



MICROBIOLOGY WHERE THE SMALL THINGS MATTER

QUORA
INDUSTRY-ORIENTED
LAB TRAINING

www.quoralabs.com



UNLOCK THE
UNSEEN

Hands-on Student Training in Biotechnology, Microbiology, and Biochemistry is no longer just an academic requirement; it is the critical bridge between theoretical knowledge and real-world application. Our programs are strategically designed to cultivate a robust scientific temperament - encouraging curiosity, analytical thinking, and a precise, problem-solving mindset that is indispensable in any laboratory environment. We emphasize that essential scientific research is about more than just knowledge; it is about "doing."

A Comprehensive Approach to Development

Our training modules look beyond standard academic curves to focus on the over-all personal and professional development of the participant. We achieve this by focusing on three distinct pillars:

Technical Mastery

Trainees gain invaluable hands-on experience with state-of-the-art laboratory equipment and standard protocols (e.g., PCR, spectrophotometry, aseptic techniques). This shifts their profile from "entry-level" to "industry-ready."

Soft Skills & Career Readiness

We incorporate workshops on technical writing (journal articles and lab reports), resume building, scientific presentation skills, and the fundamentals of laboratory safety and compliance (GLP/GMP).

Active Professional Networking

We recognize that successful careers are built on connections. Throughout the tenure of the course, aspirants are provided with multiple opportunities to interact with guest speakers, senior professionals, and research leads from both premier academic institutions and leading biotech/pharmaceutical companies. These interactions offer firsthand insight into diverse career paths, from fundamental research to industrial production.

Scientific Temperament

Translated this to mean analytical thinking, rigor, problem-solving, and a focus on the scientific method rather than just rote memorization.

Amazing Skills

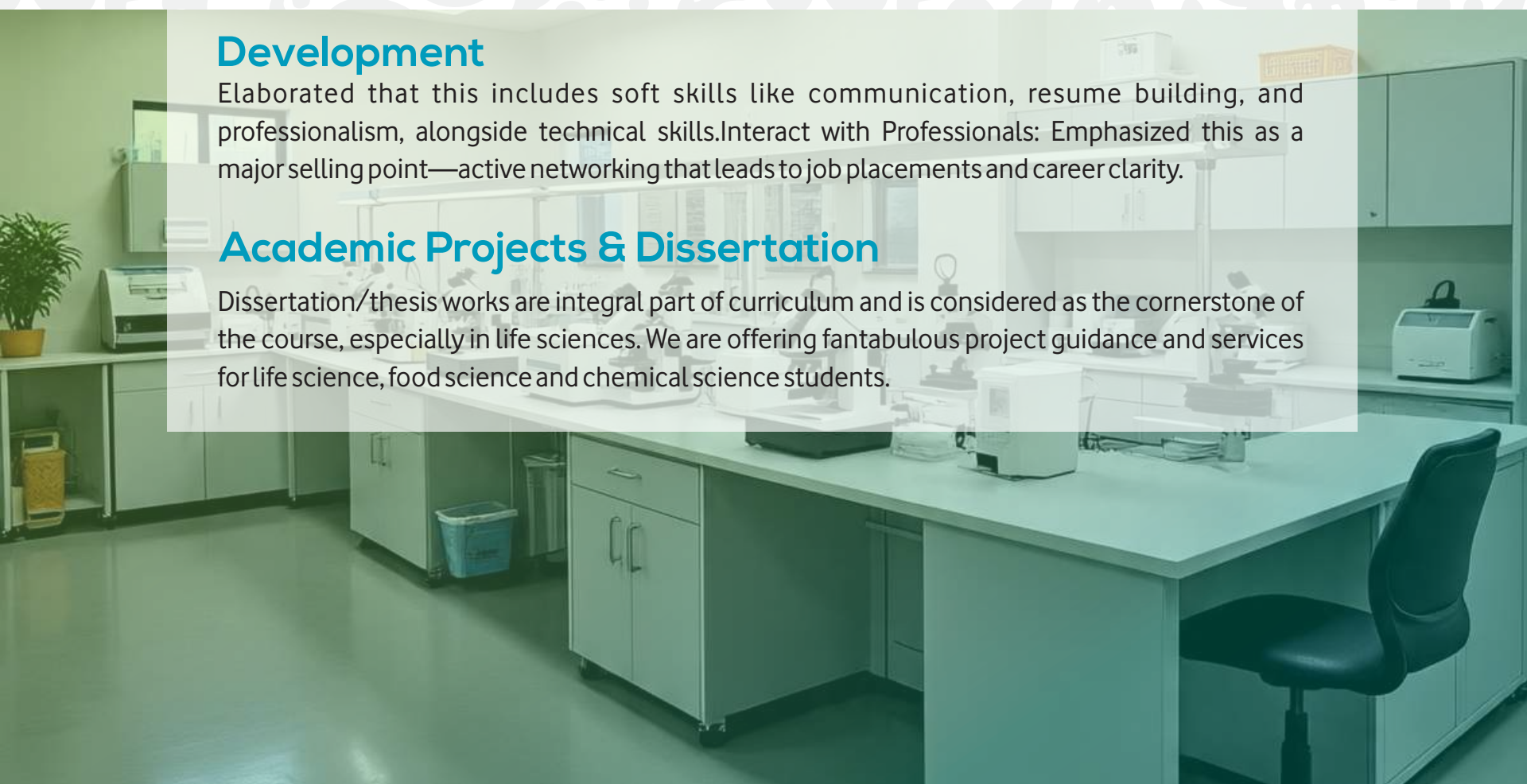
Expanded this to mean specific, high-demand technical lab skills that employers are looking for (PCR, culturing, protein work, etc.). Over-all Personal/Professional

