



*Farm to Fork*

Centre for Safe Food  
Near Changampuzha Park  
Edappally, Kochi – 682024  
Mob: 9447971126

\_TO  
Head of the Dept  
Dept of Home Science  
Vimala College  
Trichur

03/02/2021  
KOCHI

Dear Madam

This is to certify that internship training on **“Food safety standard requirements and audit methodology ”** is being conducted for Food processing B.Voc , third year students from 6<sup>th</sup> February to 28<sup>th</sup> February 2021 via Google meet for 10 days on a syllabus based schedule . All the 15 students are attending the programme and certificate will be issued based on continuous evaluation ,presentation, and a final examination .

I am sharing the topics covered for the 10 days programme below :

#### TOPIC COVERED DURING THE PROGRAMME

SI.No	DAY	TOPIC	MODE	FACULTY
1	DAY 1	GMP, GLP, QA/QC system -A review	Google Meet at 7to 9pm	Shiela, Food Industry professional
2	DAY2	HACCP as a food safety tool –A review	“	”
3	DAY3	ISO 22000: 2018 standard requirement ,Detailing the clauses	“	”
4	DAY 4	Internal audit principle and conduct of the audit	“	”



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5	Day 5	Non conformity report ,corrective action and preventive action with case studies	“	”
6	DAY 6	Fruit processing technology and innovation	“	Dr.Chetana,C FTRI ,Mysore
7	Day 7	Fish processing technology and preservation challenges	“	Dr.Mohan,CIF T,Kochi
8	Day 9	Conduct of audit as per HACCP requirement at selected site	„	Shiela
9	Day 10	Conduct of audit as per ISO 22000:2018 at selected site		Shiela
10	Day 13	Evaluation ,Objective and Descriptive	Google Meet	Shiela

Thanks and regards

Shiela.P.Meethil