**SIES College of Arts, Science and Commerce (Autonomous), Sion (West), Mumbai**

**Food Technology and Nutraceuticals – Department of Biochemistry**

**In Collaboration with**

**Centre for Continual Education & Research, Envirocare Labs, Thane.**

**Organized**

***“HACCP INTERNAL AUDITOR AWARENESS & FOSTAC TRAINING PROGRAM”***

Food Technology and Nutraceuticals, Department of Biochemistry, SIES College of Arts, Science and Commerce (Autonomous), Sion (West), Mumbai in collaboration with Centre for Continual education and research, Envirocare Labs, Thane organized **a two-day workshop on “HACCP Internal Auditor Awareness & FoSTaC Training Program” on 6th and 7th January 2020.**

Total 30 students of Food Technology and Nutraceuticals and Biochemistry department from various colleges attended the workshop with keen interest and enthusiasm.

The HACCP program was uniquely designed to enhance the skill and knowledge and equip the participants to conduct Internal Audit in Industries and Manufacturing units. FoSTaC is the mandatory training program and its evaluation will be done by FSSAI approved Trainer and Assessor. HACCP is used primarily in every sector of food manufacturing and processing industry.

This workshop was focused on understanding the purpose and guidelines for application of HACCP Principles.

This workshop will help the students to get better possibilities over others during placements in food industry/related industry.

Resource person for the workshop Dr. Manasi Bhagwat, PhD Chemistry, Lead Auditor FSMS, QMS, Quality and Food Safety Consultant enlightened and trained the students in developing HACCP plan, assembling the HACCP Team, Implementation and Maintenance of HACCP Plan.

The students were also made to understand the Legal Implication, statutory requirement and benefits of HACCP compliance.

The second resource person Ms. Yogita Salunkhe, Manager – Envirocare Labs Pvt. Ltd, Thane briefed the students on Food safety and systems certification which trained them on the General Sanitary & Hygiene Practices to be followed by Food Business Operators and GMP/GHP.

The training was conducted in a very interactive manner by giving various activities like poster presentations, developing HACCP plans and many more.

The workshop ended with a valedictory programme and distribution of certificates to all the student participants.