## SIES College of Arts, Science and Commerce (Autonomous) Department of Biochemistry-Food Technology and Nutraceuticals

**Report** 18/03/22

Activity : HACCP and FoSTaC workshop

Resource Person : Mr Sanjay Indani -NBPQ approved Food Safety Auditor and

Consultant

Venue : Mini auditorium- SIES College of Arts, Science and Commerce

Date : 14<sup>th</sup> and 15<sup>th</sup> March 2022

Beneficiaries : 24 students of Post Graduate Diploma-Food Technology and

Nutraceuticals

Expected Outcome : Participants gain knowledge on food safety management system and acquire practical skills of assessing, monitoring, controlling, and reviewing food safety procedures at workplaces. HACCP and FoSTaC certification from FSSAI after completion of this program.

## Report:

Hazard Analysis and Critical Control Points (HACCP) and Food Safety Training and Certification(FoSTaC) workshop was conducted over 2 days 14th March 2022 and 15th March 2022 in collaboration with Safe Foodz Pvt Ltd and Food Safety and Standards Authority of India (FSSAI).

Resource Person, Mr Sanjay Indani conducted the HACCP Awareness, Implementation and Internal Auditor training session, in which following aspects were covered:

- Basic principles of hygiene and manufacturing practices at a food industry,
- regulations followed at different licensed food sectors according to the schedule 4

   (i.e. street food vendors, food business operators, milk and milk products, meat products and restaurants.
- licensing of food business (state or central licensing) and the schedule 4
  requirements; FSSAI regulation, objectives, formation (i.e. sourced from Codex
  Alimentarius commission). different types of certifications and accreditations (ISO,
  HACCP, NABL, etc.)
- Principles of HACCP; Identifying the potential hazards (sources: man, machine, material, environment) and conducting a detailed hazard control measures (prevention of hazard occurrence).

- Determining critical control points and establishing limits for these CCP's
- Food Safety Auditing Process

At the end of two day session, students received certification for HACCP awareness and implementation from SafeFoodz Pvt. Ltd and Food Safety Training and Certification from FSSAI.

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Dr Deepali Kothekar Co-ordinator-Food Technology and Nutraceuticals

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Annexure: List of PGDFTN student participants

## Attendance list of PGDFTN Students participated in HACCP and FoSTaC training workshop on $18^{\rm th}$ March 2022

Sr.No	Roll No	Name
1	PGDFTN2122001	Akshada Harishchandra More
2	PGDFTN2122002	Siddhi Udaykumar Bute
3	PGDFTN2122003	Soumya Sunil Keshavan
4	PGDFTN2122004	Gauri Jagesh Sakharkar
5	PGDFTN2122005	Vaishnavi Gajendra Sawant
6	PGDFTN2122006	Vidula Rajesh Pawar
7	PGDFTN2122007	Vinanti Vinayak Parkar
8	PGDFTN2122008	Sailee Sudesh Nagare
9	PGDFTN2122009	Mansi Dilip Ogale
10	PGDFTN2122010	Kunal Deepak Nalawade
11	PGDFTN2122011	Tejal Dattarao Idhole
12	PGDFTN2122012	Shrutika Arun Yashwante
13	PGDFTN2122013	Akshada Jitendra Mutha
14	PGDFTN2122014	Shruti Baliram Sakpal
15	PGDFTN2122015	Noella Oliver Dsouza
16	PGDFTN2122016	Prashant Bharat Gharat
17	PGDFTN2122017	Rithika Gangadhar Shetty
18	PGDFTN2122018	Bhakti Kishor Patil
19	PGDFTN2122019	Sanskruti Nitin Manjrekar
20	PGDFTN2122020	Anuradha Mahadev Mane
21	PGDFTN2122021	Ruhi Mohd Yaseen Khan
22	PGDFTN2122022	Sayali Nitin Shinde
23	PGDFTN2122023	Rakshit Rajendra Patil
24	PGDFTN2122024	John Kurian Arackal