

REPORT – HACCP TRAINING

An online HACCP (Hazard Analysis and Critical Control Points) training session was conducted on May 3rd and 4th, 2024, for students of M.Sc. Foods, Nutrition & Dietetics and M.Sc. Food Processing & Preservation by the Department of Foods, Nutrition & Dietetics, College of Home Science, Nirmala Niketan. The session was conducted by ASK Safe Foods Solutions Pvt. Ltd.

On May 3rd, the session began at 10:00 AM, focusing on the fundamentals of food safety regulations. We were introduced to the role of food regulatory authorities, including the Food Safety and Standards Authority (FSSAI) and international bodies such as Codex Alimentarius. We learned about the concept of Food Safety Management System, we then moved on to learning about HACCP itself—its definition, history, relevance in preventing foodborne illnesses, and its role in safeguarding public health by controlling hazards in the food production process. A significant part of this session was devoted to understanding the importance of forming an effective HACCP team. Involvement from various areas like production, quality control, and management ensures that all perspectives are taken into account while implementing HACCP.

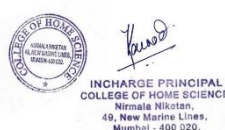
We also explored the process of implementing HACCP from the initial stages of product development to final dispatch. This involved identifying potential hazards, establishing critical control points (CCPs), and setting up a monitoring system to ensure food safety. The session was highly interactive, as students were divided into groups of 5-6 members and assigned topics related to the General Principles of Food Hygiene from Codex Alimentarius. Each group discussed key points such as food handlers' health status, personal hygiene, illness management, and guidelines for external visitors. These group discussions were followed by presentations, and peer feedback was given, making the learning experience collaborative and engaging.

On May 4th, the second day of the training, we moved into more detailed aspects of HACCP application. Each group was tasked with creating a flowchart that outlined the stages of food production, from receiving raw materials to the dispatch of the final product. Critical aspects such as time and temperature control, metal detection sensitivity for contaminants (ferrous, non-ferrous, and stainless steel), and physical hazard identification were incorporated into the flowchart. Each group presented their flowchart, received feedback from both the instructor and fellow students, and refined their approach based on the critiques provided. Through this activity we also learned about the 7 principles of HACCP, which are essential in ensuring that food safety standards are met. These principles include hazard analysis, identification of CCPs, establishing critical limits, monitoring CCPs, setting corrective actions, verifying systems, and maintaining proper documentation. We also worked on a practical case study, where we had to identify and assess various hazards and risks, and come up with the right control measures to manage them effectively. This hands-on activity allowed us to understand how these principles are applied in real-world food production scenarios.

In addition to HACCP, we were also introduced to the process of developing new food products. This included a focus on how food safety protocols should be integrated into the

product development phase to ensure that safety measures are followed from concept to final product. The session concluded with an assessment to test our knowledge of the concepts learned during the two days.

Upon completion of the training, students were awarded certificates, acknowledging the successful completion of the HACCP training program.



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