



AMET

ACADEMY OF MARITIME EDUCATION AND TRAINING
DEEMED TO BE UNIVERSITY
 (Under Section 3 of UGC Act 1956)

DEPARTMENT OF FOOD PROCESSING TECHNOLOGY

VALUE ADDED COURSE DETAIL

ACADEMIC YEAR-2018-19

1	Course Name	FOSTAC
2	Course offered by	AMET, Department of food processing technology
3	Co-Ordinator	Mr. Suresh Kumar. J
4	Instructor	Mr. Vairalingam
5	Course	From FSSAI
6	Class	B.Tech- FPT
7	Number of Students per batch	22
8	Duration	4 Days
9	No. of Hrs /Week	8 Hrs /Day
10	Prerequisite	SSLC pass with 50% mark in English
11	About the Course	To do the Food Safety assessment in food industries
12	Course Objective	To safeguard the quality loss during the production and processing
13	Course Outcome	Identify and take correct measures to prevent a quality loss, recall, packaging and FSSAI rules and regulations
14	Topics Covered	Self health Personal hygien Industrial hygien Hygeinc practices Types of Foods as per FSSAI FSSAI - rules and regulations
15	Learning References	Refrences provided by the instructor
16	Assessment Method	Assesment - quiz and presentation
17	Attendance Sheet	Copies Attached
18	Photograph	Copies Attached
19	Certificate Copies	Copies Attached
20	Feedback About The Course	Copies Attached
21	Action Taken Report	Copies Attached



National Agro Foundation (NAF) was set up as a Public Charitable Trust in 2000 by Mr. C Subramaniam, Architect of India's Green Revolution and Bharat Ratna Awardee to revive rural India through rural innovations. After his demise Dr. A P J Abdul Kalam was the chairman and he held this post till he became the President of India. Inspired by the opportunity to deliver innovative and replicable solutions to the complex and interlinked socio-economic- environmental challenges of today's rural India we have articulated an agile strategy with prime focus on advancing and strengthening the interdependent and mutually reinforcing pillars of sustainable development – “Education” , “Economy” , “Environment” & “Empowerment”.

FOOD SAFETY SUPERVISOR TRAINING PROGRAM



“Healthy, Literate and Prosperous Rural India”

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Overview

Food Safety and Standards Authority of India (FSSAI) has started a new initiative called FoSTaC (Food Safety Training and Certification) to ensure food safety and hygiene in all the food businesses. FSSAI had made training mandatory of all the Central and State Licensed Food Business Operators (FBO) under FSS Act, 2011.

About the Food Safety Supervisor (FSS) course

FSSAI recommends that all licensed food businesses must have at least one trained and certified Food Safety Supervisor for every 25 food handlers in each premise under FoSTaC. Therefore, each FBO exceeding specified head count needs to have at least one trained and certified person in their business premises to ensure food safety.

FSSAI provides training programs in food safety and standards for people who are in the food businesses, whether as food business operators or employees or otherwise. FoSTaC training courses are offered as basic modules, advanced modules and special modules on different subjects related to the food safety ecosystem keeping in view the needs of target groups such as caterers, manufacturers, street food vendors, food processors and retailers etc. and competence of the trainees. The training is delivered through empanelled training partners. Courses include:

- FSS training on Basic Manufacturing
- FSS training on Basic Catering
- FSS training on Street Food Vending
- FSS training in Advance Catering
- FSS training in Advance Manufacturing
- FSS training in Advance Retail & distribution
- FSS special training in Bakery
- FSS special training in Edible Oil
- FSS special training in Milk & Milk products
- FSS special training in Packaged Water

The main objective of this FoSTaC training is to enhance the knowledge on food safety and maximize the awareness on food regulations to ensure safe handling of food.

The training program will be conducted through classroom sessions followed by evaluation. The curriculum and content for the training has been created centrally by Food Safety experts to address the specific needs of the target participants.

The training program will be conducted by National Agro Foundation, an empanelled training partner of FoSTaC.

Eligibility

Food entrepreneurs, working professionals, students and any individual intending to enter the respective food industry.

