

College of Home Science, Nirmala Niketan

Affiliated to the University of Mumbai

NAAC Accredited A+ Grade

Name of the Event: Hazard Analysis and Critical Control Points (HACCP) Workshop

- **Name of the Department Organized:** Department of Foods, Nutrition, and Dietetics
 - **Level:** Local
 - **Organizing Team:**
 - **Ms. Vibha Hasija** – Head of the Department of Foods, Nutrition, and Dietetics
 - **Dr. Yasmina Dordi Avari** – Director, Self-financed Courses
 - **Ms. Fatima S. Nevrekar** – Faculty (Self-financed)
 - **Name of the Collaborators (if any):**
Spectrum Food Solutions, Mumbai
 - **Resource Person/s and their Designation and Organization Employed:**
 - **Ms. Prajakta Parab** – Food Technologist and Founder, Spectrum Food Solutions
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Event Details:

- **Day and Date:** Friday, 12th July 2024
 - **Time:** 10:30 AM onwards
 - **Venue:** Marie Adelaide De Cice Hall, College of Home Science, Nirmala Niketan
 - **Beneficiaries/Participants and Number:** 18 students from M.Sc. I (Home Science - Food Processing and Preservation)
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About the Event:

The *Hazard Analysis and Critical Control Points (HACCP) Workshop* was organized by the Department of Foods, Nutrition, and Dietetics as a part of the curriculum for M.Sc. I students in Food Processing and Preservation. The workshop was designed to provide students with a comprehensive understanding of the HACCP system, an internationally recognized approach to food safety.

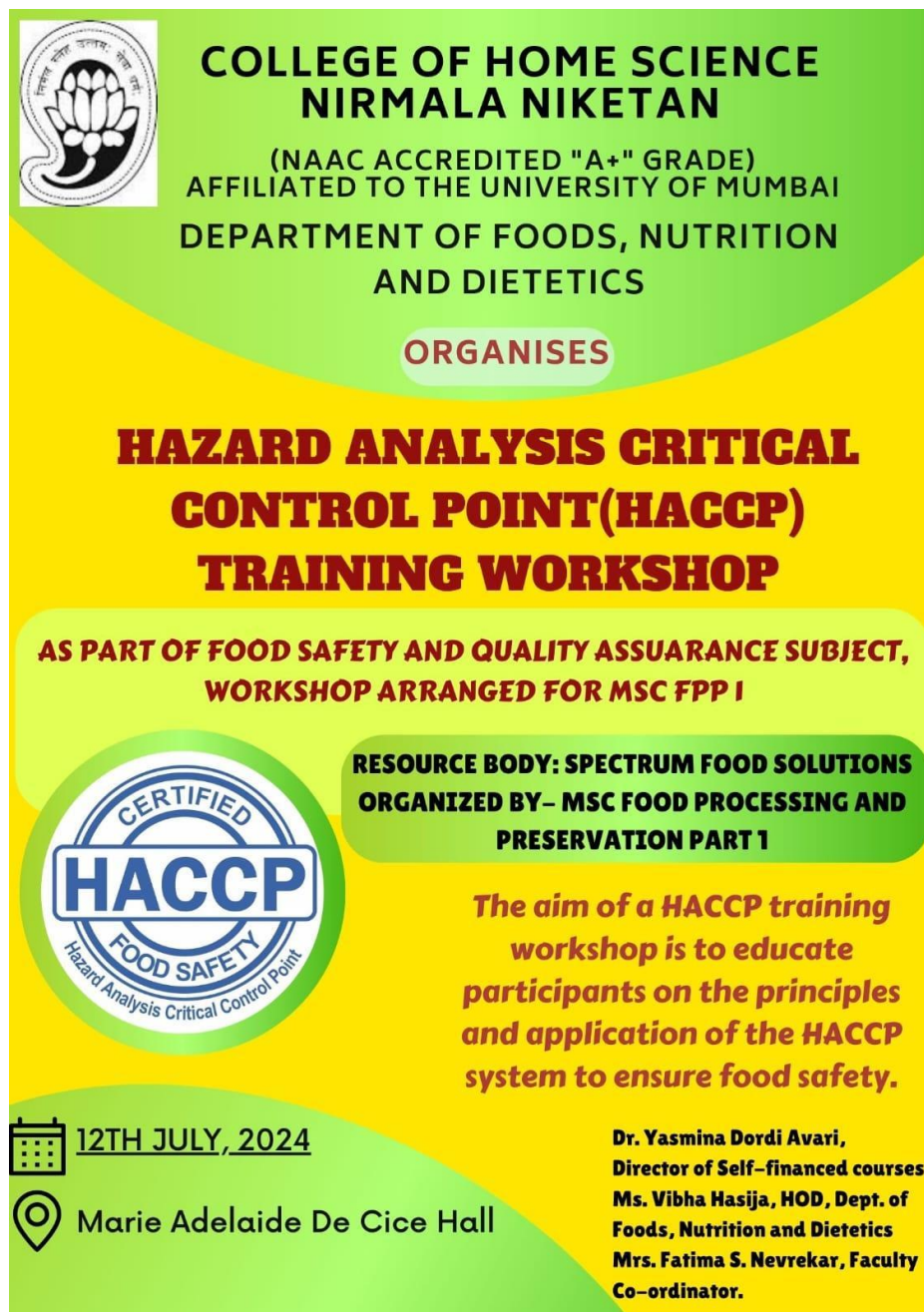
Event Flow:

The workshop was conducted by **Ms. Prajakta Parab**, a renowned food technologist and the founder of Spectrum Food Solutions. The session began with an introduction to HACCP principles, followed by detailed discussions on identifying potential hazards in the food processing industry, establishing critical control points, and developing procedures to ensure


food safety. Students were engaged in case studies, group discussions, and practical applications to reinforce the theoretical concepts.

The resource person emphasized the importance of HACCP in ensuring consumer safety and regulatory compliance. The students were encouraged to apply HACCP principles to real-life scenarios in food processing, which helped them better understand its relevance in the food industry.

Flyer of the Event:




The flyer is a vertical rectangular poster with a green and yellow color scheme. At the top left is the college logo. The main text is centered and uses various font sizes and weights to highlight the event title and details. A circular HACCP logo is on the left side, and a text box on the right describes the resource body and the workshop's aim. The date and location are at the bottom left, and the organizers' names are at the bottom right.

 **COLLEGE OF HOME SCIENCE
NIRMALA NIKETAN**
(NAAC ACCREDITED "A+" GRADE)
AFFILIATED TO THE UNIVERSITY OF MUMBAI
DEPARTMENT OF FOODS, NUTRITION
AND DIETETICS


ORGANISES


**HAZARD ANALYSIS CRITICAL
CONTROL POINT (HACCP)
TRAINING WORKSHOP**

**AS PART OF FOOD SAFETY AND QUALITY ASSURANCE SUBJECT,
WORKSHOP ARRANGED FOR MSC FPP I**

 **RESOURCE BODY: SPECTRUM FOOD SOLUTIONS
ORGANIZED BY- MSC FOOD PROCESSING AND
PRESERVATION PART I**

The aim of a HACCP training workshop is to educate participants on the principles and application of the HACCP system to ensure food safety.

 **12TH JULY, 2024**

 **Marie Adelaide De Cice Hall**

**Dr. Yasmina Dordi Avari,
Director of Self-financed courses
Ms. Vibha Hasija, HOD, Dept. of
Foods, Nutrition and Dietetics
Mrs. Fatima S. Nevrekar, Faculty
Co-ordinator.**

Photographs of the Event

