

**Diploma Programme in Value Added Products from Fruits and
Vegetables (DVAPFV)**
Model Counselling Schedule (2015-16)*

Session

Theory : 20 Session of 2 hours & 30 minutes each
 Practical : 80 Session of 4 hours each
 72 Session Guided and 8 Session Unguided

Total Days

Theory : 7
 Practical : 40 (36 Guided and 4 Unguided)

I. Counselling Schedule for THEORY

| Sl. No. | Day | Timing | Session | Course Code and Title | Counsellor |
|---------|-------------------------|-----------------|---------|--|--------------------|
| 1. | Saturday, 17/10/2015 | 9:00 – 11:30 AM | 1 | Orientation Programme | Dr Sukhcharn Singh |
| | | 11:30 – 2:00 PM | 2 | Course – I (BPVI-001) Food Fundamentals | Dr Charanjiv Singh |
| | | 2:00 - 2:30 PM | | Lunch | |
| | | 2:30 – 5:00 PM | 3 | Course – II (BPVI-002) Principles of Post Harvest Management of Fruits and Vegetables | Dr. K.Prasad |
| 2. | Sunday, 18/10/2015 | 9:00 - 11:30 AM | 4 | Course – III (BPVI-003) Food Chemistry and Physiology | Dr. Vikas Nanda |
| | | 11:30 – 2:00 PM | 5 | Course – IV (BPVI-004) Food Processing and Engineering – I | Dr. K.Prasad |
| | | 2:00 - 2:30 PM | | Lunch | |
| | | 2:30 - 5:00 PM | 6 | Course – V (BPVI-005) Food Microbiology | Dr. P S. Panaser |
| 3. | Saturday, 24/10/2015 | 9:00 - 11:30 AM | 7 | Course – VI (BPVI-006) Food Processing and Engineering – II | Dr.Charanjiv Singh |
| | | 11:30 - 2:00 PM | 8 | Course – VII (BPVI-007) Food Quality Testing and Evaluation | Dr. C. S. Riar |

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| | | 2:00 - 2:30 PM | | Lunch | |
| | | 2:30 - 5:00 PM | 9 | Course – VIII (BPVI-008) Entrepreneurship and Marketing | Dr. P.Kumar |
| 4. | Sunday, 25/10/2015 | 9:00 – 11:30 AM | 10 | Course – I (BPVI-001) Food Fundamentals | Dr Charanjiv Singh |
| | | 11:30 – 2:00 PM | 11 | Course – II (BPVI-002) Principles of Post Harvest Management of Fruits and Vegetables | Dr. D. C. Saxena |
| | | 2:00 - 2:30 PM | | Lunch | |
| | | 2:30 – 5:00 PM | 12 | Course – III (BPVI-003) Food Chemistry and Physiology | Dr. Vikas Nanda |
| 5. | Saturday,31/10/2015 | 9:00 - 11:30 AM | 13 | Course – IV (BPVI-004) Food Processing and Engineering – I | Dr. Charanjiv Singh |
| | | 11:30 – 2:00 PM | 14 | Course – V (BPVI-005) Food Microbiology | Dr. Charanjiv Singh |
| | | 2:00 - 2:30 PM | | Lunch | |
| | | 2:30 - 5:00 PM | 15 | Course – VI (BPVI-006) Food Processing and Engineering – II | Dr. K.Prasad |
| 6. | Sunday, 01/11/2015 | 9:00 - 11:30 AM | 16 | Course – VII (BPVI-007) Food Quality Testing and Evaluation | Dr. P Kumar |
| | | 11:30 - 2:00 PM | 17 | Course – VIII (BPVI-008) Entrepreneurship and Marketing | Dr K Prasad |
| | | 2:00 - 2:30 PM | | Lunch | |
| | | 2:30 - 5:00 PM | 18 | Final Revision | Dr Sukhcharn Singh |
| 7. | Saturday, 07/11/2015 | 9:00 – 11:30 AM | 19 | Final Revision | Dr Sukhcharn Singh |
| | | 11:30 – 2:00 PM | 20 | Concluding to the programme | Dr Sukhcharn Singh |

