



Confederation of Indian Industry



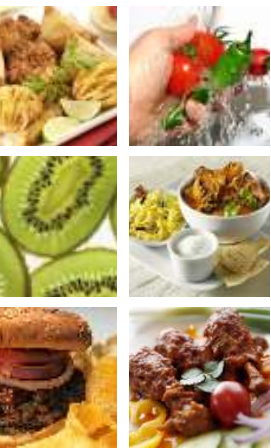
Indian Institute of Technology  
Kharagpur

# IIT & CII FACE CERTIFIED FOOD PROFESSIONAL COURSE

16 September 2013  
24 January 2014

## BATCH 2





# IIT & CII FACE CERTIFIED FOOD PROFESSIONAL COURSE

16 September 2013  
24 January 2014

IIT Kharagpur and CII- FACE offers a Short Term Certificate Course for Food Professionals under Continuing Education Program of IIT, Kharagpur and CII- Jubilant Bhartia Food and Agriculture Centre of Excellence (FACE)

**Develop Professional World Class Facilitators for Food Sector SMEs with added proficiency in Laboratory techniques, Manufacturing Hygiene, Food Science & Processing & Management of Quality and Food Safety standards of benchmark standards**

## Benefits of the Course

The All in One program for developing In-house Facilitators and Quality & Consumer Safety Champions

- Provides Practical & Class room Training in World Class Laboratories and IIT technology environment
- Upgrades Production / Quality / Supply Chain Supervisors and Managers with insights on Consumer Food Safety, Quality, Regulations, Delivery, Efficiency Improvement and Employee Involvement Programs
- Sensitises participants on the latest industry applications of Quality Tools, Techniques and Standards through Webinars so that they are able to evaluate the need in their respective workplaces
- Offers interaction opportunity with Best in Class faculty from IIT AGFE, CII FACE, Industry & Food & Agriculture Institutes

## Course Duration : Spread over 4 months

- 2 weeks Face to Face Residential Module at IIT Kharagpur : 16-28 Sept 2013
- 14 sessions of Distance Learning : Oct 1- Nov 26, 2013
- 8 weeks industry project in the participants work location:  
Submission Date: January 24, 2014

## Excerpts



**Mr Hari S. Bhartia**  
Chairman, CII-FACE and  
Co-Chairman  
Jubilant Bhartia Group

'Capable persons with the right skills in the areas of Manufacturing practices, Laboratory techniques, Quality and Food Safety management who could help businesses comply with global standards and domestic regulatory requirements on a day to day basis, are lacking in the SME Food processing industries. This gap is more pronounced in the supervisory, mid-managerial & entry levels. As a first mover, IIT and FACE have come together to address this emerging requirement and build capacity for enhancing supply efficiencies and global competitiveness through this short term Certified Food Professional Course.'



**Mr Sankar Kumar Som**  
Director  
IIT Kharagpur

There is a need for a collaborative partnership between industry and academia to bring in new, indigenous and effective low cost technology for sustainable and inclusive growth of the Food processing industry which is indispensable for providing a vital linkage and synergy between agriculture and industry. There is a need of multidisciplinary research and industry outreach of academia to make this happen. The IIT-CII Certified Food Professional Course is the very first initiative of CII and IIT, aimed at bridging this gap in the industry to meet the stringent and evolving demands of global standards of quality and competitiveness through new developments in Food Science and Technology.



**Mr Chandrajit Banerjee**  
Director General  
CII

This is a novel program where academia and industry have come together to raise the standards of the Indian Food & Agriculture industry to global standards. The existing lacunae and the growing demand of Food safety and quality professionals by SMEs with first-hand knowledge on benchmark laboratory techniques, food science, manufacturing hygiene and quality and food safety systems were identified through the CII FACE surveys and interactions with the SME Food sector. The program was designed accordingly with these inputs from the industry and IIT to address the current concerns faced by SMEs.

## Participants feedback



**Davinder Kashyap**  
GMR Group

It's a novel programme and is designed to raise the standards of Indian Food Processing Industries to global standards. The course addresses all the issues and current concerns faced by SMEs. The course is very well designed by IIT Kharagpur and CII.



**Nidhi Bhardwaj**  
Jubilant Food Works

The course had given me a chance to refresh & brush all my concepts and an opportunity to interact with experts in field of food technology, along with exposure to the one of the best renowned education institute in India.



**Kriti Pahuja**  
Jiva Herbals

FSQM is a good platform for those with a non-food background. The course takes you through the learning that is useful in the day to day operations of the food industry.



