

PG Diploma in Food Safety and Quality Management (PGDFSQM)
MSc in Food Safety and Quality Management (MSCFSQM)
Suggestive Counselling Schedule for July, 2023 batch

Session

Practical: 50 sessions of 4 hours each

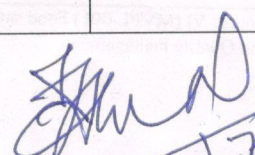
Total Days

Practical: 28 (25 Guided and 3 Unguided)

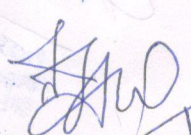
II. Tentative Suggestive Counselling Schedule for Practical

A. Guided Practical

S.No	Practical (Day/ Date)	Course code and Title	Session	S.No. of the Experiment and Name	Name of Proposed counselor	Mobile No
1	1 (05.08.24)	Course VII (MVPL-002) Chemical analysis and Quality assurance	1	Orientation to Practical Counselling	Dr. Kulsum Jan	9815510871
			2	1. Calibration of glassware		
				2. Preparation of standard volumetric solutions.		
				4. Moisture in food products using Karl Fischer Titration method		
2	2 (06.08.24)	Course VII (MVPL-002) Chemical analysis and Quality assurance	2	6. Protein content in food products by kjeldahl method.	Dr. Kulsum Jan	9815510871
				7. Crude fat in food products by soxhlet extraction method.		
				15. pH of food products by using pH meter.		
				23. Iodine value in oils & fats.		
3	3 (07.08.24)	Course VII (MVPL-002) Chemical analysis and Quality assurance	2	5. Moisture in food products by Dean & stark method	Dr. Kulsum Jan	9815510871
				8. Total fat in food by rose Gotteib method.		
				9. Volatile Oil in spices.		
				28. Peroxide value of oil and fats.		
				30. Gluten content in wheat flour.		
4	4 (08.08.24)	Course VII (MVPL-002) Chemical analysis and Quality assurance	2	16. Free fatty acids and acid value in oil and fats.	Dr. Kulsum Jan	9815510871
				12. Crude fiber in food sample.		
				22. Colour of oils and fats by Lovibond Tint meter.		
				29. Sodium chloride content in butter.		
5	5 (09.08.24)	Course VII (MVPL-002) Chemical analysis and Quality assurance	2	10. Starch in cereal grains by acid hydrolysis method.	Dr. Kulsum Jan	9815510871
				11. Starch in cereal grains by glucoamylase method.		
				13. Total ash content in food products.		
				14. Acid insoluble ash in food products.		
				21. Titer value of oils and fats.		
6	6 (10.08.24)	Course VII (MVPL-002) Chemical analysis and Quality assurance	2	17. Unsaponifiable matter in oils and fats.	Dr. Jinku Bora	7002203756
				18. Melting point of oils and fats.		
				24. Specification value in oil and fats.		
				25. Acetyl Value and Hydroxyl Value in Oils and Fats		
				27. Reichert meissl (RM) value and potenske value (PV) in oil and fats.		
	31. Sorbic acid in food products.					
7	7 (11.08.24)	Course VII (MVPL-002) Chemical analysis and Quality assurance	2	34. Vitamin A content in ghee and vegetable fat by HPLC.	Dr. Jinku Bora	7002203756
8	8 (12.08.24)	Course VII (MVPL-002) Chemical analysis and Quality assurance	2	32. Copper, Zinc, lead and cadmium in food products by Atomic Absorption Spectroscopy.	Dr. Jinku Bora	7002203756
9	9 (13.08.24)	Course VII (MVPL-002) Chemical analysis and Quality assurance	2	33. Cholesterol content in ghee by GC.	Dr. Jinku Bora	


