



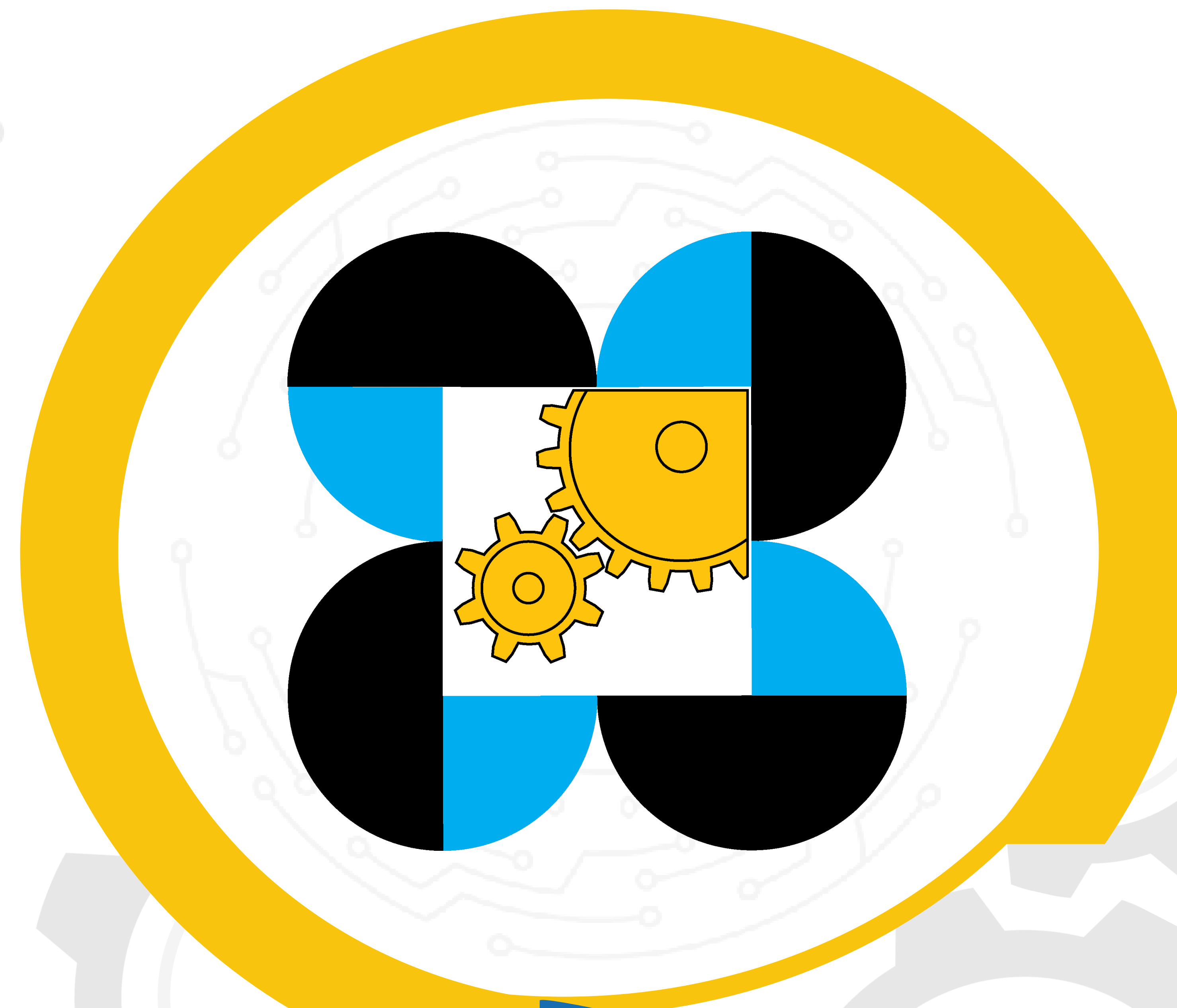
Food Processing



Metrology & Calibration



Health & Wellness



2025 DOST-ITDI TRAINING COURSES

Inspired by Technology, Driven by Innovation



Packaging Technology

Standards & Testing



Materials Processing



REGISTRATION

“First-come, first-served”

Scan the QR code or go to the link
to create a training account:
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Sign up, log in
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DOST-ITDI will approve reservation and
payment details will be sent through e-mail.

Once payment is done and validated by
DOST-ITDI, training details and reminders
will be sent 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.