**Dushyant Desai**  
Banaskantha Milk Union

For those who are working in food sector FSQM is very good and informative course. Lectures by IIT and visiting faculty were very good and covers all the area of food industry. Course material and practical are well designed which clears fundamentals and working principle of latest analytical instruments



**G Venugopal**  
Spices Board

Well organized with excellent theoretical exposure on subjects like Food Safety & Quality Aspects, Innovative Food Processing & Packaging Methods- Detailed discussion on the above subjects and good library & laboratory facility.

## Eligibility

Technical / Managerial staff in a Food Industry & allied institutions with degree in Basic / Applied Sciences ,Engineering, Technology

### LECTURES TOPICS

- Food safety & quality attributes & basics of food processing
- New food product design & development
- Novel food processing & preservation technologies
- Good manufacturing and hygienic practices
- Innovations in food packaging materials
- Innovations in food packaging technologies (active & intelligent packaging)
- CIP, waste disposal & management in food industry
- Food pathogens & toxicity
- Food additives, contaminants & adulterants
- Aseptic processing and packaging
- Chemical changes during food processing - safety and quality aspects
- Sensory & instrumental analysis techniques in food
- Post-harvest handling and management of fruits and vegetables
- Fermented foods - safety and quality aspects
- Membrane technology - safety and quality aspects
- Grain handling and management - safety and quality aspects
- Effects of chilling and freezing on safety and quality of food products
- Safety and quality of thermally processed foods in hermetically sealed container
- Safety and quality considerations in non-thermal food processing
- Safety and quality effects in foods stored under controlled & modified atmosphere conditions

## Modules of Batch 2 (2 Batches / 12 Months)

Face-to-Face (F2F) Programme at IIT Kharagpur during Sept 16, 2013 to Sept 28, 2013

### PRACTICALS

- Determination of protein, fat, crude fibre & total ash
- Enumeration of bacteria, yeasts and molds, adulterants & toxicants
- Determination of sugars (reducing, non-reducing, total sugars) and rancidity
- Estimations of minerals by atomic absorption spectroscopy / membrane processing, hplc
- Determination of enzyme activity and viscosity, hpp
- Determination of vitamins, antioxidant activity and texture
- Determination of water activity, moisture, colour & flavour
- Aseptic processing and packaging
- Differential scanning calorimetric (dsc) & thermo gravimetric analysis (tga), gc-ms
- Seminar:** Syndicate presentation by participants in sector specific goods manufacturing & practices (one afternoon session)
- Industry visit:** Excursion trip of participants to nearby food processing and analysis facilities (one full Saturday)

## E-learning Webinars

Oct 1- Nov 26, 2013

Purpose of Webinars: To sensitise the participants on the latest industry applications of Quality Tools, Techniques and Standards so that they are able to evaluate its need in their respective workplaces. They should then seek further support from experts in the field or develop self capability through intensive, as is desired from any 'In-house Facilitators of Food Safety and Quality' in an organisation.



S.No	Quality & Food Safety Systems Standards, Tools and Techniques	Dates 2013 1530-1700 hrs
1	Global Food Safety Initiative (GFSI)	Oct 1
3	Allergen Management	Oct 8
5	3M & 5S : Identifying Waste & Organising the Workplace to enhance Efficiency	Oct 21
7	ISO22002 (Manufacturing, Packaging & Catering)	Oct 25
9	ISO 17025	Oct 30
11	Customer Complaints Handling	Nov 6
13	Food Safety and Standards Acts, Rules and Regulations Laws ( including Packaging and Labelling laws)	Nov 15

S.No	Quality & Food Safety Systems Standards, Tools and Techniques	Dates 2013 1530-1700 hrs
2	Traceability and Recall	Oct 4
4	Cleaning & Disinfection Principles	Oct 18
6	ISO 9001 & ISO 22000 Consolidated ( QMS & FSMS)	Oct 23
8	Food Safety Maturity Model & CII National Award for Food Safety	Oct 28
10	Quality Management in Innovation of Food Products and Processes)	Nov 1
12	Operational Risk Management , Safety, Health & Environment	Nov 8
14	Written Examination	Nov 26

## INDUSTRY PROJECT:

8 Weeks Industry Project : Last date for submission of Project report to CII-FACE: January 24, 2014

## Award of Certificates

Joint Certificates by IIT Kharagpur and CII FACE New Delhi, shall be awarded to all successful candidates.