Diploma Programme on Value Added Products from Fruits and Vegetables (DVAPFV)

II. Tentative Counseling Schedule for PRACTICAL

A. Guided Practical

| Sl. No. | Day | | Course Code and Title | Session* | Sl. No. of the Experiments and Name |
|---------|----------------------|--|--|----------|--|
| 1. | Sunday 08/11/15 | Dr V Nanda /Mr Om Chand | Course – III (BPVI-003) Food Chemistry and Physiology | 2 | 3.1. Determination of Acidity and pH + TSS (°Brix) 3.2. Determination of Moisture |
| 2. | Sunday 15/11/15 | Dr K Prasad/ Mr Om Chand | Course – II (BPVI-002) Principles of Post Harvest Management of Fruits and Vegetables | 2 | 2.6. Extraction and Preservation of Pulps and Juices |
| 3. | Saturday 21/11/15 | Dr. K.Prasad & Sh. L. N. Singh | Course – II (BPVI-002) Principles of Post Harvest Management of Fruits and Vegetables | 2 | 2.3. On Farm Storage - Pusa Zero Energy Cool Chamber 2.4. Solar Drying of Fruits and Vegetables |
| 4. | Sunday 22/11/15 | Dr K Prasad/ Mr Om Chand | Course – IV (BPVI-004) Food Processing and Engineering – I | 1 | 4.1. Preparation of Fruit Beverages – Squash, Cordial, |
| | | | Course – VI (BPVI-006) Food Processing and Engineering – II | 1 | 6.5. Preparation of Fruit-based Carbonated Drinks |
| 5. | Saturday 28/11/15 | Dr K.Prasad/ Mr Om Chand | Course – IV (BPVI-004) Food Processing and Engineering – I | 2 | 4.1. RTS Beverage, Fruit Nectar and Sharbets |
| 6. | Sunday 29/11/15 | Dr. Bahadur Singh & Sh. L. N. Singh | Course – II (BPVI-002) Principles of Post Harvest Management of Horticultural Produce of Fruits and Vegetables | 2 | 2.1. Assessment of Post Harvest Losses at Different Levels (From Field to Consumers) 2.2. Demonstration of Value-Addition - By Post Harvest Handling and Packaging |
| 7. | Saturday 05/12/15 | Dr. K.Prasad & Sh Om Chand Singh | Course – IV (BPVI-004) Food Processing and Engineering – I | 2 | 4.2. Production of Fruit Jam and Jelly |

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| 8. | Sunday 06/12/15 | Dr. C.S Riar & Sh. L. N. Singh | Course – II (BPVI-002) Principles of Post Harvest Management of Horticultural Produce of Fruits and Vegetables | 2 | 2.5. Primary and Minimal Processing |
| 9. | Saturday 12/12/15 | Dr K.Prasad/Mr Om Chand | Course – IV (BPVI-004) Food Processing and Engineering – I | 2 | 4.2. Marmalade and Preserve |
| 10. | Sunday 13/12/15 | Dr. K.Prasad & Mr Om Chand | Course – II (BPVI-002) Principles of Post Harvest Management of Fruits and Vegetables | 2 | 2.7. Preparation of Whole Tomato Concentrate |
| 11. | Monday 14/12/15 | Dr. P.Kumar & Om.Chand singh | Course – II (BPVI-002) Principles of Post Harvest Management of Fruits and Vegetables | 2 | 2.8. Utilization of Waste Generated during Fresh Handling and Processing |
| 12. | Tuesday 15/12/15 | Dr. Vikas Nanda & Sh. L. N. Singh | Course – IV (BPVI-004) Food Processing and Engineering – I | 2 | 4.2. Butters and Candies |
| 13. | Wednesday 16/12/15 | Dr. C. S. Riar & Sh. Devendra Singh | Course – III (BPVI-003) Food Chemistry and Physiology | 2 | 3.7. Detection and Determination of Synthetic Colours |
| 14. | Thursday 17/12/15 | Dr C.S Riar/Mr Om Chand | Course – VII (BPVI-007) Food Quality Testing and Evaluation | 2 | 7.6. Determination of Hardness of Water 7.7. Estimation of Residual chlorine in Water |
| 15. | Friday 18/12/15 | Dr. P.Kumar & Sh. Davinder Singh | Course – VIII (BPVI- 008) Entrepreneurship and Marketing* | 2 | 8 Preparation of Bankable Report |
| 16. | Saturday 19/12/15 | Dr. C. S. Riar & Sh. Om Chand Singh | Course – VII (BPVI-007) Food Quality Testing and Evaluation | 2 | 7.4. Determination of Sulphur Dioxide 7.5. Estimation of Benzoic Acid |
| 17. | Sunday 20/12/15 | Dr. Vikas Nanda & Sh. Davinder Singh | Course – VII (BPVI-007) Food Quality Testing and Evaluation | 2 | 7.1. Determination of Ascorbic Acid by Titrimetric and Colorimetric Methods 7.2. Determination of Sodium Chloride |

