

CERTIFICATE
COURSE
IN
FOOD SAFETY AND
STANDARDS

Verified by IQAC EMEA 2019

FOOD SAFETY AND STANDARD

Certificate course

P.G Department of Microbiology in collaboration with KEFTA-official training partners of fssai is conducting a certificate course in Food Safety and Standards. Course duration is 60 hours. Certificate Course syllabus is designed in a manner, wherein it is ensured the students gain theoretical as well as practical knowledge of the subject. The program helps in polishing the interpersonal skills of the students, making them imbued to work in a team and carry on the task in a refined manner. Students through this course, apart from learning about the subject in detail also gain the ability to educate public health by promoting healthy food choices; maintaining and enhancing the nutritional qualities of food and responding to specific public health concerns.

DURATION:60HOURS

Contact hours:39

Practical hours:21

IN COLLABORATION WITH
KEFTA OFFICIAL TRAINING
PARTNERS WITH FSSAI

CERTIFICATE
COURSE
IN
FOOD SAFETY & STANDARDS

**KERALA
FOOD TECHNOLOGISTS
ASSOCIATION (KEFTA)**

Reg. No. KKD/CA/1031/2012

www.kefta.org, E-mail: kefta.kerala@gmail.com



kefta: Official Training Partner of fssai

To
The Principal
EMEA College for Arts and Science
Kumminiparamba
Kondotti
Kerala 673638

Dear sir /madam

**Sub: Collaboration with EMEA College for Certificate Course on
Food Safety and Standards**

We would like to collaborate with EMEA College for Arts and Science for a certificate course in Food Safety and Standards. As part of the above course kefta will ensure the Food Safety Supervisor (FSS) Training of FSSAI (Food Manufacturing, Advanced Level) for the participants and **Successful participants will be awarded FSSAI's FoSTaC Certificate as Qualified Food Safety Supervisor** which is mandatory for all Food Business Operators.

Partnering on this project would be a great way to engage the aspirants in the field of Food Manufacturing industries and to take up future studies and research in the field of food production and explore the skills in the wide arena of industries related to agriculture and food processing. On behalf of 'Kefta' I humbly request you to consider this finishing school programme for the fruitful future of the aspirants and conduct same with your kind co-operation.

Yours faithfully,

Bins K Thomas
(General Secretary-kefta)
20/01/2018
Calicut, Kerala



**KERALA FOOD TECHNOLOGISTS ASSOCIATION-(KEFTA), Ishal Bhavan, Mopzhikkal,
Chelavoor- P.O, Kozhikode, 673571, Contact: 9846 357 651, 8714 1212 52, 9846-848 258**

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Dr. SHIJI THOMAS
HOD, Dept. Of MICROBIOLOGY
EMEA COLLEGE OF ARTS & SCIENCE
KONDOTTI, MALAPPURAM, PIN-673 638



Minutes of the department meeting
held on 12-10-17

Agenda

1. scheduling internal examination
2. Rescheduling the workload & preparation of time table.
3. Implementing a certificate course in Food Safety and Standards.

Members present

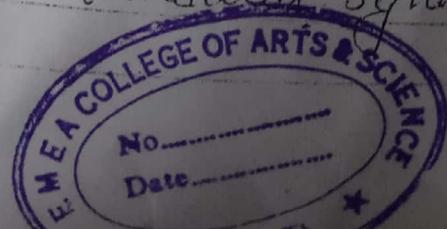
- | | |
|--------------------|---------------|
| 1. Shiji Thomas | 82 |
| 2. Jesha P.J | Jisha P |
| 3. Dufauda KM | Dufauda KM |
| 4. Yunus P | Yunus P |
| 5. Ashitha K. Sany | Ashitha K |
| 6. Sahitha | Sahitha |

Decisions

1. Internal examinations for odd semesters were scheduled to be held from 24-10-2017.
2. Time table for even semesters were finalised.
3. Planned to start a certificate course in Food safety and standards syllabus has been approved.

