

Syllabus For Food Safety & Hygiene Compliance Facilitator

Course Name	Food Safety & Hygiene Compliance Facilitator
Sector	Food Processing
Course Code	FPT/2024/FSHF/420
Level	3
Occupation	Food Safety & Hygiene Compliance Facilitator
Job Description	Food Safety & Hygiene Compliance Facilitator is responsible for maintaining food safety protocols, conducting regular hygiene inspections and ensuring compliance with health and safety regulations. The candidate will possess strong organizational skills, be adept at problem-solving and have a keen eye for cleanliness and sanitation.
Course Duration	Total Duration 300 Hrs (OJT-240 and ES-60)
Trainees' Entry Qualification	Grade 10 – Regular OR Vocational OR Grade 9 pass and pursuing continuous schooling in regular school OR 10th grade pass and pursuing continuous schooling OR 9th grade pass with 1 years relevant experience OR 8th grade pass with 2 year relevant experience OR Previous relevant Qualification of NSQF Level 2.5 with 1.5-year relevant experience
Trainers Qualification	Degree in Food Technology from recognized university with One-year experience in relevant field/industry. OR Diploma in Food Processing Technology from recognized board with two years' experience in relevant field/industry

Structure of Course: (In OJT Module)

Module No.	Module name	Outcome	Compulsory/ Elective	Total (Hrs) (OJT)
1	Definition and Importance of hygiene	State the consequences of poor standards of food hygiene and the benefits of good standards.	Compulsory	30
2	Food safety Vs. food suitability	Identify the reasons for food poisoning and recognize those most susceptible to its effects.	Compulsory	30
3	Contamination and contaminant (Codex definition)	Identify the factors contribution to physical, chemical and biological contamination in food chain	Compulsory	30
4	Cleaning and Disinfection	Demonstrate the method of cleaning and disinfection	Compulsory	30
5	Areas examined under GHP	Describe GHP guidelines to minimize the risk of contamination, microbial growth and other hazards.	Compulsory	60

Module No.	Module name	Outcome	Compulsory/ Elective	Total (Hrs) (OJT)
6	Food Defense (VACCP and TACCP)	Identify critical control points and implement preventive measures to mitigate risks effectively	Compulsory	60
7	Employability Skill	As per guided curriculum	Compulsory	60
TOTAL:				300

SYLLABUS:

Sl no	Module name	Topics to be covered
1	Definition and Importance of hygiene	Basics of food hygiene, Personal hygiene, Food handling habits, handling potable water supply. Microbial standards for foods. Some important slides on accident disaster happened in history.
2	Food safety Vs. food suitability	Food safety, food poisoning, food-borne illness, food allergy, contamination, hazard and HACCP. Food safety issues and strategies [concept of food safety and standards (FSSAI)], Factors affecting food safety, Importance of safe foods, factors affecting shelf life and methods to check the shelf life. National Food Legislations: PFA, FPO, MPO, BIS, AGMARK, ISI, Misbranding, Enforcement. Essential Commodities Act, 1954; Consumer Protection Act, 1986. International Food Legislations: FAO, WHO Codex Alimentarius, Codex India, JECFA (Joint FAO/WHO Expert Committee on Food Additives), WTO, SPS (Sanitary and Phytosanitary Measures), TBT (Technical Barriers to Trade), ISO (International Organization for standard), GMP, GHP, HACCP, GAP, ISO Series (9000, 22000, 14000 & 17025.)
3	Contamination and contaminant (Codex definition)	Factors contributing to physical, chemical and biological contamination in food chain, prevention and control of food borne hazards, Regulation of food sanitation, sources of contamination, personal hygiene of food handlers
4	Cleaning and Disinfection	Method of cleaning and disinfection. Detergents and Sanitizer. Sanitation in food service. cleaning compounds, sanitation methods, waste disposal strategy (solid and liquid waste) and pest control
5	Areas examined under GHP	<ul style="list-style-type: none"> • Primary Production • Establishment design and facility • Control of operation • Establishment: Maintenance and sanitation • Establishment: Personal hygiene • Transportation • Product information and consumer awareness Training • Product traceability and Recall mechanism

Sl no	Module name	Topics to be covered
6	Food defense (VACCP and TACCP)	<p>Food Safety Management System (FSMS) based on Hazard Analysis and Critical Control Point (HACCP)</p> <p>Concept of FSMS based on implementation of Good Manufacturing Practices (GMP) and Good Hygiene Practices (GHP) by food businesses</p> <p>General hygienic and sanitary practices Petty food operators and Street food vendors</p> <p>General hygienic and sanitary practices applying for license-Manufacturing/ processing/ packaging/storage/distribution/ Milk and milk products/ Slaughter house and meat processing/ Catering.</p> <p>VACCP (Vulnerability Assessment Critical Control Point). TACCP (Threat Assessment Critical Control Point)</p>

Module 8: Employability Skills (60 Hrs)

Key Learning Outcomes

Introduction to Employability Skills

Duration: 1.5 Hours

After completing this programme, participants will be able to:

1. Discuss the Employability Skills required for jobs in various industries
2. List different learning and employability related GOI and private portals and their usage

Constitutional values - Citizenship

Duration: 1.5 Hours

3. Explain the constitutional values, including civic rights and duties, citizenship, responsibility towards society and personal values and ethics such as honesty, integrity, caring and respecting others that are required to become a responsible citizen
4. Show how to practice different environmentally sustainable practices.

Becoming a Professional in the 21st Century

Duration: 2.5 Hours

5. Discuss importance of relevant 21st century skills.
6. Exhibit 21st century skills like Self-Awareness, Behavior Skills, time management, critical and adaptive thinking, problem-solving, creative thinking, social and cultural awareness, emotional awareness, learning to learn etc. in personal or professional life.
7. Describe the benefits of continuous learning.