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| 18. | Saturday 09/01/16 | Dr K.Prasad /Mr Om Chand | Course – IV (BPVI-004) Food Processing and Engineering – I | 2 | 4.4. Production of Tomato Juice, Ketchup, Puree and Paste |
| 19. | Sunday 10/01/16 | Dr K Prasad/ Mr Om Chand | Course – IV (BPVI-004) Food Processing and Engineering – I | 2 | 4.3. Preparation of Pickles and Chutneys, Relishes and Sauces |
| 20. | Saturday 16/01/16 | Dr.P.Kumar & Mr. Devendra Singh | Course – VIII (BPVI- 008) Entrepreneurship and Marketing* | 2 | 8 Preparation of Bankable Report |
| 21. | Sunday 17/01/16 | Dr. D. C. Saxena & Sh. L. N. Singh | Course – IV (BPVI-004) Food Processing and Engineering – I | 2 | 4.5. Drying and Dehydration of Fruits and Vegetables 4.6. Repair and Maintenance of Machines |
| 22. | Saturday 23/01/16 | Dr. Charanjiv Singh & Sh. L.N.Singh | Course – I (BPVI-001) Food Fundamentals | 2 | 1.1. Equilibrium Moisture Content (EMC) 1.2. Bulk Density 1.3. True Density |
| 23. | Sunday 24/01/16 | Dr. Charanjiv Singh & Sh. L. N. Singh | Course – VI (BPVI-006) Food Processing and Engineering – II | 2 | 6.1. Adequacy of Blanching of Fruits/Vegetables 6.2. Canning of Fruits and Vegetables |
| 24. | Saturday 30/01/16 | Dr K Prasad/ Mr Manoj Kumar Pandey | Course – VI (BPVI-006) Food Processing and Engineering – II | 1 | 6.3. Cut-out Analysis of Canned Product |
| | | | Course – VIII (BPVI- 008) Entrepreneurship and Marketing* | 1 | 8 Preparation of Bankable Report |
| 25. | Sunday 31/01/16 | Dr. D. C. Saxena & Mr. Manoj Pandey | Course – VII (BPVI-007) Food Quality Testing and Evaluation | 2 | 7.10. Sensory Evaluation of Food Products - Hedonic Rating Test |
| 26. | Saturday 06/02/16 | Dr. P. S. Panaser & Sh. Manoj Pandey | Course – V (BPVI-005) Food Microbiology | 2 | 5.1. Preparation of Media 5.2. Microscopic Staining Techniques |

