

DCL Training Services
Section: Food and Environmental

No.	Programme Name	Duration Day (s)
Food Chemical Analysis Training Programs		
1	Instrumental Analysis in Food Chemical Laboratories	2
2	Fundamentals of Liquid Chromatography mass Spectroscopy LCMSMS	5
3	GC/GC-MS Instrumentation and Troubleshooting	5
4	Gas Chromatography troubleshooting and user maintenance	3
5	FUNDAMENTALS OF ICP-MS	2
6	Identification of plastic packaging materials using FTIR spectroscopy	5
7	Ion Chromatography operation and troubleshooting	5
8	Water chemistry, water instrumental analysis	2
9	Identification of plastic materials using FTIR spectroscopy	2
10	New approaches FTIR, FTNIR in food analysis Introduction to Spectrometric Methods of analysis in Food analysis	2
11	Atomic absorption & emission spectroscopy fundamentals and instrumentation	5
12	Using of FTIR/Raman Spectroscopic analysis in Identification of unknown material	1
13	Chemistry of Pesticides Residues	4
14	Quality Control of Pesticide Residues & Food Contaminants	4
15	Organochlorine & Organ phosphorous Residues Analysis in Non-Fatty Food	5
16	N-methyl Carbamate Residues Analysis in Non-Fatty Food	5
17	Organochlorine Pesticide Residues & PCB's Analysis in Fatty Food	5
18	Benzo (a) Pyrene Analysis in Food	3
19	3-MCPD Analysis in Food	3
20	Estimation of Measurement Uncertainty in Food Testing	2
21	Internal Quality Control/ External Quality Control (IQ/EQC) in Food testing laboratories	2
22	ISO/IEC 17025:2005 in Food laboratories	2
23	Determination of volatiles and semi volatile organic compounds in foods by using SHS-GC system	5
24	Good Laboratory Practices in food Chemical Analysis laboratories.	3
25	Keys of chemical laboratories safety	2
26	Frying oil quality	1
27	Determination of Aflatoxins (B1,B2,G1&G2) in foods by HPLC	4
28	Determination of Aflatoxins M1 in Milk	3
29	Determination of Ochratoxin A in Foods	5
Food Microbiology Analysis Training Programs		
30	Microbiological Hazards and Food HACCP	5
31	Quality control in Microbiology Laboratories	4
32	Food Hygiene (for Food Handlers)	5
33	Rapid Impedance technique analysis	4

34	Detection of <i>Enterobacter sakazakii</i> in infant formula	3
35	Enumeration or/and Detection of different kind of bacteria in different food items:	
	Aerobic colony count (ACC)	3
	Coliforms and <i>E.coli</i>	3
	Yeast and Molds	2
	<i>Staphylococcus aureus</i>	3
	<i>Bacillus cereus</i>	3
	<i>Salmonella</i> spp.	4
	<i>Clostridium perfringens</i>	3
	<i>Pseudomonas Aeruginosa</i>	2
<i>Listeria</i> spp.	3	
<i>E.coli</i> O157	3	
36	Detection of <i>salmonella</i> spp. in animal feed	2
37	Detection/ Enumeration for Coliforms, <i>E.coli</i> and <i>pseudomonas</i> in Water samples	3
38	Quality of Ready to Eat Food (RTE)	3
39		
Environmental Analysis Training Programs		
	Wet chemistry tests in water/ waste water	5
	Heavy metals in water/ waste water by using ICP-OES	3
	Heavy metals in water/ waste water by using AAS	3
	Microbiological Tests in Swimming Pool samples	3

DCL Training Services
Section: Engineering Material

No.	Programme Name	Duration Day (s)
1	How to make e Payment (e Payment)	1
2	Request registration & downloading of Reports (Web Service)	1
3	Energy Saving insulation material for Building [A theoretical approach] (Green Materials)	1
4	Green Building Concept (Green Materials)	1
5	Testing of Green Materials based on Dubai Conditions (Green Materials)	1
6	Different type of thermal insulation materials used for building and its advantages and disadvantages [A theoretical approach] (Green Materials)	1
7	Chemical Analysis by optical emission Spectrometry (Steel Testing [Chemical])	1
8	Chemical Analysis by X-ray (Cement Test [Chemical])	3
9	Importance of Performance tests such as Asphalt pavement analyzer, indirect tensile Strength (Asphalt)	3
10	Effect of properties of bonder on performance of asphalt mixtures (Asphalt)	2



DCL Training Services
Section: Consumer Products Laboratory – Chemistry Unit

No.	Programme Name	Duration Day (s)
1	Safety in the Chemical Laboratories	1
2	Measurement of Uncertainty in Chemical Analysis	1
3	Method Development and Validation	1
4	Methods of Analytical Chemistry	1
5	Safety Evaluation of Cosmetic Products	1
6	Water Purification System and Grades of Water for Analysis	1
7	Toxic metals in cosmetics products	5
8	Preservatives (Benzoic acid, Methyl, Ethyl, Propyl & Butyl) Parabens in cosmetic products	5
9	Hydroquinone in skin lightening creams	5
10	Safety of Toys-Mechanical and Physical properties.	3
11	Safety of Toys -Flammability-	2
12	Safety of Toys-Migration of certain elements-	5
13	Applied course in gas chromatography (GC)	5
14	Applied course in chromatography mass spectrometry (GC/MS)	5
15	Basic course Spectrophotometer	3
16	Measurement of Uncertainty in Chemical Analysis	1

DCL Training Services
Section: Calibration

No.	Programme Name	Duration Day (s)
1	Dial Gauge	1
2	Precision Caliper	1
3	Micrometer	1
4	STD. Weights	2
5	E. Balance	1
6	D. Oven	2
7	Freezer	2
8	Furnaces	2
9	Thermometer	2
10	Compression Machine	2
11	Pressure Gauge	2

DCL Training Services
Section: Inspection & Certificate

No.	Programme Name	Duration Day (s)
1	Factory Assessment Processes (QMS ,Technical Requirements)	1
2	Introduction & over view of the Certification Systems	1
3	Introduction in Inspection Processes(Gold &Jewelries ,Blocks, Ready Mix Concrete, Lubricating Oil)	1