



Finishing course for food stream students

Pre -Induction / Orientation training course for Students

**WE ASSIST STUDENTS TO BECOME
FOOD INDUSTRY LEADERS
OF TOMORROW**



FOOD SAFETY & QUALITY SOLUTIONS INC.

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Kochi 682036, Ernakulam, Kerala, India



Our Vision

“Bridging the gap from class room to career” Our vision is to facilitate educational institutions in providing appropriate training to deliver food industry-worthy skilled workforce.

I. Why FSQS Finishing Course?

- Indian food industry demands constant supply of ready, prepared personnel to join them, to become excellent employees who would effectively contribute in survival, growth and prosperity of their organisation.
- The class room knowledge gained by students falls short of food Industry requirements.
- Competitive environment compels industries to seek:
 - Practical Knowledge
 - Managerial and technical skills
 - Confident and good working spirit
 - SMART workforce

II. Course Details

This course is aimed at exposing food stream students to areas of food safety, production, operations, quality, communication, interpersonal skills, managerial and team building skills required for food industry. Our 10 days intensive course allows for an in-depth coverage of relevant food industry topics and provides hands-on educational experience that participants can put to use as soon as they join food industry. Throughout the course, all participants receive unlimited one-on-one teaching and tutorial opportunities from our experienced faculty.

III. Advantages of FSQS Finishing Course

- Bridging the gap from class room to career for food stream students.
- Provide subject specialized training for food stream fresh graduate/s in-order to effectively plan and prepare for their future career in food industry.
- Significant learning from top class faculty in a short span
- Specially designed package similar to industrial work in food sector (hands-on exposure)
- Develop managerial skills required for specific jobs in food industry.
- Attendees will learn how to handle on job responsibilities prior to their specific jobs in food industry.



IV. FSQS Finishing Course Curriculum

- The course curriculum is drawn in consultation with leading food industry professionals, universities and food research institutes.
- Highly focused on concepts and practice rather than simple theory and bookish knowledge.
- High quality practice modules to mirror what is done in food industry
- Contains key modules specific for each food category

Teaching topics includes but not limited to:

- Food Regulations and the GMPs
- Production (Planning & Execution)
- Food industry Operations
- Sanitary Design and Maintenance
- Self-Inspections and Internal audits
- Prerequisite Programs
- Quality Control programs
- Good Laboratory practices
- General Platform tests
- Receiving/Warehousing
- Supplier Requirements
- Food Microbiology
- Foreign Material Control
- Allergen Control
- Food Defense & Vulnerability Assessments
- Occupational Health and Safety
- Equipment Design for food safety
- Significance of effective Communication in food industry
- Good Managerial skills for a Quality professional
- Sanitation Programs
- Chemical Control
- Integrated Pest Management
- Environmental Quality monitoring systems
- Personnel Practices
- HACCP
- Training & Education
- Budgeting for Food Safety

There are scheduled activities for every teaching topic, including:

- Exposure in the ongoing FSQS food sector projects
- Ready to use docket containing all basic forms, records and documents required for food industry

V. Course duration

10 Days

VI. Class Size

25-30 students per batch

Eligibility:

PG and UG students from food related streams (ex: food technology, food processing, microbiology, catering science, dairy technology, fisheries etc.)

VII. Document of Achievement:

Participants who complete the course exam will be awarded a formal “Certificate of Achievement” to recognize their achievement.

VIII. Course Fees

10,000 INR + 12.36% service tax per student for 10 days finishing course. (Transportation to project site and accommodation is not included in the course fees)

IX. Course Benefits

- Attendees will learn how to handle on job responsibilities prior to their specific jobs in food industry
- Develop good reputation about your college or university among general public and reputed food industries
- Top class faculty with years of experience in food industry handles each subject
- Project training in FSQS food industry projects
- Facilitate students to clear campus and offsite campus interview
- Food industry gets large number of well trained students

FSQS CONTACT

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