**JUL
8**

₱ 2,000.00

AWARENESS SEMINAR ON SUSTAINABLE PACKAGING (Academe and DOST ROs)

A seminar which aims to strengthen the understanding on concepts of sustainable packaging, enviromental impacts of improper disposal of traditional packaging, and adoption of eco-friendly practices, and sustainable alternatives

**JUL
9**

₱ 2,000.00

AWARENESS SEMINAR ON SUSTAINABLE PACKAGING (Industry and LGUs)

A seminar which aims to strengthen the understanding on concepts of sustainable packaging, enviromental impacts of improper disposal of traditional packaging, and adoption of eco-friendly practices, and sustainable alternatives

**JUL
8-9**

₱ 2,700.00

AWARENESS SEMINAR ON ISO 17025:2017

General overview and understanding of ISO/IEC 17025:2017 laboratory management systems requirements

**AUG
4-15**

₱ 15,800.00

PACKAGING GRAPHIC DESIGN

Essential skills on graphic designing for packaging, focusing on visual design principles, brand identity creation, and compliance with mandatory labeling regulations

**AUG
12-13**

₱ 5,300.00

CALIBRATION OF FORCE PROVING INSTRUMENTS

Fundamental knowledge and skills on force measurement and calibration of force proving instruments based on ISO 376:2011

**AUG
19**

₱ 2,000.00

INTERPRETATION OF CALIBRATION CERTIFICATES FOR TESTING LABORATORIES

A comprehensive guide on calibration certificate interpretation for accurate and reliable measurement results in testing laboratories

**AUG
19-20**

₱ 4,000.00

CALIBRATION OF DIGITAL MULTIMETERS

Fundamental knowledge and skills on the calibration of digital multimeters

**AUG
19-20**

₱ 4,800.00

TORQUE MEASUREMENT AND CALIBRATION

Fundamental knowledge and skills on torque measurement and calibration

**AUG
27-28**

₱ 3,400.00

SEMINAR-WORKSHOP ON TRANSPORT PACKAGING

Understanding transport packaging including testing methods, relevant standards, industry best practices, and strategies for cost-effective packaging solutions.

**SEP
2-3**

₱ 5,700.00

FORMULATION OF HOUSEHOLD CARE PRODUCTS

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

**SEP
10-11**

₱ 5,300.00

CALIBRATION OF WEIGHTS BASED ON ISO OIML R 111-1

Fundamental knowledge and skills on the calibration of OIML weights in accordance with OIML R 111-1

**SEP
17-18**

₱ 4,800.00

CALIBRATION OF PISTON-OPERATED VOLUMETRIC INSTRUMENTS BASED ON ISO 8655:2022

Basic knowledge and skills on calibration of piston-operated pipettes

**SEP
23-25**

₱ 12,700.00

LIQUID CHROMATOGRAPHY TANDEM MASS SPECTROMETRY (LC-MS-MS) OPERATION

Basic principles and operation of liquid chromatography tandem mass spectrometry (LC-MS-MS)



**OCT
2-3**

**₱ 2,500.00
(Online)**

BASIC THERMAL PROCESSING FOR MSMEs

Fundamental knowledge on the principles and concepts in thermal processing of in-container food

**OCT
15-16**

₱ 4,600.00

EMULSIFIED CHICKEN MEAT PRODUCTS PROCESSING

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

**OCT
28-29**

₱ 2,700.00

INTRODUCTION TO INTELLECTUAL PROPERTY (IP) VALUATION APPROACHES

Learn about the five Ps of IP valuation as well as the many approaches to valuation, including cost, market, income, and hybrid methodologies

TRAINING COURSES OFFERED UPON CLIENT'S REQUEST

» Kindly send a formal letter of request addressed to our director: DR. ANNABELLE V. BRIONES and send it to this email: tsd_training@itdi.dost.gov.ph

INTRODUCTORY COURSE ON VALIDATION OF CHEMICAL METHODS OF ANALYSIS

Knowledge and guidance in conducting validation of chemical methods of analysis

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 (LQMS) based on PNS ISO/IEC 17025:2017

WASTE ANALYSIS AND CHARACTERIZATION STUDY

Essential knowledge and skills in conducting waste analysis and characterization such as determining the composition and volume of waste generated by different sources, support data-driven solid waste management planning, and identify appropriate recovery and diversion technologies

FORMULATION OF BATH CARE PRODUCTS

Basic knowledge and skills on soapmaking (opaque, glycerin) and formulation of shampoo (clear and pearlized)

PERFUME MAKING

Foundational knowledge and skills on formulation of various perfume types.

FOOD PROCESSING TECHNOLOGIES

Food processing technologies for raw materials such as banana, calamansi, mango, chicken, etc.

**OCT
15-16**

₱ 3,400.00

UNCERTAINTY OF MEASUREMENT

Overview of measurement uncertainty in accordance with JCGM 100:2008 - Evaluation of Measurement Data

**OCT
21-23**

₱ 4,100.00

MEASUREMENT UNCERTAINTY FOR CHEMICAL ANALYSIS

Introductory course on key concepts of measurement uncertainty in chemical testing in accordance to ISO/IEC 17025 requirements

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DOST - ITDI



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