

Certificate



Progressive Education Society's
Modern College of Arts, Science and Commerce (Autonomous)



Shivajinagar, Pune - 5

- NAAC Re-accredited 'A+' Grade
- College with Potential for Excellence, UGC
- Best College Award, SPPU
- Star College Scheme, DBT
- UGC : BSR & DST : FIST Funded
- Community College Scheme : UGC
- Best College Award (NSS) SPPU
- Best College Award (Sports) SPPU

This is to certify that

Mr. / Ms. / Mrs _____

a student of M. Sc. Microbiology,

has successfully completed

the course entitled

“Food Safety and Quality”

in the academic year 2020-2021

conducted by Department of Microbiology,

Modern College of Arts, Science and Commerce,

Shivajinagar, Pune - 411 005.

Mr. K. P. Kavekar

Founder,
Quadroity Services, Pune

Dr. R. S. Zunjarrao

Principal,
MCASC, Pune 5

Dr. S. S. Mujumdar

Assoc. Prof and Head,
Department of Microbiology,
MCASC, Pune 5

Ms. L. A. Pinto

Assistant Professor,
Department of Microbiology and
Co-ordinator, FSAQ 2020-21

Syllabus - 2020-21

Theory

- 1. Food Industry Introduction**
 - a. Brief History
 - b. Trends in Food Industry
 - c. Future and Opportunities

- 2. Career opportunities for a microbiologist**
 - a. Prospectus for Life Science Students in Food Industry
 - b. Skill Needed
 - c. Future and Opportunities (Government / Private / Entrepreneurial)

- 3. Understanding Food Industry Categories**
 - a. Introduction to Main Categories in Food Industry
 - b. Industrial Application in Each Category (Process, Critical Processes, Machines Used)
 - c. Science Based Example of Each Category : Meat-Meat Products, Bakery, Spices, Dairy and Snacks

- 4. Packaging Material - Food Industry**
 - a. Science of Packing Material Used in The Food Industry
 - b. Application and Legal Requirements

- 5. Food Safety**
 - a. Food Safety Awareness - HACCP
 - b. HACCP - Understanding Principles and Steps
 - c. Understanding Implementation of HACCP Principle with An Example
 - d. Creation of SOP, Format, Work Instructions
 - e. Understanding FSSAI Schedule IV Requirements

- 6. Audits & Certificate - HACCP**
 - a. Certification Process
 - b. Auditor's Guidelines
 - c. Introduction to National and International Requirements

- 7. Compliances : FSSAI Licensing & Registrations**
 - a. Application Process
 - b. Documents Required

- 8. Compliances : Label Requirements**
 - a. Explaining Requirement with An Example
 - b. Drafting Own Label

Attendance and Examination Report

Mark Obtained : _____ /50

Examination was Conducted Online due to Covid-19 Restrictions.