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| 27. | Sunday 07/02/16 | Dr P S Panesar & Sh. Manoj Pandey | Course – V (BPVI-005) Food Microbiology | 2 | 5.3. Culturing and Identification of Microorganisms 5.4. Aseptic Culture Technique |
| 28. | Saturday 13/02/16 | Dr. P. S. Panaser & Sh. Om Chand Singh | Course – V (BPVI-005) Food Microbiology | 2 | 5.5. Visual and Microscopic Examination of Raw and Processed Product 5.6. Enumeration of Bacteria by Dilution and Plating |
| 29. | Saturday 14/02/16 | Dr. Vikas Nanda & Sh. Manoj Pandey | Course – III (BPVI-003) Food Chemistry and Physiology | 1 | 3.5. Determination of Crude Fibre |
| | | | | 1 | 3.6. Determination of Alcohol by Specific Gravity Method |
| 30. | Saturday 20/02/16 | Dr. C. S. Riar & Sh. Davinder Singh | Course – I (BPVI-001) Food Fundamentals | 1 | 1.5. Crude Protein (Total Protein) |
| | | | | 1 | 1.6. Total Carbohydrates |
| 31. | Sunday 21/02/16 | Dr. C.S.Riar & Sh Denendra Singh | Course – I (BPVI-001) Food Fundamentals | 2 | 1.4. Measurement of Fat/Oil 1.7. Free Fatty Acids (FFA) |
| 32. | Saturday 27/02/16 | Dr P Kumar /Mr Om Chand | Course – III (BPVI-003) Food Chemistry and Physiology | 2 | 3.3. Determination of Ash and its Characteristics |
| 33. | Sunday 28/02/16 | Dr. Charanjiv Singh & Sh. L.N.Singh | Course – VI (BPVI-006) Food Processing and Engineering – II | 2 | 6.4. Testing of Flexible Packaging Material |
| 34. | Saturday 05/03/16 | Dr. V. Nanda & Sh. Davinder Singh | Course – VII (BPVI-007) Food Quality Testing and Evaluation | 2 | 7.9. Contaminants: Tin Content in Canned Foods |
| 35. | Sunday 06/03/16 | Dr. Vikas Nanda & Sh. Davinder Singh | Course – III (BPVI-003) Food Chemistry and Physiology | 2 | 3.4. Determination of Reducing Sugars, Total Reducing Sugars, Sucrose and Starch |
| 36. | Saturday 12/03/16 | Dr V.Nanda /Mr Om Chand | Course – VII (BPVI-007) Food Quality Testing and Evaluation | 2 | 7.3. Determination of Total Carotenoids and Beta- Carotene by Colorimetric Method |

B. Unguided Practicals

| Sl. No. | Day | | Course Code and Title | Session* |
|---------|----------------------|--|--|----------|
| 37. | Saturday 19/03/16 | | Course – I (BPVI-001) Food Fundamentals Course – II (BPVI-002) Principles of Post Harvest Management of Fruits and Vegetables | 2 |
| 38. | Sunday 20/03/16 | | Course – III (BPVI-003) Food Chemistry and Physiology Course – IV (BPVI-004) Food Processing and Engineering – I | 2 |
| 39. | Saturday 26/03/16 | | Course – V (BPVI-005) Food Microbiology Course – VI (BPVI-006) Food Processing and Engineering – II | 2 |
| 40. | Sunday 27/03/16 | | Course – VII (BPVI-007) Food Quality Testing and Evaluation Course – VIII (BPVI-008) Entrepreneurship and Marketing | 2 |

One Session = 4 hours

PG Diploma in Food Safety and Quality Management (PGDFSQM)

Model Counseling Schedule (2015-16)

Session

Theory: 20 sessions of 2 hours & 30 minutes each
Practical: 60 sessions of 4 hours each

Total Days

Theory: 7
Practical: 33 (30 Guided and 3 Unguided)

