

## Available Training Programmes under HKTIC

### 11 Food Testing

*This course is suitable for Professional and Supervisory staff*

This two-day course focuses on different aspects of food testing requirements in chemical laboratories. It provides participants fundamental knowledge of food legislation in Hong Kong, types of food chemical tests and methodologies involved in food testing. Emphasis is given to method validation and performance criteria for the tests involved. This course covers food safety control, food laws in Hong Kong, types of food chemical tests, Classification of food, method validation requirements for different types of tests, performance criteria for analytical methods, (chromatography methods, elemental analysis, mass spectrometry), preparation for accreditation (availability of PT & CRMs, documentation, statement of compliance) and reference methods.

The course is designed and delivered by professional analytical chemist who has more than six years of experience in food testing in Government Laboratory.