

## Application Form

Training Programme on  
**"Microbiological quality testing of  
seafood- Tools and techniques"**

ICAR-Central Institute of Fisheries Education,  
Panch Marg, Off Yari Road, Versova,  
Andheri (West), Mumbai - 400 061

Name:

Designation:

Address for correspondence:

Telephone Number:

E. mail:

Signature of the Candidate:

## Programme Director

**Dr. Ravishankar C.N.**

Director/Vice-Chancellor,  
ICAR-Central Institute of  
Fisheries Education,  
Panch Marg, Versova, Andheri West,  
Mumbai

## Course Director

**Dr. Binaya Bhusan Nayak**

Head, Fisheries Resources Harvest & Post  
Harvest Management Division  
Email: [nayakbb@cife.edu.in](mailto:nayakbb@cife.edu.in)

## Course Co-ordinators

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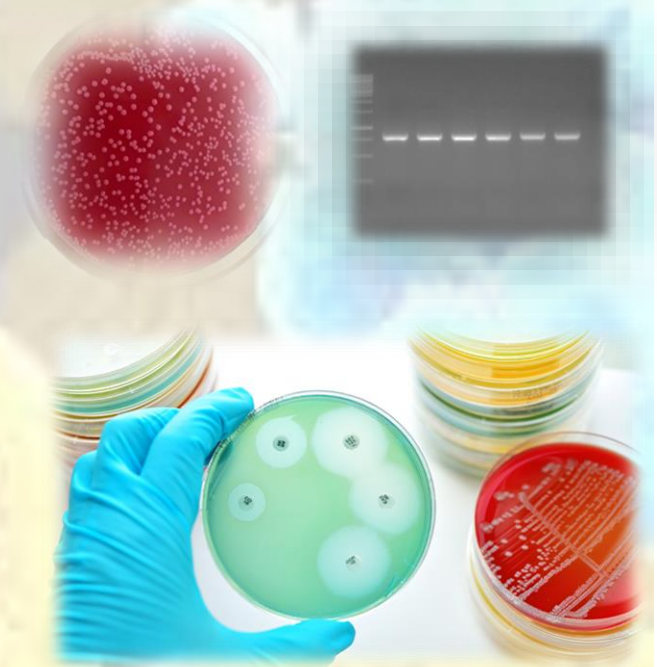
[sanathkumar@cife.edu.in](mailto:sanathkumar@cife.edu.in)

**ICAR-Central Institute of Fisheries Education  
Versova, Mumbai**

## SHORT TERM TRAINING PROGRAM

**Microbiological quality testing of  
seafood- Tools and techniques**

**19<sup>th</sup> to 23<sup>th</sup> December 2022**



## Background

The presence of pathogenic microorganisms compromises the safety and the quality of foods. The microorganisms of public health significance in seafood may be either acquired from the environment or are secondary contaminants. The seafood importing countries from India have imposed stringent quality control policies since the imported seafood has been implicated in numerous cases of illness. These include zero tolerance levels for some serious human pathogens. As a result, the seafood processors are faced with the tough task of ensuring the absence of such pathogenic microorganisms in foods and restrict others to allowable low limits. This, apart from good manufacturing policies (GMP) and adoption of the hazard analysis and critical control point concept (HACCP), requires the application of modern molecular tools for the rapid detection of pathogens present in low numbers. In this context, it is imperative that the quality control managers of seafood processing industries in India are adequately trained in conventional as well as molecular techniques of pathogen isolation and

identification. The goal of this training program is to provide hands-on training in standard methods as well as nucleic acid based methods of detection and characterization of pathogens in seafood. Every practical session will be preceded by theory sessions which will provide insights into the importance of pathogen in question, its physiology, methods of control and the methods of detection.

1. Standard methods of isolation for pathogenic *E. coli*, *Salmonella*, *Listeria monocytogenes* and pathogenic vibrios.
2. Conventional biochemical methods of identification of pathogens. Rapid identification using advanced biochemical identification strips.
3. PCR detection of seafood pathogens. Application of simplex and multiplex PCR methods.
4. Detection and enumeration of pathogens by non-radioactive labeled nucleic acid probes.
5. Overview of recent advances in pathogen detection in seafood.
6. Antimicrobial resistance testing.

## Programme duration

Five days from 19<sup>th</sup> to 23<sup>rd</sup> December 2022

## Programme fee

Rs. 2000/- for participants from industries/institutions

Rs 1000/- for students

## Target participants:

This training program is intended for seafood quality managers, laboratory technicians, food microbiology students and researchers

## Boarding and lodging:

Accommodation and food shall be provided to participants upon request and are chargeable

## How to apply:

Interested candidates can apply in the attached format (Application Form). The duly filled application form should be sent through proper channel either by speed post or email (scanned copy).

## Important dates:

Last date for receipt of application:

**5<sup>th</sup> December, 2022**

Confirmation of participation:

**10<sup>th</sup> December, 2022**

## Correspondence

All correspondence should be addressed to the Course Coordinator(s)