I. Counseling Schedule for Theory

| S.No | Day | Timing | Session | Course code and Title | Faculty |
|------|----------------------|---------------|---------|--|----------------------------|
| 1. | Saturday, 17/10/2015 | 9:30-11:30 AM | 1. | Orientation Programme | |
| | | 11:30-2:00 PM | 2. | Course I (MVP- 001) Food Fundamentals and chemistry | Dr. Charanjit Singh Riar |
| | | 2:00-2:30PM | | Lunch | |
| | | 2:30-5:00 PM | 3 | Course II MVPI-001 Food Microbiology. | Dr. Paramjit Singh Panesar |
| 2. | Sunday, 18/10/2015 | 9:30-11:30 AM | 4 | Course –III (MVP-002) Food laws and standards | Dr. Charanjit Singh Riar |
| | | 11:30-2:00PM | 5 | Course –IV (MVP-003) Principal of food safety and quality management | Dr. Vikas Nanda |
| | | 2:00-2:30 PM | | Lunch | |
| | | 2:30-5:00PM | 6 | Course –V (MVP-004) Food Safety and Quality Management Systems | Dr. Pradyuman Kumar |
| 3. | Saturday, 24/10/2015 | 9:30-11-30AM | 7 | Course 1MVP-001 Food fundamentals and chemistry | Dr. Charanjit Singh Riar |
| | | 11:30-2:00PM | 8 | Course II MVPI-001 Food microbiology | Dr. Paramjit Singh Panesar |
| | | 2:00-2:30PM | | Lunch | |
| | | 2:30-5:00PM | 9 | Course III MVP-002 Food laws and standards | Dr. Sukhcharan Singh |
| 4. | Sunday, 25/10/2015 | 9:30-11:30AM | 10 | Course –IV (MVP-003) Principal of food safety and quality Management | Dr. Vikas Nanda |
| | | 11:30-2:00PM | 11 | Course-V (MVP-004) Food safety and quality Management systems | Dr. Vikas Nanda |
| | | 2:00-2:30PM | | Lunch | |
| | | 2:30-5:00 | 12 | Course I MVP-001 Food Fundamentals and chemistry | Dr. Pradyuman Kumar |
| 5. | Saturday,31/10/2015 | 9:30-11-30AM | 13 | Course II MVPI-001 Food Microbiology | Dr. Paramjit Singh Panesar |
| | | 11:30-2:00PM | 14 | Course III (MVP-002) Food laws and standards | Dr. H.K. Sharma |
| | | 2:00-2:30PM | | Lunch | |
| | | 2:30-5:00PM | 15 | Course IV (MVP-003) Principal of food safety and quality Management | Dr. H.K. Sharma |
| 6. | Sunday, 01/11/2015 | 9:30-11:30 AM | 16 | Course-V (MVP-004) Food Safety and Quality management systems | Dr. H.K. Sharma |
| | | 11:30-2:00 PM | 17 | Course-V (MVP-004) Food Safety and Quality management systems | Dr. H.K. Sharma |
| | | 2:00-2:30 PM | | Lunch | |
| | | 2:30-5:00 PM | 18 | Final Revision | Dr. H.K. Sharma |
| 7. | Saturday, 07/11/2015 | 9:30-11:30 AM | 19 | Final Revision | Dr. P.S.Panesar |
| | | 11:30-2:00 PM | 20 | Concluding to the programme | Dr. H.K. Sharma |

PG Diploma in Food Safety and Quality Management (PGDFSQM)

II. Tentative Model Counseling Schedule for Practical

A. Guided Practical

| S. No | Day | Practical (Days) | Course code and Title | Session | S.NO. of the Experiment and Name | Faculty/ Staff |
|-------|--------------------|------------------|---|---------|---|---|
| 1. | Sunday, 08/11/2015 | 1. | Course VII (MVPL-002) Chemical analysis and Quality assurance | 1. | 2. Preparation of standard volumetric solutions. 3. Moisture in Food products by hot-air oven –drying method. 1. Calibration of glassware | Dr. H. K. Sharma Dr. Charanjit Singh Riar Concerned Technician: Mr. Devender Singh |
| 2. | Sunday, 15/11/2015 | 2. | Course VII (MVPL-002) Chemical analysis and Quality assurance | 2 | 6. Protein content in food products by kjeldahl method. 15. pH of food products by using pH meter. | Dr. H. K. Sharma Dr. Charanjit Singh Riar Concerned Technician: |