Course	Coordinator	Instructor	Duration	Students
FoSTAC - Food • Safety Training and Certification	Mr. Suresh Kumar. J	Mr. Vairalingam	Four days - 05-11-2018 to 08-11-2018 9 A.M to 6 P.M	22
Assessment Method	Presentation - Group Discussion - Written Exam			

Expected Outcome

The successful completion of the training would ensure

- Understanding basic concepts of food safety & hygiene
- Minimizing confusion in legal hassles and will help in easy compliance to FSSAI requirements.
- Certificate from FSSAI on successful completion

About the Training Partner

National Agro Foundation (NAF), a Public Charitable Trust working for Integrated Rural Development. This Foundation; a brain child of Shri. C Subramaniam, Architect of India's Green Revolution and Bharat Ratna Awardee; was nurtured by Dr. A P J Abdul Kalam as Chairman of NAF Governing Council till he became the President of India. NAF is working in over 750+ villages spread across five states of India, covering more than 57,000 rural families through its grassroots interventions.

As a part of its food and nutritional security initiatives, NAF is giving thrust on the food safety. NAF Food Safety Division imparts awareness on food safety to the general public and students and extends analytical services to various clients. NAF food safety laboratory extends quality services of Chemical, Microbiological and Instrumental Analysis of Food and Food products and water as per Food Safety and Standards Act 2006 (FSSA 2006). The testing, advisory and training services are being provided to the rural food enterprises as well as micro small and medium (MSME) Food Enterprises for the past 15 years. NAF Food lab is accredited by NABL as per ISO/IEC 17025:2017 standard by Quality Council of India for food and water analysis in chemical discipline.

National Agro Foundation (NAF) is an empanelled Training Partner with FoSTaC by FSSAI for conducting training programs for Basic courses in Street Food Vending, Catering and Manufacturing. Since 2005, NAF has been conducting a range of In-house training for food business operators, students and the general public.

For details, contact: Head, R&D Centre, National Agro Foundation @ +919840118907

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National Agro Foundation

Syllabus for FOSTAC

Value Added Training

Department of Food Processing Technology, AMET University

PART I– INTRODUCTION TO FOOD QUALITY

1.1 FSSAI

1.2 1.2 Food Microbes

1.3 Activity 1

PART II – LOCATION, LAYOUT & FACILITIES

2.1 Location & surroundings

2.2 Layout & design of food establishment premises

a) Outside the premises

b) Inside the premises

2.3 Equipment & containers

2.4 Facilities

a) Water Supply

b) Drainage & Waste disposal

c) Personnel facilities and toilets

d) Air quality and ventilation

e) Lighting

2.5 Activity 2

PART III – CLEANING & SANITATION; MAINTENANCE OF ESTABLISHMENT

3.1 Cleaning & Sanitation of Equipment and Premises

3.2 Preventive & Corrective Maintenance

3.3 Activity 3

PART IV – PEST CONTROL

4.1 Pest Control

4.2 Monitoring & Detection

4.3 Major Pests

4.4 Activity 4

PART V – PERSONAL HYGIENE

5.1 Health status

5.2 Behavioural & personal cleanliness

5.3 Visitors

5.4 Activity 5

PART VI FOOD OPERATION AND CONTROLS

6.1 Procurement of raw materials

6.2 Storage of raw material

6.3 Production: Pre-processing, Production ☐ Expelling ☐ Solvent extraction ☐ Refining ☐
Blending ☐ Value adding Processing – Oils and Fats product. 6.4 Product Packaging

6.5 Approved Additives

6.6 Activity 6



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Annexure - IV

Value Added training program 2018-2019

On

FOSTAC - Food Safety Training and Certification

Department of Food Processing Technology has arranged a training program on FOSTAC, which is an essential course for a Food Technologist as FSSAI has made FOSTAC certified candidate as mandatory for the food industry with more than 25 employees. Hence this program on training was planned for the students of Third Year (2016 - 17) batch of department of food processing technology. Hence a request for approval was sent and register has approved the request. The FOSTAC training was conducted by National Agro Foundation, Chennai. They are the certified trainer of FOSTAC by the FSSAI of India.