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DR. SHIJI THOMAS
HOD, DEPARTMENT OF BIOLOGY
E.M.E.A COLLEGE OF ARTS & SCIENCE
KONDOTTY, M.A. POST OFFICE, 675 638



LIST OF STUDENTS ENROLLED FOR THE CERTIFICATE COURSE IN FOOD SAFETY AND STANDARDS

SL.NO	REG NO	NAME OF THE STUDENT
1	FSS18001	ATHIRA V C
2	FSS18002	ARYA N
3	FSS18003	RABEEHA
4	FSS18004	JEETHU RAJ
5	FSS18005	SAFEEDHA
6	FSS18006	SAFEERA P M7
7	FSS18007	SANOOFA RAHFATH K N
8	FSS18008	AFNITHA A P
9	FSS18009	SHARATH K P
10	FSS18010	AZEER
11	FSS18011	SABREENA K
12	FSS18012	MOHAMMED RABEEH M
13	FSS18013	BAZIM HIRA
14	FSS18014	FASIL P T
15	FSS18015	AFEefa THASNEEM C
16	FSS18016	SWATHI P
17	FSS18017	NASEERN
18	FSS18018	SEBITHA SHAHINA
19	FSS18019	ASWATHY K B
20	FSS18020	SUFAINA
21	FSS18021	SHABNAM
22	FSS18022	SADIQUE ALI
23	FSS18023	ARYA P
24	FSS18024	THASNI
25	FSS18025	NITA
26	FSS18026	NIHAL KURIKKAL
27	FSS18027	NIHMATH
28	FSS18028	ASHILAH
29	FSS18020	FEMINA
30	FSS18030	ATHULYA

Verified
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Shahale

SHIJI THOMAS
Dept. Of MICROBIOLOGY
COLLEGE OF ARTS & SCIENCE
KONDOTTI APPUHAM. Pin: 673 633



CERTIFICATE COURSE IN FOOD SAFETY AND STANDARDS

COURSE OUTCOME:

- Students would be able to understand the extrinsic and intrinsic factors cause spoilage of different food materials
- Students would be able to understand methods and techniques of storing
- Students would be able to test the purity of milk and, to find out microorganisms in food and beverages.
- Students would be able to understand laws and organization related to food safety.

Total: 60 Hours

Contact Classes: 39 Hours

Practical: 21 Hours

UNIT I

INTRODUCTION:

Historical evolution of food microbiology, Food as a substrate for microorganism, factors affecting growth of microbes: pH, water activity, O-R potential, nutrient contents, inhibitory substance and biological structure.(5Hours)

UNIT II

FOOD AND MICRORGANISMS:

Characteristics of microorganisms: Morphology, structure and detection of bacteria, yeast and mold in food, Spores and vegetative cells. Food spoilage- Contributing factors, Spoilage bacteria, Microbial spoilage of milk and milk products, meat and meat products; Food borne disease-Toxins produced by *Staphylococcus*, *Clostridium* and *Aspergillus*; Bacterial pathogens- *Salmonella*, *Bacillus*, *Listeria*, *Escherichia coli*, *Shigella*, *Campylobacter*. Principles of food preservation. (13 Hours)

UNIT III

FOOD SAFETY AND HAZARDS:

Food safety and Hazards, Location, layout and facilities-Outside and inside premises- water supply-drainage and waste disposal-personnel facilities and toilets-Air quality and ventilation. Cleaning and Sanitation : Maintenance. Pest control: Monitoring and detection. Food operation and control, storage of raw materials-pre-processing-production-packing-approved additives.

(8 Hours)

UNIT IV

FOOD LAWS AND ORGANISATION:

Laws and Regulations; Overview of Food Safety Standards Act 2006, Food Safety Standards Rules & Regulations, 2011, Organizational hierarchy, Powers and duties of Food business Operator, Food Safety Officer, Designated Officer, Food Analyst; Food recall and Traceability, Other Acts: Essential commodities Act, Legal Metrology Act, AGMARK Codex Alimentarius - development and issue of standards, Committees under Codex, role in maintaining harmony in food standards. National Organizations - Bureau of Indian Standards, ICMR, ICAR, NABL, Council for social welfare, Ministry of Health & Family Welfare - delivery Health Services in India. Export and Quality Control through Export Inspection Council (EIC), APEDA and MPEDA ,FOSTOC. International Organizations FAO (Food & Agriculture Organization), WHO (World Health Organization), ISO, WTO, APLAC, ILAC. Hazard analysis and critical control points(HACCP)(13 Hours)

▪ PRACTICALS:

(21 HOURS)

- Direct Microscopic count for sauces, tomato puree and pastes chutney
- Detection, Determination and confirmation of coliforms, Fecal coliform and Escherichia coli in food products.
- Testing the quality of milk – by Breeds count, Standard plate count and MBRT.