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|-----|--------------------------|----|---|----|--|---|
| | | | | | 23. Iodine value in oils & fats. | Mr. Devender Singh |
| 3. | Saturday, 21/11/2015 | 3. | Course VII(MVPL-002) Chemical analysis and Quality assurance | 2. | 7. Crude fat in food products by soxhlet extraction method. 9. Volatile Oil in spices. 19. Refractive index of oil and fats. | Dr. H. K. Sharma Dr. Charanjit Singh Riar Concerned Technician: Mr. Devender Singh |
| 4. | Sunday, 22/11/2015 | 4 | Course VII (MVPL-002) Chemical analysis and Quality assurance | 2 | 4. Moisture in food products by Dean & stark method 8. Total fat in food by rose Gotteib method 30. Gluten content in wheat flour. | Dr. H. K. Sharma Dr. Charanjit Singh Riar Concerned Technician: Mr. Devender Singh |
| 5. | Saturday,28/11/2015 | 5 | Course VII (MVPL-002) Chemical analysis and Quality assurance | 2. | 26. Allyl is othiocyanate in mustard oil. 28. Peroxide value of oil and fats. 29. Sodium chloride content in butter. | Dr. H. K. Sharma Dr. Pradyuman Kumar Concerned Technician: Mr. Devender Singh |
| 6. | Sunday, 29/11/2015 | 6 | Course VII (MVPL-002) Chemical analysis and Quality assurance | 2 | 16. Free fatty acids and acid value in oil and fats. 12. Crude fiber in food sample. 20. Specific gravity of oils and fats. 22. Colour of oils and fats by Lovibond Tint meter. | Dr. H. K. Sharma Dr. Pradyuman Kumar Concerned Technician: Mr. Devender Singh |
| 7. | Saturday, 05/12/2015 | 7 | Course VII (MVPL-002) Chemical analysis and Quality assurance | 2 | 10. Starch in cereal grains by acid hydrolysis method. 11. Starch in cereal grains by glucoamylase method. 21. Titer value of oils and fats. | Dr. H. K. Sharma Dr. Pradyuman Kumar Concerned Technician: Mr. Devender Singh |
| 8. | Sunday, 06/12/2015 | 8 | Course VII (MVPL-002) Chemical analysis and Quality assurance | 2 | 13. Total ash content in food products. 14. Acid insoluble ash in food products. | Dr. H. K. Sharma Dr. Pradyuman Kumar Concerned Technician: Mr. Devender Singh |
| 9. | Saturday, 12/12/2015 | 9 | Course VII (MVPL-002) Chemical analysis and Quality assurance | 2 | 17. Unsaponifiable matter in oils and fats. 18. Melting point of oils and fats. 24. Specification value in oil and fats. | Dr. H. K. Sharma Dr. Pradyuman Kumar Concerned Technician: Mr. Devender Singh |
| 10. | Sunday, 13/12/2015 | 10 | Course VII (MVPL-002) Chemical analysis and Quality assurance | 2 | 34. Vitamin A content in ghee and vegetable fat by HPLC. | Dr. H. K. Sharma Dr. Pradyuman Kumar Concerned Technician: Mr. Devender Singh |
| 11. | Monday,14/12/2015 | 11 | Course VII (MVPL-002) Chemical analysis and Quality assurance | 2 | 31. Sorbic acid in food products. 27. Reichert meissl (RM) value and potenske value (PV) in oil and fats. | Dr. H. K. Sharma Dr. Pradyuman Kumar Concerned Technician: Mr. Devender Singh |
| 12. | Tuesday, 15/12/2015 | 12 | Course VII(MVPL-002) Chemical analysis and Quality assurance | 2 | 32. Copper ,Zine, lead and cadmium in food products by Atomic Absorption Spectroscopy. | Dr. Pradyuman Kumar Concerned Technician: Mr. Manoj Pandey |
| 13. | Wednesday ,16/12/2015 | 13 | Course VII (MVPL-002) Chemical analysis and Quality assurance | 2 | 35. Sensory Evaluation Laboratory 36. Selection of sensory panelist 37. Sensory Evaluation of Food products-Hedonic rating test 38. Judging of milk | Dr. Pradyuman Kumar Concerned Technician: Mr. Devender Singh |
| 14. | Thursday, 17/12/2015 | 14 | Course VII (MVPL-002) Chemical analysis and Quality assurance | 2 | 33. Cholesterol content in ghee by GC. | Dr. Pradyuman Kumar Concerned Technician: Mr. Devender Singh |
| 15. | Friday, 18/12/2015 | 15 | Course II (MVPI-001) Food microbiology | 2 | 1. Introduction to the Basic Microbiology Laboratory practices. 2. Cleaning and method of sterilization 4. Staining Techniques 6. Direct Microscopic Examination of Foods. | Dr. Paramjit S. Panesar Concerned Technician: Mr. Manoj K. Pandey |
| 16. | Saturday, 19/12/2015 | 16 | Course II (MVPI-001) Food microbiology | 2 | 3. Cultivation and Sub-culturing of microbes | Dr. Paramjit S. Panesar |