**Last Date  
of  
Nomination:  
August 7, 2013**

## Segmented Course Fees

### Domestic Participants

Rs 95,000 + Service Tax for Organisations 200 Cr & Above Annual Sales Turnover  
Rs 85,000 + Service Tax for Organisations 100 Cr & Above Turnover (Early Birds)  
Rs 75,000 + Service Tax for Organisations below Rs 100 Cr Turnover (Early Birds)

**International Participants** USD 2000 (International Participants need to obtain clearance from Ministry of External Affairs, Government of India)

### International Participants

All Nomination forms & Application forms duly filled and Demand Draft drawn in name of Confederation of Indian Industry payable at New Delhi to be submitted by August 7, 2013. This includes fees for F2F Modules, Single AC Accommodation, Breakfast, Lunch, Local transport at IIT KGP, E-learning modules & Course material.

## Some Faculty Members from Batch 1



**Dr. A K Srivastava**  
Head & Senior Pr. Scientist  
Food Safety & Analytical Qlty  
Cont. Lab., CSIR, Mysore



**Dr. B Raj**  
Head of Department Food  
Packaging  
Tech. Dept., CFTRI, Mysore



**Dr. S Uprit**  
Prof. & Head (Dairy Tech.)  
College of Dairy Sc. &  
Food Technology, Raipur



**Dr. S Patel**  
Professor of Food Tech.  
IGKV, Raipur



**Dr. H N Mishra**  
Professor, Agricultural &  
Food Engineering  
IIT Kharagpur



**Dr. Uttam Kumar Chatterjee**  
CEO  
TPM Solutions



**Dr. Indrani Ghose**  
Principal Counselor  
FSQ, FACE



**Dr. T K Goswami**  
Professor  
Agricultural & Food Engg. Dept.  
IIT Kharagpur



**Dr. P P Tripathy**  
Agricultural & Food Engg. Dept.  
IIT Kharagpur



**Dr. A K Datta**  
Professor  
Agricultural & Food Engg. Dept.  
IIT Kharagpur



**Dr. S De**  
Professor of Chemical Engg.  
Chemical Engg. Dept.  
IIT Kharagpur



**Dr. D Das**  
Professor of Biotechnology  
Dept. of Biotechnology  
IIT Kharagpur



Indian Institute of Technology  
Kharagpur

### IIT Kharagpur

In the post independent India, to cater to the need of trained manpower for higher learning in science and technology, the Indian Institute of Technology at Kharagpur, the first in the chain of fifteen IITs was established in 1950. From a modest start in the dilapidated Hijli jail building, IIT Kharagpur has been engaged in a continuous process of development and has secured today a position of preeminence with nineteen academic departments, thirteen multidisciplinary centers/school offering Masters programme, eleven special R&D cells /Centres of Excellence and several sophisticated laboratories and central facilities. The Agricultural & Food Engineering Department, the first of its kind in the country was set up in 1952. As one of the larger departments of IIT Kharagpur, it covers a wide range of areas dealing with Post-Harvest Technology, Dairy and Food Process Engineering. IIT Kharagpur, strives to produce students, scientists, and technologists of the highest caliber to help the nation become self-reliant in its technological needs and to provide leadership in the field of technical education and research. The Institute, dedicated to the pursuit of excellence, has made significant breakthrough in several areas of frontline technology, besides making important contributions to national development.



### Food & Agriculture Centre of Excellence (CII - FACE)

FACE is CII's latest Centre of Excellence dedicated to building efficiencies across the agricultural value chain from farm to fork.

FACE is charged with the mission of improving competitiveness of India's agriculture and food sector by catalysing innovation, building capacity and enhancing productivity across the value chain. FACE works with farmers, companies, developmental institutions and the government to

- Improve on and off - farm productivity through the dissemination of best practices and technological innovation
- Invest in capacity building initiatives and skill development for supply chain participants across the value chain
- Strengthen linkages across the value chain through market access initiatives, thereby reducing losses and increasing farmer incomes

FACE's service portfolio comprises commodity specific value Chain Assessments and supply chain advisory services for food and agri businesses, training and consulting services in the area of food safety, and sectoral research across different market segments. FACE also works on projects in PPP mode, to develop business models that are scalable and replicable across geographies.

To attain the desired objectives a series of capacity building, trainings and consultancy initiatives have also been launched under the umbrella of FACE particularly in the area of Food safety and quality. A highly diversified portfolio of services is being offered to the food industry and in a very short span of time FACE has trained over 5000 participants in 20+ locations on New Food Safety and Standards Laws, International and GFSI standards of Food Safety and Quality. Along with the training and consultancy services CII National Award for Food Safety 2013 has been launched to identify best practices and create role models.

### For Enquiries & Nominations

Ms Anju Bist

CII-Jubilant Bhartia Food and Agriculture Centre of Excellence (FACE)

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**Nomination Forms can be downloaded from [www.face-cii.in](http://www.face-cii.in) and [www.iitkgp.ac.in](http://www.iitkgp.ac.in)**