



Inspired by Technology, Driven by Innovation



#### REGISTRATION

"First-come, first-served"

Scan QR code or go to the link: https://itdi.com.ph/web/site/trainings 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.





#### **FACE-TO-FACE**

Lecture, workshop, and hands-on activities at DOST-ITDI facility



#### **ONLINE TRAINING**

Online lecture with hands-on and/or workshop



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### 2ND QUARTER

**APR 12-13** 

Face-to-Face P 2,800.00

### AWARENESS SEMINAR ON FOOD PACKAGING, LABELING, AND BRANDING

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

**APR 18-19** 

Face-to-Face **P** 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

**APR 26** 

Face-to-Face ₱ 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)

MAY 3

P 2,500.00

#### **ESSENTIAL OIL EXTRACTION**

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

MAY 9-10

Face-to-Face P 4,000.00

#### CALIBRATION OF pH METERS

Basic knowledge and skills on calibration and maintenance of pH meters

MAY 23-24

Online Training P 1,500.00

#### 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 (IQMS) based on PNS ISO/IEC 17025:2017

**MAY 30** 

P 1,900.00

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

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

**JUN 6-7** 

Face-to-Face P 3,400.00

#### CALIBRATION OF VOLUMETRIC WARES BASED ON ISO 4787:2021

Basic knowledge and skills on measurement and calibration of volumetric wares

JUN 13-15

P 6,000.00

# INTRODUCTION TO SENSORY EVALUATION

Basic information in undertaking sensory evaluation of food products

**JUN 14** 

P 2,100.00

### INTRODUCTION TO MEASUREMENT UNCERTAINTY

An introductory course on measurement uncertainty which covers the basic concepts and commonly used terminologies in understanding, evaluating and reporting uncertainty according to JCGM 100:2008



### 3D PRINTING BASICS AND FDM PRINTER HANDS-ON

Basic knowledge on additive manufacturing or 3D printing which include different 3D printing techniques, design, preparation, and basic 3D printer operations using FDM



#### TORQUE MEASUREMENT AND CALIBRATION

Basic knowledge and skills on torque measurement and calibration

### 3RD QUARTER



#### 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



### PRESSURE METROLOGY AND CALIBRATION OF PRESSURE GAUGES

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



### CALIBRATION OF DIGITAL MULTIMETERS

Basic knowledge and skills on calibration of digital multimeters



### EMULSIFIED CHICKEN MEAT PRODUCTS PROCESSING

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



### FORMULATION OF HOUSEHOLD CARE PRODUCTS

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





**AUG 22-23** 

Face-to-Face ₱ 4,600.00

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

Basic knowledge and skills on calibration of piston-operated pipettes

**SEP 5-7** 

Online Training P 1,500.00

# INTRODUCTORY COURSE ON VALIDATION OF CHEMICAL METHODS OF ANALYSIS

Knowledge and guidance in conducting validation of chemical methods of analysis

**SEP 12** 

Face-to-Face P 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

**SEP 13-14** 

P 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 SEP 19-20

Face-to-Face P 3,700.00

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

Basic knowledge and skills on temperature calibration

4TH QUARTER

OCT 10-11

Face-to-Face **P** 4,300.00

#### **HUMIDITY MEASUREMENT**

Basic knowledge and skills on temperature and humidity metrology

OCT 18-19

Face-to-Face P 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