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| | | | | | 5. Standard Plate Count Method | Concerned Technician: Mr. Manoj K. Pandey |
| 17. | Sunday , 20/12/2015 | 17 | Course II (MVPI-001) Food microbiology | 2 | 7. Enumeration of Fungi (yeasts and Molds 8. Assessment of Air using Surface Impingement Method | Dr. Paramjit S. Panesar Concerned Technician: Mr. Manoj K. Pandey |
| 18. | Saturday , 09/01/20- *16 | 18 | Course II (MVPI-001) Food microbiology | 2 | 10. Detection of Coli forms and Indicator Organisms. (1) Most probable Number | Dr. Paramjit S. Panesar Concerned Technician: Mr. Manoj K. Pandey |
| 19. | Sunday, 10/01/2016 | 19 | Course II (MVPI-001) Food microbiology | 2 | 11. Detection of Coli forms and Indicator Organisms. (2) Confirmed and Completed Tests, Membrane Filter Techniques. | Dr. Paramjit S. Panesar Concerned Technician: Mr. Manoj K. Pandey |
| 20. | Saturday, 16/01/2016 | 20 | Course II (MVPI-001) Food microbiology | 2 | 12. Interpretations of Microbiological Data and its inferences 9. Assessment of surface sterilization using swab and rinse method | Dr. Paramjit S. Panesar Concerned Technician: Mr. Manoj K. Pandey |
| 21. | Sunday, 17/01/2016 | 21 | Course VI (MVPL-001) Food Safety and Quality Auditing | 1 | 1. Development of GHP and GMP plan for a food factory (Module1) 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 | Dr. H. K. Sharma Concerned Technician: Mr. Manoj K. Pandey |
| | | | Course VI (MVPL-001) Food Safety and Quality Auditing | 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. | Dr. H. K. Sharma Concerned Technician: Mr. Manoj K. Pandey |
| 22. | Saturday, 23/01/2016 | 22 | Course VI (MVPL-001) Food Safety and Quality Auditing | 1 | 2. Visit to the nearby Food establishment (e.g. Food factory) | Dr. H. K. Sharma Concerned Technician: Mr. Manoj K. Pandey |
| | | | Course VI (MVPL-001) Food Safety and Quality Auditing | 1 | 4. Development of the process flow for the food establishment including all the inputs, outputs & interim loops. | Dr. H. K. Sharma Concerned Technician: Mr. Manoj K. Pandey |
| 23. | Sunday, 24/01/2016 | 23 | Course VI (MVPL-001) Food safety and Quality Auditing | 1 | 5,6 Development of FSMS (Module 1) (a) Data Collection and hazard identification (physical, chemical and microbiological) (b) Hazard analysis.(Usage of FMEA technique for risk assessment) | Dr. Sukhcharn Singh Concerned Technician: Mr. Manoj K. Pandey |
| | | | Course VI (MVPL-001) Food safety and Quality Auditing | 1 | 7. Development of methodology (decisions tree) as per clause 7.4.4 of ISO 22000 for a food establishment | Dr. Sukhcharn Singh Concerned Technician: Mr. Manoj K. Pandey |
| 24. | Saturday, 30/01/2016 | 24 | Course VI (MVPL-001) Food safety and Quality Auditing | 1 | 8,9 Development of FSMS (Module-2) (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. | Dr. Sukhcharn Singh Concerned Technician: Mr. Manoj K. Pandey |
| | | | Course VI (MVPL-001) Food safety and Quality Auditing | 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 (c) communication (improvement) | Dr. Sukhcharn Singh Concerned Technician: Mr. Manoj K. Pandey |
| 25. | Sunday, 31/01/2016 | 25 | Course VI (MVPL-001) Food safety and Quality Auditing | 1 | 11. Developing FSMS (Model 4) Traceability System as a tool for, Recall/ Withdrawal (ISO 22005:2007 | Dr. H. K. Sharma Concerned Technician: Mr. Manoj K. Pandey |

