



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	FOOD SAFETY AND QUALITY ASSURANCE
2	Course offered by	AMET, Department of food processing technology
3	Co-Ordinator	Mr. Suresh Kumar. J
4	Instructor	Mr. Ramasamy
5	Course	FS&QA
6	Class	B.Tech- FPT
7	Number of Students per batch	21
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 Quality assurance in food industries
12	Course Objective	To Develop a better understanding of produce safety and how it may impact your fruit and vegetable farm.
13	Course Outcome	To prevent contamination of food by pathogens
14	Topics Covered	Food Safety Quality Trial and error Food Technology Microbes Food Safety Laws
15	Learning References	References 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



The main role of a Sigma Quality Assurance (SQA) company is to ensure all these quality aspects meet with the necessary requirements (eg, legal, customer, internal/external standards), along with continuous maintenance and improvement of quality, record keeping, reporting, problem hunting and solving, and, ultimately, making sure a safe, high quality product is delivered to the customer.

QA, which cannot be thought of as a separate term from safety, includes different steps and comprehensive control mechanisms. First, establishing a plan according to a QA management system is crucial. This plan is unique for each manufacturer, so it must be tailored proficiently. It should include not only inspections, testing and monitoring activities as the part of quality control, but also additional activities to prevent food safety hazards and quality defects



You are in safe hands

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Sigma Food Safety and Quality Assurance

Syllabus

Value Added Training

Department of Food Processing Technology, AMET University

PART I– INTRODUCTION TO FOOD SAFETY

1.1 FOOD

1.2 1.2 Food Safety

1.3 Activity 1

PART II – Quality

2.1 Challenges

2.2 Objectives

a) Trial and Error

b) Sensory analysis

2.3 Artificial Sweeteners

2.4 Chemical Bonds

a) Water Solutions

b) Different methods of purification

c) Chemical equilibrium

d) Aromatic hydrocarbons

2.5 Activity 2

PART III – Microbes

3.1 Type of microorganism associated with food

3.2 Microbial standards

3.3 Activity 3

PART IV – Food Technology

4.1 Food laws

4.2 Food preservation

4.3 Food additives

4.4 Activity 4

PART V – PERSONAL HYGIENE

5.1 Health status

5.2 Behavioural & personal cleanliness

5.3 Visitors

5.4 Activity 5



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Annexure - IV

Value Added training program 2018-2019

On

Food Safety and Quality Assurance

Department of Food Processing Technology has arranged a training program on FS&QA, which is as essential course for a Food Technologist as it is been 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 training was conducted by Sigma Food safety and Quality Assurance team, Chennai. They are the certified trainer by the FSSAI of India.

With the approval, the training was planned to be conducted on four day session from 07/01/2019 to 11/01/2019. 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 Food Safety training schedule and importance by the Dr. Prem Kumar, Head of by Sigma Food safety and Quality Assurance. Then the first day session was taken over by the trainer Mr. Ramasamy, Research Associate, SQ&QA. First day session is with started with 21 students of B.tech, Food Processing Technology. Faculties including Suresh kumar.J, Nagamaniammai, Ms. Udhayaganga also attended the training Program on the planned session.

Challenges – Day 1

The challenges of QA will vary depending on the business, but I personally believe the two biggest obstacles are continuous human error and lack of commitment to the applications of QA.

Human error and commitment Day - 2

Automated companies have the advantage of more rigid processes and control mechanisms, meaning there is less chance of human error. Unfortunately, automation is not an option for a lot of SMEs, due to restrictions such as space and cost, and therefore, human error is inevitable.

Consumer Driven Day - 3

Recently, globalisation and fast-changing customer behaviours have led to an array of choice. As a result, there is now stronger competition in the food sector. Today, customers choose their food according to trends (eg sustainability, vegan, healthy options, etc.), they are more aware about the nutritional contents, and they have specific dietary preferences and needs. There has been a clear power shift, with savvy shoppers dominating industry decisions.

Regulation Day - 4

It is worth noting that the number of regulations and governmental/third-party audits have recently increased, which, in turn, has increased concern among manufacturers to ensure systems comply. There is also easier access to international quality standards that specify the requirements for implementation and maintenance of quality systems.