Development

Elaborated that this includes soft skills like communication, resume building, and professionalism, alongside technical skills. Interact with Professionals: Emphasized this as a major selling point—active networking that leads to job placements and career clarity.

Academic Projects & Dissertation

Dissertation/thesis works are integral part of curriculum and is considered as the cornerstone of the course, especially in life sciences. We are offering fantabulous project guidance and services for life science, food science and chemical science students.



HACCP TRAINING

Level: 3 & 4

Duration
03
Days

Duration
07
Days

Eligibility

Completed Graduation/
Post Graduation in
Science with Chemistry /
Microbiology as one
of the subject

HACCP (Hazard Analysis and Critical Control Point) training provides essential knowledge for identifying, evaluating, and controlling food safety hazards, ensuring compliance with international standards like Codex Alimentarius and GFSI. Courses cover 7 principles, ranging from basic awareness to advanced implementation, aimed at food professionals, managers, and entrepreneurs

- 🌱 Food safety hazards, PRPs, GMP/GHP
- 🌱 HACCP principles, CCP identification
- 🌱 Monitoring, corrective actions, verification
- 🌱 Documentation and audit preparation

COURSE HIGHLIGHT

- 🌱 Hands on Training in Laboratory Practicals
- 🌱 Industry Oriented Classes & Industry/Lab visits
- 🌱 International Certification (High field)
- 🌱 Classes by Industrial Experts and Auditors



HACCP

WATER QUALITY TEST

Outcome:

Competency in water sampling, testing, and reporting.

Duration

07
Days

Eligibility

Completed Graduation/
Post Graduation chemistry,
microbiology, biochemistry,
food science, food technology

Syllabus

Day 1: Lab safety, glassware handling, documentation
Day 2: Sampling and preservation methods
Day 3: Physical parameters (pH, turbidity, TDS)
Day 4: Chemical parameters (chlorine, hardness, alkalinity)
Day 5: Microbiological testing (coliforms, E. coli)
Day 6: QC, result interpretation, waste disposal
Day 7: Report preparation, viva, certification

COURSE HIGHLIGHT

-  Hands on Training in Laboratory Practicals
-  Industry Oriented Classes & Industry/Lab visits
-  International Certification (High field)
-  Classes by Industrial Experts and Auditors



FOOD SAFETY Management

Duration
07
Days

Eligibility

Completed Graduation/
Post Graduation in
Science with Chemistry /
Microbiology as one
of the subject

Level: 3 & 4

Level 4 is an advanced, executive-level course focused on *management and system design*. Instead of just monitoring a system, you learn how to build, audit, validate, and manage an entire organization's food safety culture and legal compliance framework.