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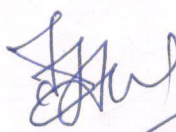
10	10(14.08.24)	Course VII (MVPL-002) Chemical analysis and Quality assurance	2	35. Sensory Evaluation Laboratory	Dr. Jinku Bora	7002203756
				36. Selection of sensory panelist		
				37. Sensory Evaluation of Food products- Hedonic rating test		
				38. Judging of milk		
11	11(15.08.24)	Course II (MVPI-001) Food microbiology	2	1. Introduction to the Basic Microbiology Laboratory practices.	Dr. Aastha Bhardwaj	9811068601
				2. Cleaning and method of sterilization		
				4. Staining Techniques		
				6. Direct Microscopic Examination of Foods.		
12	12(16.08.24)	Course II (MVPI-001) Food microbiology	2	3. Cultivation and Sub-culturing of microbes	Dr. Aastha Bhardwaj	9811068601
				5. Standard Plate Count Method		
				7. Enumeration of Fungi (yeasts and Molds)		
				8. Assessment of Air using Surface Impingement Method		
13	13(17.08.24)	Course II (MVPI-001) Food microbiology	2	10. Detection of Coli forms and Indicator Organisms.	Dr. Aastha Bhardwaj	9811068601
				(1) Most probable Number		
14	14(18.08.24)	Course II (MVPI-001) Food microbiology	2	11. Detection of Coli forms and Indicator Organisms.	Dr. Aastha Bhardwaj	9811068601
				(2) Confirmed and Completed Tests, Membrane Filter Techniques.		
15	15(19.08.24)	Course II (MVPI-001) Food microbiology	2	12. Interpretations of Microbiological Data and its inferences	Dr. Aastha Bhardwaj	9811068601
				9. Assessment of surface sterilization using swab and rinse method		
16	16(20.08.24)	Course VI (MVPL-001) Food Safety and Quality management	1	1. Development of GHP and GMP plan for a food factory (Module1)	Dr. Sweta Joshi	8368054899
				a. Identifying the key focus areas for GHP & GMP		
		b. Identifying gaps in its implementation and closure plans for identified gaps in a food factory/ food outlet				
		Course VI (MVPL-001) Food Safety and Quality management	1	3. Development of GHP and GMP plan for a food factory (Module2)		
				a. Identifying gaps in its implementation and closure plans for identified gaps in a food factory/food outlet		
17	17(21.08.24)	Course VI (MVPL-001) Food Safety and Quality management	1	2. Visit to the nearby Food establishment (e.g. Food factory)	Dr. Sweta Joshi	
		Course VI (MVPL-001) Food Safety and Quality management	1	4. Development of the process flow for the food establishment including all the inputs, outputs & interim loops.		
18	18(22.08.24)	Course VI (MVPL-001) Food safety and Quality management	1	5,6 Development of FSMS (Module 1)	Dr. Sweta Joshi	8368054899
				(a) Data Collection and hazard identification (physical, chemical and microbiological)		
		(b) Hazard analysis.(Usage of FMEA technique for risk assessment)				
		Course VI (MVPL-001) Food safety and Quality management	1	7. Development of methodology (decisions tree) as per clause 7.4.4 of ISO 22000 for a food establishment		
19	19(23.08.24)	Course VI (MVPL-001) Food safety and Quality management	1	8,9 Development of FSMS (Module-2)	Dr. Sweta Joshi	8368054899
				(a) Development of OPRP (operational prerequisite programme) and development of HACCP plan (critical limits including rationale for limits), monitoring procedure, correction and corrective measures)		
				(b) Managing unsafe product.		
		Course VI (MVPL-001) Food safety and Quality management	1	10. Development of FSMS (Module 3)		
		(a) Verification and validation of control measures (OPRP and HACCP Plan) as per codex guidelines on Validation				
(b) emergency situation, preparedness and response plan						


 31
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				(c) communication (improvement)		
20	20(24.08.24)	Course VI (MVPL-001) Food safety and Quality management	1	11. Developing FSMS (Model 4) Traceability System as a tool for, Recall/ Withdrawal (ISO 22005:2007	Dr. Sweta Joshi	8368054899
		Course VI (MVPL-001) Food safety and Quality management	1	12,13 Application of ISO 9001 model		
				a. Understanding process approach b. defining quality policy and objectives, c. Correction Corrective action and preventive action Continual improvement		
21	21(25.08.24)	Course VI (MVPL-001) Food safety and Quality management	1	14. Food laws (Module 1) Identification of legal requirement for following food groups product standards : (a) Fruit/ vegetables, (b) Dairy (c) Meat & Meat products (d) cereal, Pulses and (e) fish and sea foods (f) and ready to eat foods (specific legal requirement)	Dr. Khalid Bashir	8814039075
		Course VI (MVPL-001) Food safety and Quality management	1	15. Food laws (Module 2): Hygienic requirements for manufacturing premises as per legal requirements		
22	22(26.08.24)	Course VI (MVPL-001) Food safety and Quality management	1	16. Matrix preparation to find correspondence between ISO 22000, HACCP series and BRC and any other related standard (Food Retail Management basic requirement)	Dr. Khalid Bashir	8814039075
		Course VI (MVPL-001) Food safety and Quality management	1	17. Understanding ISO 17025 requirement for FSMS and QMS Audits relating to clause 7.6 in ISO 9001 and clause 8.3 in ISO 22000(Establishing traceability to national /International standards		
23	23(27.08.24)	Course VI (MVPL-001) Food safety and Quality management	1	18. Auditing: Planning (1,2) Module 1: Role and responsibilities of auditors and lead auditors and pre-audit information required to plan the audit	Dr. Khalid Bashir	8814039075
				Module 2: Preparation of an on site audit plan that is appropriate to the audit scope (Stage 1 and Stage 2 (ISO: 22003 and 17021)		
		Course VI (MVPL-001) Food safety and Quality management	1	19. Module 3 : Produce and audit checklist including salient Features of ISO 9001 and FSMS		
24	24(28.08.24)	Course VI (MVPL-001) Food safety and Quality management	1	20. Module 4: Document Review as per the Case study	Dr. Khalid Bashir	8814039075
		Course VI (MVPL-001) Food safety and Quality management	1	21. Module 5: a. Conducting the opening meeting and closing meeting (as per ISO: 19011)		
				B. Establishing qualification criteria for auditors and lead auditors (ISO 17021 & ISO 22003 for a food industry)		
25	25(29.08.24)	Course VI (MVPL-001) Food safety and Quality management	1	22. Module 6: Mock Audit exercises to develop interpersonal skills, information gathering techniques and exercising objectivity in the review of evidence collected.	Dr. Khalid Bashir	8814039075
		Course VI (MVPL-001) Food safety and Quality management	1	23. Module 7: Post Audit activities		

B. Unguided Practical

S.NO.	Practical (Day)	Course Code and Title	Session			
26	26	Course II (MVPI-001) Food Microbiology	2			
27	27	Course VI (MVPL-001) Food Safety and Quality Management	2			
28	28	Course VII (MVPL- 002) Chemical Analysis and Quality Assurance	2			


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