

**AMAL JYOTHI COLLEGE OF ENGINEERING (AUTONOMOUS)**

**DEPARTMENT OF FOOD TECHNOLOGY**

**Report on three-day student training on HACCP Level 3, FoSTaC Advance Level 2 FSS and ISO 22000:2018 IA**

**The department of Food Technology in partnership with Food Health Environment Management System (FHEMS), Ernakulam organized a three-day training program.**

**Details:**

**Name of the program:** HACCP Level 3 Training, FoSTaC Advance Level 2 FSS Training and ISO 22000:2018 IA Training

**Date:** 07/02/2024, 08/02/2024, and 09/02/2024

**Venue:** RS106, Amal Jyothi College of Engineering

**Faculty coordinator:** Dr. Yedhu Krishnan R

**Resource Person:** Mr. James Mathai

**No: of participants:** 54

**Training details:**

Hazard Analysis Critical Control Point (HACCP) is a systematic approach to food safety that identifies, evaluates, and controls hazards that are significant for food safety. HACCP is crucial in ensuring that food is safe for consumption, preventing foodborne illnesses, and ensuring compliance with food safety regulations. Objectives: 1. Provide a deep understanding of HACCP principles and practices. 2. Enable the development, implementation, and maintenance of HACCP plans. 3. Ensure compliance with national and international food safety standards.

ISO 22000:2018 defines the principles, systems, and guidelines that can be used to define, design, implement and maintain a food safety plan for an entire supply chain. ISO 22000:2018 is applicable to food safety management performance improvement of all types and sizes of organizations.

Food Safety Training & Certification (FoSTaC) is a large scale training and certification ecosystem for Food Businesses across the food value chain. Persons successfully trained & certified under FoSTaC will be termed as Food Safety Supervisor(FSS). These Food Safety Supervisors in turn will train other food handlers in their premises, to create an ecosystem of trained persons.

**Program photos:**





### **Training outcomes:**

**Completing HACCP Level 3 training equips individuals with the necessary skills and knowledge to manage food safety systems effectively.**

The specific outcomes of this training include:

1. Comprehensive Understanding of HACCP Principles: Deep knowledge of the seven HACCP principles and how to apply them in food safety management.
2. Ability to Conduct Hazard Analysis: Proficiency in identifying potential hazards (biological, chemical, physical) in the food production process.
3. Identification of Critical Control Points (CCPs): Skills to determine critical points in the process where hazards can be controlled or eliminated.
4. Establishment of Critical Limits: Capability to set appropriate critical limits for each CCP to ensure food safety.
5. Development of Monitoring Procedures: Expertise in creating effective monitoring procedures to ensure that CCPs are within established limits.
6. Formulation of Corrective Actions: Ability to develop and implement corrective actions when monitoring indicates a deviation from critical limits.
7. Verification of HACCP System: Skills to establish verification procedures to confirm that the HACCP system is functioning effectively.
8. Creation of Effective Record-Keeping Systems: Knowledge in maintaining thorough documentation to demonstrate compliance with HACCP requirements.

9. **Development and Implementation of HACCP Plans:** Proficiency in developing, documenting, and implementing a comprehensive HACCP plan tailored to specific food production processes.

10. **Team Leadership and Collaboration:** Ability to lead and work effectively within a HACCP team, ensuring all members understand their roles and responsibilities.

11. **Enhanced Problem-Solving Skills:** Improved analytical and critical thinking skills to identify and address potential food safety issues proactively.

12. **Improved Compliance with Food Safety Regulations:** Ensuring that the organization meets national and international food safety standards and regulations.

13. **Increased Confidence in Food Safety Management:** Greater confidence in managing food safety systems and making informed decisions to protect public health.

14. **Enhanced Audit and Inspection Readiness:** Preparedness for internal and external audits, ensuring the organization can demonstrate effective food safety practices.

15. **Promotion of Food Safety Culture:** Ability to foster a culture of food safety within the organization, promoting continuous improvement and vigilance.

16. **Contribution to Business Success:** Enhanced business reputation, customer trust, and potential for increased market access due to robust food safety practices.

**Completing ISO 22000:2018 Internal Auditor (IA) training can yield several significant outcomes for individuals and organizations.**

1. **Enhanced Knowledge and Skills:**

- Comprehensive understanding of ISO 22000:2018 requirements.
- Improved auditing skills, including planning, conducting, reporting, and follow-up of audits.
- Familiarity with risk-based thinking and the ability to apply it in auditing processes.

2. **Career Advancement:**

- Increased qualifications and competencies can lead to better job prospects and career growth.
- Recognition as a competent internal auditor within the food safety management system (FSMS) field.

3. **Professional Development:**

- Development of critical thinking and analytical skills.
- Ability to identify and assess risks and opportunities within a FSMS.

**The Food Safety Training and Certification (FoSTaC) program, initiated by the Food Safety and Standards Authority of India (FSSAI), aims to build capacities in food safety and hygiene among food handlers and professionals. Completing FoSTaC training can lead to several valuable outcomes for both individuals and organizations.**

1. Enhanced Food Safety Knowledge:

- Comprehensive understanding of food safety regulations, hygiene practices, and food handling techniques.
- Awareness of foodborne diseases and measures to prevent contamination.

2. Improved Skills:

- Practical skills in implementing and monitoring food safety practices in various settings.
- Ability to identify food safety hazards and take corrective actions.

3. Career Advancement:

- Increased employability and career opportunities in the food industry.
- Recognition as a certified food safety professional, which can lead to promotions and higher responsibilities.

4. Professional Development:

- Development of critical thinking and problem-solving skills related to food safety.
- Improved ability to train and supervise other food handlers in food safety practices.

**Budget:**

<b>Head</b>	<b>Charges</b>
Course fee per student including administrative expenses	Rs 7500/- per student

Prepared by

Dr. Yedhu Krishnan R