Then the Valedictory session started with Head of the department Dr. G. Nagamianiammai and Vote of thanks given by Mr. Suresh Kumar came to an end by 5.15 PM with an assessment of 100 marks. The questions was in the form objectives and subjectievs. Students has filled the assessment and it was collected by the trainer for the evaluation.

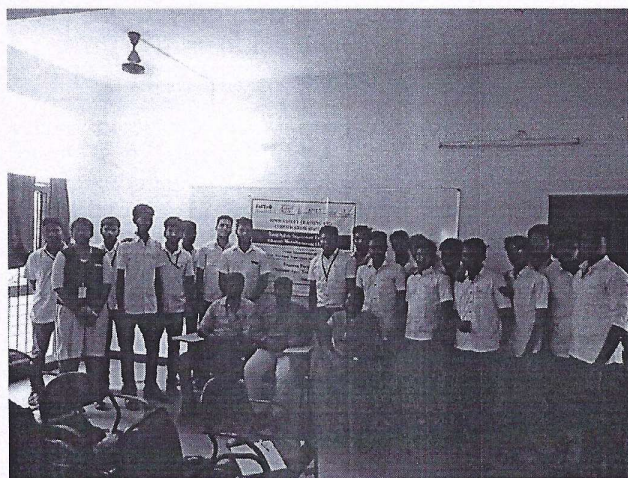


Figure 1: Students and staff attended the Training programme

Feedback on Value Added Course

The university collects the feedback on the value added course on Food Safety and Quality Assurance

1. An internship training related to Quality assurance could be added to the training program which makes better understandable.
2. The Training period can be made twice in a week pattern
3. The session can be made better understandable with practical exposure.
4. Special videos recommended for visual understanding.

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 internship will be based on student involvement to the programme.
2. The schedule of the training will be planned as weekly twice.
3. The methodology of session with practical training will be improve.\
4. Special Video lecture will be uploaded in a next training session.

Department of Food Processing Technology

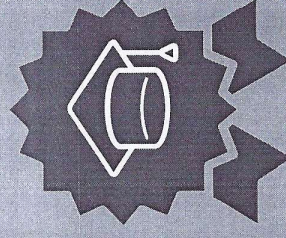
B.Tech Food Processing Technology – Branding and Marketing- Value Added Training Program

III year (VI Semester)

Attendance Sheet

S.No	Roll No	Reg No.	Student name	07/01/19	08/11/19	09/01/19	10/01/19
1	FP001	AFP16001	HEMA SHRI J.M	/	/	/	/
2	FP003	AFP16003	AKHIL SABU	/	/	/	/
3	FP004	AFP16004	ANIESH .T	/	/	/	/
4	FP005	AFP16005	ASVIN RAJ .S	/	/	/	/
5	FP006	AFP16006	AZGHAR J .S	/	/	/	/
6	FP007	AFP16007	BHARATHI KANNAN .J	/	/	/	/
7	FP008	AFP16008	DEEPAN CHAKRAVARTHI .M	/	/	/	/
8	FP009	AFP16009	DHINESH KUMAR .S	/	/	/	/
9	FP010	AFP16010	DHISYANDH .Y	/	/	/	/
10	FP011	AFP16011	GOPI .V	/	/	/	/
11	FP012	AFP16012	KOLLI VENKAT SAI CHARAN	/	/	/	/
12	FP013	AFP16013	MANIKANDAN .K	/	/	a	/
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	/	/	/	/
19	FP022	AFP16022	SANTHOSH	/	/	/	/
20	FP023	AFP16023	JOSEPHRUBAN .A	/	/	/	/
21	FP025	AFP16025	RAGU .R	/	/	/	/

**SIGMA FOOD SAFETY &
QUALITY ASSURANCE**
CERTIFICATE OF PARTICIPATION



THIS CERTIFICATE IS AWARD TO

Hema Shri

For participated in 4 days training programme from 07-01-2019
to 10-01-2019 at AMET deemed to be university, Chennai –
603 103

Course Coordinator


Mr. Ramasamy
