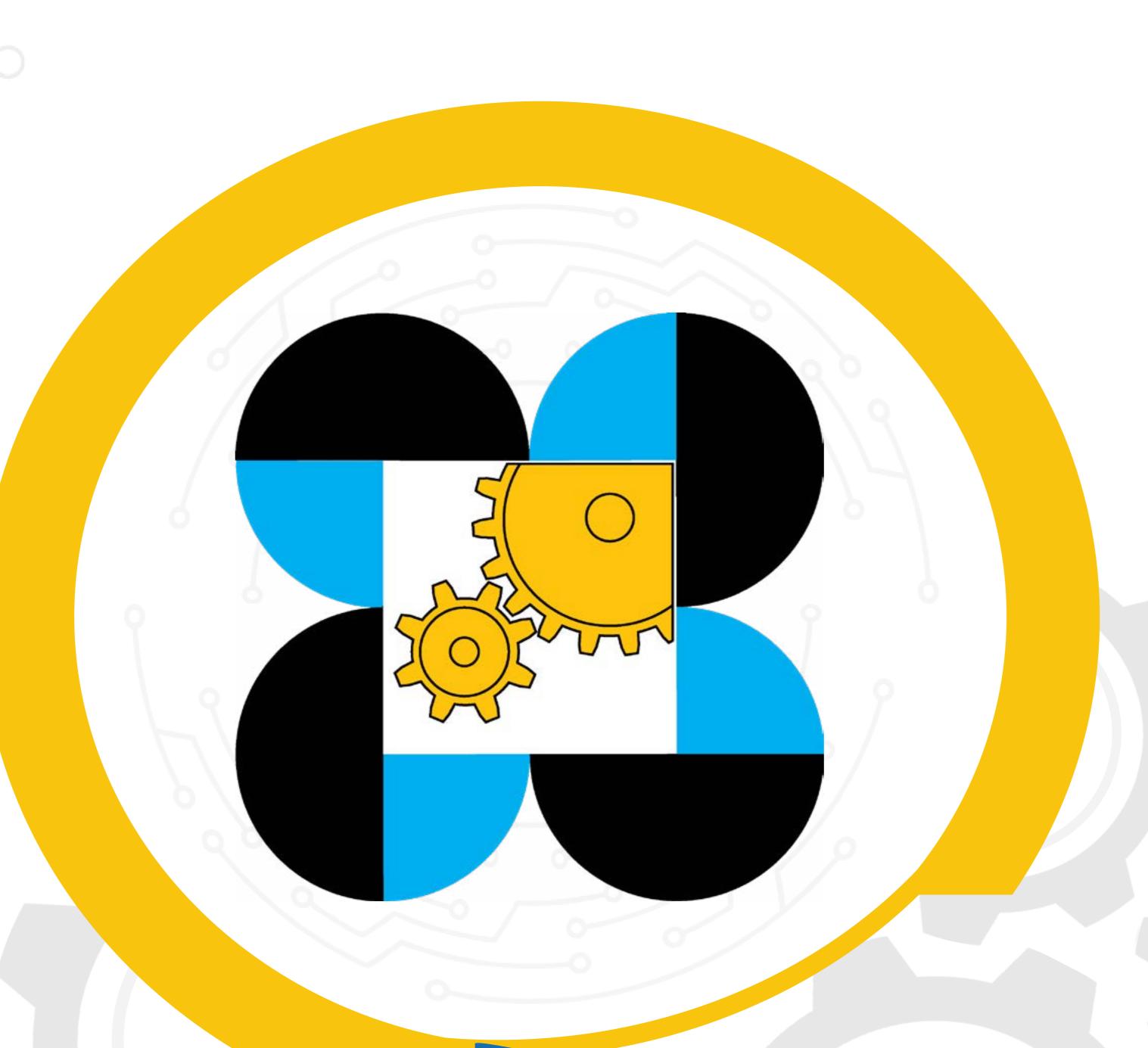
Department of Science & Technology INDUSTRIAL TECHNOLOGY DEVELOPMENT INSTITUTE







2025 DOST-ITDI TRAINING COURSES

Inspired by Technology, Driven by Innovation



REGISTRATION

"First-come, first-served"

Scan the QR code or go to the link to create a training account: https://bit.ly/ITDITrainings2025

Log in 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, training details and reminders will be sent 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.