With the approval, the FOSTAC training was planned to be conducted on two day session on the dates of 06/11/2018 and 07/11/ 2018. The training program was coordinated by Mr. Suresh Kumar. J, Assistant Professor, Department of Food Processing Technology. As per the schedule the program was started by 9.00 A.M at the NW 2 at Department of food processing technology on the first day. The program began with the introduction of NAF,FOSTAC training schedule and importance by the Dr. SaiBhabha, Head of National Agro Foundation. Then the first day session was taken over by the trainer Mr. Vairalingam, Technical Officer, FSSAI. First day session is with final year students and day two was planned for third year students. Faculties including Suresh kumar.J, S.Priya Sethuraman, S. Karthikeyan and Mrs. K. Sasi Prabha also attended the FOSTACH training Program on the planned session.

The Training includes the contents of Safety precaution to be handled at industry, personal hygiene, contaminants and contaminants, adulteration, SOP and case studies of the industries with low hygiene and food safety measures. In between the sessions, students were assigned to do activities like presentation of entry contaminants, safety measures and CCP in a specified industry SOP.

Then the session was broken at 1.30 P.M for lunch and the noon session began by 2.15 P.M. The session was again led by Mr. Vairalingam with presentation on topics related to food safety, FSSAI regulations, types of foods under FSSAI and various limits. Then the session came to an end by 5.15 PM with an assessment of 100 marks. The questions were in the form objectives and subjective. Students have filled the assessment and it was collected by the trainer for the evaluation.