Basic English Skills

Duration: 10 Hours

8. Show how to use basic English sentences for everyday conversation in different contexts, in person and over the telephone
9. Read and interpret text written in basic English
10. Write a short note/paragraph / letter/e -mail using basic English

Career Development & Goal Setting

Duration: 2 Hours

11. Create a career development plan with well-defined short- and long-term goals

Communication Skills

Duration: 5 Hours

12. Demonstrate how to communicate effectively using verbal and nonverbal communication etiquette.
13. Explain the importance of active listening for effective communication
14. Discuss the significance of working collaboratively with others in a team

Diversity & Inclusion

Duration: 2.5 Hours

15. Demonstrate how to behave, communicate, and conduct oneself appropriately with all genders and PwD
16. Discuss the significance of escalating sexual harassment issues as per POSH act.

Financial and Legal Literacy

Duration: 5 Hours

17. Outline the importance of selecting the right financial institution, product, and service
18. Demonstrate how to carry out offline and online financial transactions, safely and securely
19. List the common components of salary and compute income, expenditure, taxes, investments etc.
20. Discuss the legal rights, laws, and aids

Essential Digital Skills

Duration: 10 Hours

21. Describe the role of digital technology in today's life
22. Demonstrate how to operate digital devices and use the associated applications and features, safely and securely
23. Discuss the significance of displaying responsible online behavior while browsing, using various social media platforms, e-mails, etc., safely and securely
24. Create sample word documents, excel sheets and presentations using basic features
25. utilize virtual collaboration tools to work effectively

Entrepreneurship

Duration: 7 Hours

26. Explain the types of entrepreneurship and enterprises
27. Discuss how to identify opportunities for potential business, sources of funding and associated financial and legal risks with its mitigation plan
28. Describe the 4Ps of Marketing-Product, Price, Place and Promotion and apply them as per requirement
29. Create a sample business plan, for the selected business opportunity

Customer Service

Duration: 5 Hours

30. Describe the significance of analyzing different types and needs of customers
31. Explain the significance of identifying customer needs and responding to them in a professional manner.
32. Discuss the significance of maintaining hygiene and dressing appropriately

Getting Ready for apprenticeship & Jobs

Duration: 8 Hours

33. Create a professional Curriculum Vitae (CV)
34. Use various offline and online job search sources such as employment exchanges, recruitment agencies, and job portals respectively
35. Discuss the significance of maintaining hygiene and confidence during an interview

36. Perform a mock interview
37. List the steps for searching and registering for apprenticeship opportunities

List of Tools, Equipment & materials needed for 30 Trainees (Practical)

SI No	Items Name	Specification	Qty
1	Disposable gloves		100
2	Hairnets or caps		100
3	Lab coats or aprons		30
4	Safety goggles or glasses		30
5	Face masks		100
6	Food-grade cleaning agents (e.g., detergents, sanitizers)		10L
7	Sanitizing wipes or disinfectant sprays		6
8	Brushes, sponges, and scrubbers		50
9	Mops, buckets, and floor squeegees		12
10	Cleaning cloths or towels		30
11	Hand soap and hand sanitizer		30
12	pH meters or pH test strips		01
13	Temperature probes or thermometers (digital or analog)		03
14	ATP (adenosine triphosphate) testing kits for surface cleanliness assessment		02
15	Microbiological sampling kits (swabs, agar plates, incubators)		02
16	Allergen testing kits (for specific allergens)		02
17	Microscopes (for microbial analysis)		01
18	Petri dishes and agar media		50
19	Pipettes and pipette tips		50
20	Weighing scales or balances		02
21	Sample containers and labeling materials		50
22	Sterile swabs or sampling devices		01
23	Magnifying glass or magnifier lamp (for visual inspection)		12
24	Colorimeters or spectrophotometers (for color analysis)		01
25	Texture analyzers or penetrometers (for texture evaluation)		01
26	Flavor testing kits or sensory evaluation materials		02
27	Packaging integrity testing equipment (e.g., vacuum seal testers)		01
28	Logbooks or record sheets for cleaning and sanitizing activities		40
29	Checklists for quality control inspections		40
30	Incident report forms for documenting non-conformities or deviations		30
31	Supplier documentation (certificates of analysis, specifications)		30
32	Regulatory documents and reference materials (food safety regulations, industry standards)		01
33	Training manuals or handbooks on food safety, hygiene, and quality control		06
34	Educational materials (posters, charts, diagrams) for staff training		20
35	Online resources (websites, databases, forums) for staying updated on industry trends and best practices		01

SI No	Items Name	Specification	Qty
36	First aid kit		03
37	Eye wash station or emergency shower		01
38	Spill kits for hazardous materials		04
39	Fire extinguisher(s) and fire blanket(s)		04
40	Food adulteration kit		02

Outcome	Outcome Code	Total Th marks	Total Pr marks	Total OJT marks
State the consequences of poor standards of food hygiene and the benefits of good standards.	FPT/1118/OC1	0	0	150
Identify the reasons for food poisoning and recognize those most susceptible to its effects.	FPT/1118/OC2	0	0	150
Identify the factors contribution to physical, chemical and biological contamination in food chain	FPT/1118/OC3	0	0	150
Demonstrate the method of cleaning and disinfection	FPT/1118/OC4	0	0	140
Describe GHP guidelines to minimize the risk of contamination, microbial growth and other hazards.	FPT/1118/OC5	0	0	180
Identify critical control points and implement preventive measures to mitigate risks effectively	FPT/1118/OC6	0	0	180
Employability Skills – 60 Hrs	DGT/VSQ/N0102	50	0	0