FEB 4-5 **₱** 2,500.00 (Online)

See details

ONLINE TRAINING ON BASIC THERMAL PROCESSING FOR MSMEs

Fundamental knowledge on the principles and concepts in thermal processing of in-container food

FEB ₱ 400.00 (Online)

WEBINAR ON SOUS VIDE PROCESSING AND ITS POTENTIAL IN THE FOOD PROCESSING AND FOOD SERVICE INDUSTRY

Awareness on the benefits, applications, and best practices of sous vide processing

FEB 11-12

₱ 4,000.00

See details

ALTERNATIVE FLOUR PROCESSING

Basic knowledge and skills on the processing of alternative flour (non-wheat) from plants

MAR 19-20

₱ 4,000.00

See details

PRESSURE METROLOGY AND CALIBRATION OF PRESSURE GAUGES

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



MAR 19-21

₱4,200.00

See details

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 25-26

₱ 5,100.00

See details

CALIBRATION OF FORCE **TESTING MACHINE**

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

APR 2-3

₱ 4,000.00 See details

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

APR 10-11

₱ 3,900.00 See details

FORMULATION OF PERSONAL CARE PRODUCTS

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

APR 23-24

₱ 4,100.00 See details

CALIBRATION OF LIQUID-IN-GLASS AND DIGITAL THERMOMETERS

Fundamental knowledge and skills on temperature calibration

APR

₱ 5,400.00

APR

29-30

FOOD PRODUCT DEVELOPMENT AND SAFE USE OF FOOD ADDITIVES

HUMIDITY MEASUREMENT AND

THERMO HYGROMETER

CALIBRATION

Basic knowledge and skills on

temperature and humidity metrology

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

MAY 6-7

₱ 4,700.00 See details

CALIBRATION OF pH METERS

Fundamental knowledge and skills on calibration and maintenance of pH meters

MAY 8-9

₱ 4,300.00

See details

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

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

MAY 13-15

Basic information in undertaking sensory evaluation of food products

OVERVIEW OF SENSORY

EVALUATION METHODS



29-30

See details

₱ 3,100.00 See details

MAY 20

₱ 2,800.00

See details

MAY 21-23

₱ 6,100.00 See details

MAY 27-29

₱ 3,900.00 See details

ESSENTIAL OIL EXTRACTION

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

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

Theoretical knowledge and skills on processing of mango

SEMINAR-WORKSHOP ON FOOD PACKAGING, LABELING, AND BRANDING

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

JUN 3-5

₱ 3,700.00

See details

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

₱ 2,200.00

OVERVIEW OF SHELF LIFE TESTING

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

JUN 18-19

WARES BASED ON ISO 4787:2021

CALIBRATION OF VOLUMETRIC

₱ 4,300.00 See details

Fundamental knowledge and skills on measurement and calibration of volumetric wares

JUN 25-26

₱ 4,800.00

See details

TORQUE MEASUREMENT AND CALIBRATION

Basic knowledge and skills on torque measurement and calibration

TRAINING COURSES OFFERED **UPON CLIENT'S REQUEST**

Kindly send a formal letter of request addressed to our director: DR. ANNABELLE V. BRIONES and send it to this email: tsd_training@itdi.dost.gov.ph.

INTRODUCTORY COURSE ON VALIDATION OF CHEMICAL METHODS OF ANALYSIS

> Knowledge and guidance in conducting validation of chemical methods of analysis

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

FORMULATION OF BATH CARE PRODUCTS

Basic knowledge and skills on soapmaking (opaque, glycerin) and formulation of shampoo (clear and pearlized)

PERFUME MAKING

Foundational knowledge and skills on formulation of various perfume types.

FOOD PROCESSING TECHNOLOGIES

Food processing technologies for raw materials such as banana, calamansi, mango, chicken, etc.







https://itdi.dost.gov.ph

Contact Us!

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