Photos of FOSTAC TRAINING

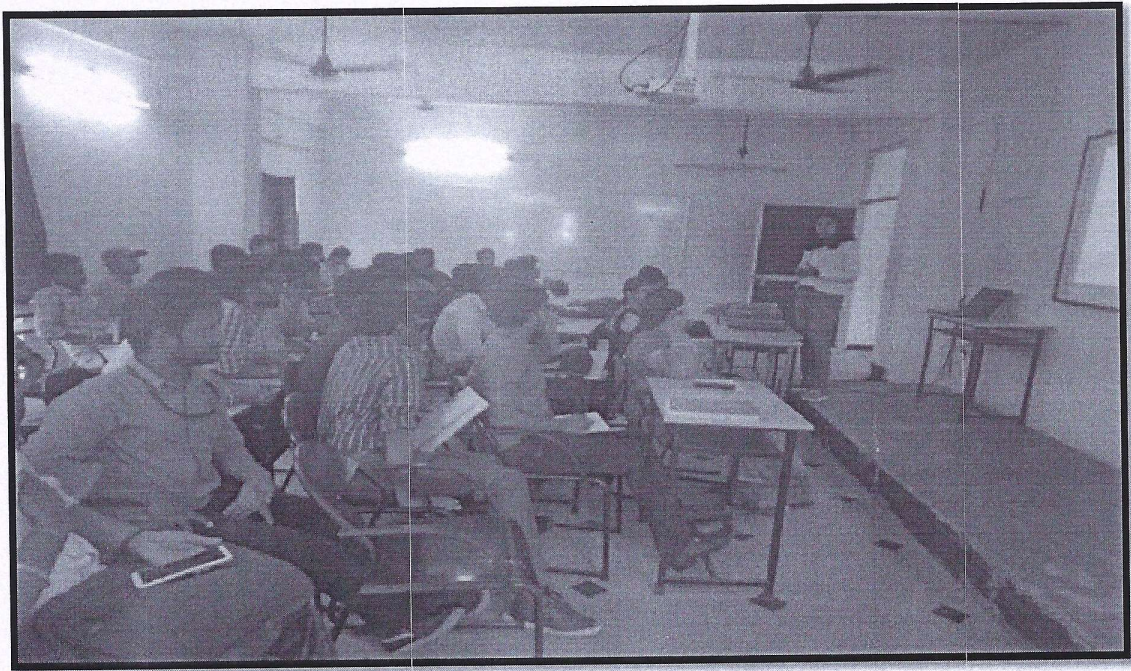


Figure 1 Fostac trainer interacting with students

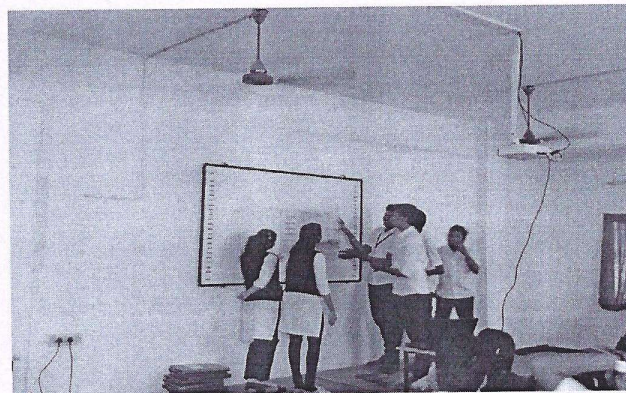


Figure 2 : Students engaged in Presentation

Department of Food Processing Technology

B.Tech Food Processing Technology - FOSTAC- Value Added Training Program

III year (VI Semester)

Attendance Sheet

S.No	Roll No	Reg No.	Student name	5/11/18	6/11/18	7/11/18	8/11/18
1	FP001	AFP16001	HEMA SHRI J.M	/	/	/	/
2	FP003	AFP16003	AKHIL SABU	/	/	/	/
3	FP004	AFP16004	ANIESH .T	/	/	a	/
4	FP005	AFP16005	ASVIN RAJ .S	/	/	/	/
5	FP006	AFP16006	AZGHAR J .S	/	/	/	/
6	FP007	AFP16007	BHARATHI KANNAN .I	/	/	/	/
7	FP008	AFP16008	DEEPAN CHAKRAVARTHI .M	/	/	/	/
8	FP009	AFP16009	DHINESH KUMAR .S	/	/	/	/
9	FP010	AFP16010	DHISYANDH .Y	/	/	/	/
10	FP011	AFP16011	GOPI .V	/	/	a	/
11	FP012	AFP16012	KOLLI VENKAT SAI CHARAN	/	/	/	/
12	FP013	AFP16013	MANIKANDAN .K	/	/	/	/
13	FP014	AFP16014	MOHAMAD FAISAL .S .J	/	/	/	/
14	FP015	AFP16015	MOISON .C	/	/	/	/
15	FP016	AFP16016	PAUL RAJ .S	/	/	/	/
16	FP017	AFP16017	PRADEEP RAJ .S	/	/	/	/
17	FP019	AFP16019	SIVASANKARAN .P	/	/	/	/
18	FP021	AFP16021	SURATH KUMAR .V	/	a	/	/
19	FP022	AFP16022	SANTHOSH	/	/	/	/
20	FP023	AFP16023	JOSEPHRUBAN .A	/	/	/	/
21	FP025	AFP16025	RAGU .R	/	/	/	/

Feedback on Value Added Course

The university collects the feedback on the value added course on FoSTAC

1. An industrial visit related to Food safety and Quality management could be added to the training program which makes better understandable.
2. The Training period can be made as weekly one day pattern.
3. The session can be made with clear view of FSSAI regulations on various products.
4. Special topics recommended from industry may be conducted

Action Plan

The university follows a continuous review system for the value added training program. The institution would like to include the following aspects which will enrich the value added course.

1. Arrangement of Industrial work based on safety and quality has been suggested to the training partner for the further value added course.
2. The schedule of the training be planned as weekly once.
3. The methodology of session with regulations on FSSAI on the products was suggested to improve the partner.\
4. Industry partner for the completion of the FOSTAC is requested from the training partner.

Feedback

The training was good and satisfactory.

The content delivery and the way of presentation was to the level of understanding.

The training was good and it imparts the knowledge of food safety and related information.

The training could get extended with a practical session at industry.

Live demonstration of certain facts can be added to the training.

Action Report

The suggestions was taken into account and the information was passed to the training partner. It was informed that the next session of FOSATC training will include the live demonstration and industrial visit.