REPORT OF THE PROGRAMME CONDUCTED



Dept. of Sree Sankara College Kalady

Title of the activity

Basic HACCP Taining

Resource person

Nature of activity

Type of Activity ,

Collaborative Activity Merit BioLAB

Convener

Number of participants 0

REPORT ON HACCP BASIC LEVEL TRAINING HACCP (Hazard Analysis Critical Control Point) is an internationally accepted and proven methodology for ensuring safety of food consumed, so much so that even after 50 years of its existence HACCP remains as the backbone of all existing food safety management systems like ISO 22000, BRC, SQF and in regulatory requirements of a large number of countries. Hence, Postgraduate and Research Department of Microbiology Sree Sankara College, Kalady in association with Pvt Merit Biolabs conducted a basic HACCP training for the students on 9th and 10th January at Sree Chandrashekhara Bharati Seminar Hall. The training was particularly focused on students of Postgraduates on Microbiology. A total of 22 students attended the programme. The two day program has covered the 7 Principles of HACCP, it's implementation and maintenance in a food processing organization and also the concepts of GMP/PRP and food safety hazards and their control. The training was divided into 4 sessions dealing 4 different topics. The first sessions includes the introduction about the programme, basics about HACCP and introduction to food safety hazards, PRPs and HACCP. This section was for about half an hour and then a snack break was alloted. The second session was about implementation of HACCP which was completed on the second day. The training session was handled by Mr P Mohan and Mrs. Anu ma'am, the session was highly participative which includes practical and interactive activities which allows students to apply new knowledge and enhance their learning. The third session was handled by Mrs. Anu ma'am and covered the general Microbiology. The last session was handled by Mr P Mohan and covered prerequisite programmes (PRPs) for HACCP and food safety hazards and control. One more session regarding the legal requirements about HACCP was meant to be taken but the time was limited so they provide a surface idea. Each student was provided with learning material in PDF format and training was with the help of PowerPoint presentation supported with group discussion and exercises. An exam was conducted after the session which contained 25 questions MCQ type and certificate were awarded upon successful completion of the training programme.

Report of the activity

Outcome of the activity



