

## Webinar on Good Practices in Pest Management

**Date : 31st August 2020, Time: 2.00pm to 5.00pm**

### Course Features

Pest Management is one of the important Prerequisites for Food Manufacturers, Restaurants & Hospitality Industry. Most of the organizations outsourced Pest control operations. This training program will help in providing advanced practices in pest Management, Pest awareness & various operation techniques in the organization.

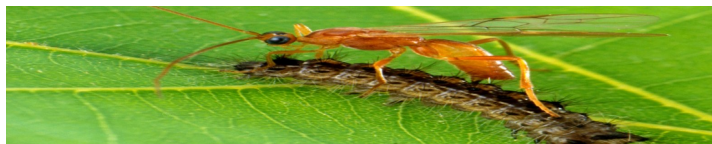
### Course Objectives

The objective of this training program is to provide the advance techniques on:

- ♣ Integrated approach towards Pest Management
- ♣ Good Practices in Pest Management
- ♣ Legislative Requirements
- ♣ Standard Specific Requirements
- ♣ Inspection Techniques
- ♣ Fumigation Techniques for Spices, Grain & Pulses

### Course Content

- ♣ Introduction to Pest Management
- ♣ Statutory & Regulatory Requirements
- ♣ Hygiene & Sanitary Requirements
- ♣ Current Good practices in pest Management
- ♣ Usage of Bio pesticides
- ♣ Effect of surrounding on pests
- ♣ Pest Management analysis & Inspection Techniques
- ♣ Fumigation process analysis & Inspection Techniques
- ♣ Documentation & Record Keeping



**Registration Fee : Rs. 1250 + 18 % GST Per Participant**

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**Registered & Head Office-**

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### Who should attend?

- ♣ Individuals interested in:
  - Enhancing knowledge on Pest Management
  - Dealing with articles of food and their manufacturing process
  - Dealing with Pulses, Flour, Spices & Grain manufacturing, storage & distribution
  - Export of Agricultural Commodities
  - Dealing with articles of Pharma & their manufacturing process, storage, distribution, sale, import etc.
  - Implementing hygiene and sanitary requirements in the organization
- ♣ Pest Control Operators
- ♣ Hospitality Industries
- ♣ Hotels & Restaurants
- ♣ Canteen owners
- ♣ Facility Management contractors
- ♣ Food Mall Operators
- ♣ Students



### Issue of Certificate

Certificate of successful attendance shall be issued to all the delegates attending entire duration of the course.

**Duration: 3 Hours (180 Minutes)**



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