- 🌱 System Ownership
- 🌱 Legal and Crisis Authority
- 🌱 Scientific Depth

COURSE HIGHLIGHT

- 🌱 Hands on Training in Laboratory Practicals
- 🌱 Industry Oriented Classes & Industry/Lab visits
- 🌱 International Certification (High field)
- 🌱 Classes by Industrial Experts and Auditors



HACCP

FOOD & WATER QUALITY CONTROL & ANALYSIS

Syllabus

Week 1: Lab safety, SOPs, documentation
Week 2: Media prep, aseptic technique
Week 3: Water and food microbiology basics
Week 4: QC tools, calibration, reporting

Duration
01
Month

Eligibility

Completed Graduation/
Post Graduation chemistry,
microbiology, biochemistry,
food science, food technology

QC (QUALITY CONTROL)

Syllabus

Month 1: GLP, equipment handling, microbiology
Month 2: Water testing, QC documentation
Month 3: Food microbiology, HACCP basics, mini-project

Duration
03
Month

Eligibility

Completed Graduation/
Post Graduation chemistry,
microbiology, biochemistry,
food science, food technology

INTERNSHIP PROGRAM

Rotation through sample receiving, testing, reporting
Daily logbook and weekly review
Final report and presentation Income Projection
Scenario 1: High Growth (20 New QC Students Every Month)

Duration
01
Month

Eligibility

Completed Graduation/
Post Graduation chemistry,
microbiology, biochemistry,
food science, food technology

STUDENT TRAINING PROGRAMMES

Provides Diploma and Certificate training programmes for Life science, Food science & Chemical science students and research scholars. All training programmes are designed to provide hands-on experience in most advanced techniques of Life sciences.



**DIPLOMA IN
FOOD & WATER
QUALITY CONTROL
TECHNIQUES**

**TRAINING
FOOD SAFETY /
HACCP**



**INDUSTRIAL TRAINING
LIFE SCIENCE/ FOOD
SCIENCE FOR STUDENTS**

TRAINING FOOD MICROBIOLOGY



TRAINING PROGRAMMES PROFESSIONALS & FACULTIES

STUDENT DISSERTATION & RESEARCH PROJECTS



STUDENT INTERNSHIP JOB TRAINING PROGRAMMES

INDUSTRIAL EXPERTS

Athira M

MicroBiologist, QC

A Microbiology professional with over 10 years of academic and technical experience. I hold an MSc in Microbiology from EMEA College of Arts and Science, Kondotty. I specialize in Quality Control and food safety, with certifications in HACCP Level 1 (CIFT Cochin) and HABC Level 3 in HACCP for Food Manufacturing. I currently work at Albio Technologies, focusing on water testing and analysis. I also have experience in teaching, having worked as a Microbiology Lecturer and Teaching Head at Salient Pharmacy College and Martine College. I aim to apply microbiology in practical, real-world industry settings.

BIO CONFERENCE '15 UGC Sponsored National Conference on Sustainable Biotechnology December 16 & 17, 2015 Actively participated in national-level discussions regarding sustainable practices within the biotechnology sector and emerging microbial technologies.

Dedicated and experienced Microbiology Lecturer and Quality Control Professional with a strong background in sustainable biotechnology and water testing. Proven track record in academic leadership as a Teaching Head and a commitment to advancing the field of microbiology through both industry practice and academic instruction.



Mumthas

MicroBiologist, QC

A Microbiology graduate from Majlis Arts and Science College (2021 batch). After completing my degree, I specialized in public health and safety through training in Food and Water Quality Analysis. I have hands-on experience in water quality testing and hold HACCP certification, enabling me to maintain high safety standards in laboratory and production environments. I have also completed training in Bioinformatics in Ernakulam, which helps me combine laboratory work with basic data analysis.



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