- Isolation and identification of coliforms, fecal coliform and *Escherichia coli* in bottled and canned bottles.
- Bacteriological Examination of water for coliforms
- Microbial spoilage of refrigerated food.
- Microbial analysis of food products- detection of yeast and mold.

REFERENCES:

1. Food microbiology -William Cc Frazier& Dennis C Westhoff.
2. Basic Food Microbiology-Banwart GJ .
3. Dairy Microbiology -Robinson R K.
4. Food Microbiology -M.R Adams & M.O Moss.
5. Modern Food Microiology – James M.Jay, Martin J Loessner & David A Golden.

A Hall



Dr. Shiji Thomas
HOD, Dept. Of MICROBIOLOGY
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KONDOTTY, MALAPPURAM, Pin: 673 638



Programme report

Total number of participants : 30

Co-ordinator : ASHITHA K. SANUJ

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1	Shabnam	Pallithanakath (H) Tirur. Niramangathur (P.O) Pin: 676109	Shabnamatheque@gmail.com	8592015-102	9778 4895 3818	EMEA college of arts & science college.
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16	AJCEER ZAMAN.M	Keezhma thed- ath (M) PO Vazharyur Thiruthiyal	mkajeer Zaman @ gmail.com	96453115 82		



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22	Sadique Ali	Kannanthe- eri(H) Kuzhimanna Kizhisseri	Sadique ali mullana gmail.com	963332 4341	708422 317241	- EMEA college

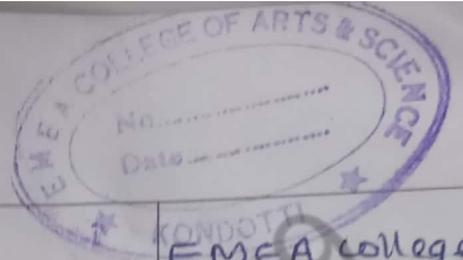


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CERTIFICATE
IN

COURSE 2018-2019.

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FOOD SAFETY

AND STANDARDS

13

Sl. No	Name	class	class I	class II	class III	class IV	class I	class II	class III	class IV
			14/9/18	15/9/18	28/9/18	29/9/18	11/10/18	12/10/18	26/10/18	27/10/18
1	Athira Vc		AB							
2	Arya N		Pass							
3	Rabecha		Rabecha							
4	Jeethu Raj		Jeethu Raj							
5	Safeccha M		She F							
6	Safeera PM		Safeera							
7	Sanofa Rahmath		Sanofa							
8	Aparitha A.P		Apre the							
9	Sharath		Surf							
10	Azeer MK		AB							
11	Sabreena K		Shree							
12	Mohammed Rabecha		Amuf							
13	Bazim Hira		Bb							
14	Swathi P		Swathi							
15	Naseem	MB	NP							
16	Sebitha Shahira K	MB	She-hira							
17	Arunathy K.B	MB	Ang							
18	Sufana	MB	Sufan							
19	Shabnam	MB	Shab							

CERTIFICATE
IN
FOOD

COURSE 2018-2019
IN
SAFETY & STANDARDS

SIN	Name	Class	14/9/18	11/10/18	28/9/18	29/9/18	11/10/18	12/10/18	26/10/18	29/10/18
20	Sadique Ali	MB								
21	Arya P									
22	Thasni									
23	Nishmath	MB								
24	Ashlahk									
25	Jumala K	MB								
26	Femina K									
27	Athulya M	MB								
28	Nihal Kurikal									
29	Hiba Thasneem	MB								
30	Fathima Shana PK	M-B								

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CERTIFICATE COURSE IN FOOD SAFETY AND STANDARDS 2018-2019
MODEL QUESTION PAPER I

1. Which of the following factor of food is considered as intrinsic factor from food safety point of view

- (a) Water activity (a_w)()
- (B) Relative humidity
- (C) Temperature
- (D) Vapour pressure.