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| | | | Course VI (MVPL-001) Food safety and Quality Auditing | 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 | Dr. H. K. Sharma Concerned Technician: Mr. Manoj K. Pandey |
| 26. | Saturday, 06/02/2016 | 26 | Course VI (MVPL-001) Food safety and Quality Auditing | 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. H. K. Sharma Concerned Technician: Mr. Lakshmi Narayan |
| | | | Course VI (MVPL-001) Food safety and Quality Auditing | 1 | 15. Food laws (Module 2): Hygienic requirements for manufacturing premises as per legal requirements | Dr. H. K. Sharma Concerned Technician: Mr. Lakshmi Narayan |
| 27. | Sunday, 07/02/2016 | 27 | Course VI (MVPL-001) Food safety and Quality Auditing | 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. Sukhcham Singh Concerned Technician: Mr. Om Chand Singh |
| | | | Course VI (MVPL-001) Food safety and Quality Auditing | 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 | Dr. Sukhcham Singh Concerned Technician: Mr. Om Chand Singh |
| 28. | Saturday, 13/02/2016 | 28 | Course VI (MVPL-001) Food safety and Quality Auditing | 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 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) | Dr. Sukhcham Singh Concerned Technician: Mr. Om Chand Singh |
| | | | Course VI (MVPL-001) Food safety and Quality Auditing | 1 | 19. Module 3 : Produce and audit checklist including salient Features of ISO 9001 and FSMS | Dr. Sukhcham Singh Concerned Technician: Mr. Om Chand Singh |
| 29. | Sunday ,14/02/2016 | 29 | Course VI (MVPL-001) Food safety and Quality Auditing | 1 | 20. Module 4: Document Review as per the Case study | Dr. H. K. Sharma Concerned Technician: Mr. Manoj K. Pandey |
| | | | Course VI (MVPL-001) Food safety and Quality Auditing | 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) | Dr. H. K. Sharma Concerned Technician: Mr. Manoj K. Pandey |
| 30. | Sunday,21/02/2016 | 30 | Course VI (MVPL-001) Food safety and Quality Auditing | 1 | 22.Module 6: Mock Audit exercises to develop interpersonal skills, information gathering techniques and exercising objectivity in the review of evidence collected. | Dr. H. K. Sharma Concerned Technician: Mr. Manoj K. Pandey |
| | | | Course VI (MVPL-001) Food safety and Quality Auditing | 1 | 23. Module 7: Post Audit activities a. Report writing including writing valid, factual and value adding non-conformity report b. Proposals for corrective action and follow up | Dr. H. K. Sharma Concerned Technician: Mr. Manoj K. Pandey |

B. Unguided Practical

| S.NO. | Day | Practical (Day) | Course Code and Title | Session |
|--------------|---------------------|------------------------|--|----------------|
| 1. | Saturday 27/02/2016 | 31 | Course II (MVPI-001) Food Microbiology | 2 |
| 2. | Sunday, 28/02/2016 | 32 | Course VI (MVPL-001) Food safety and Quality management | 2 |
| 3. | Saturday,05/03/2016 | 33 | Course VII (MVPL- 002) chemical analysis and quality assurance | 2 |