2. The person suffering from which of the following disease can work inside food processing industry

- (A) Diarrhoea
- (B) Vomiting
- (C) Excessive hair fall
- (D) None of the above()

3. Which of the following factors contributing to food poisoning

- (A) Food prepared too far in advance
- (B) Cooling food too slowly
- (C) Not re-heating food to high enough temperatures
- (D) All of the above.()

4. Who among the following is most at risk to food poisoning

- (A) Elder people
- (B) Toddlers, babies, and pregnant women
- (C) Individuals who are already unwell
- (D) All of the above ()

No. 5. The term 'due diligence' means

- (A) Food is contaminated and not safe to eat
- (B) Food is contaminated but safe to eat in due course of time
- (C) A food is prepared doing everything to safeguard consumer health()
- (D) A food is prepared got contaminated and re-processed to remove contamination

6 Which of the following is correct procedure for storage of food products

- (A) Raw material and cooked food can be kept at same place
- (B) It is better to keep food product with outer package in the storage
- (C) Follow the principle first in first out (FIFO) ()
- (D) Cleaning material such as detergents should not be stored in a separate area

7. What can be potential hazards in refrigerated storage

- (A) Bacterial growth
- (B) Cross contamination
- (C) Food beyond date marking

(D) All of the above()

8 Which of the following is not ideal regarding the refrigerated storage

(A) Maintain temperatures of 0-5°C

(B) Do not place hot foods directly in the refrigerator as this will cause the temperature of the refrigerator to rise above 5°C

(C) Do not defrost and clean the fridge or freezer box regularly()

(D) Do not overload the fridge as cold air needs to be allowed to

9. Which of the following is not recommended practice related to “Use by dates” in pre-packed food

(A) it is found on high risk foods likely to cause food poisoning

(B) It is a good practice to sell food past its “use by date”()

(C) The food should be disposed of immediately once it is past its “use by date”

(D) None of the following

10. Which of the following is not recommended practice related to “Best before dates” – indicates the date until the food may be in its best condition. .

(A) These usually appear on canned, dried and frozen products

(B) It is NOT an automatic offence to sell products past their “best before dates”, but their quality might be compromised

(C) Both of the above

(D) None of the above()

MODEL QUESTION PAPER IV

1. The MSNF means

- (A) Milk Solid Not Fat/
- (B) Milk Solid Natural Fat
- (C) Milk Solid Non Fat
- (D) Milk Standardized Natural Fat

2. Cow milk contains% MF and% MSNF

- (A) 5.0-6.0, 9.0
- (B) 3.5-4.0, 8.5/
- (C) 3.0-3.5, 9.0
- (D) 4.5, 8.5

3. Buffalo milk contains% MF and% MSNF

- (A) 5.0-6.0, 9.0/
- (B) 3.5-4.0, 8.5
- (C) 3.0-3.5, 9.0
- (D) 4.5, 8.5

4. Goat and sheep milk contains% MF and% MSNF

- (A) 5.0-6.0, 9.0
- (B) 3.5-4.0, 8.5
- (C) 3.0-3.5, 9.0/
- (D) 4.5, 8.5

5. Standardized milk contains% MF and% MSNF

- (A) 5.0-6.0, 9.0
- (B) 3.5-4.0, 8.5
- (C) 3.0-3.5, 9.0
- (D) 4.5, 8.5/

6. Recombined milk contains% MF and% MSNF

- (A) 5.0, 9.0
- (B) 3.5, 8.5/
- (C) 3.0, 9.0
- (D) 4.5, 8.5

7. Toned milk contains% MF and% MSNF

- (A) 5.0, 9.0
- (B) 3.5, 8.5
- (C) 3.0, 8.5
- (D) 4.5, 8.5

8. Double toned milk contains% MF and% MSNF

- (A) 1.5, 9.0
- (B) 3.5, 8.5
- (C) 3.0, 8.5/
- (D) 4.5, 8.5

9. Skim milk contains% MF and% MSNF

- (A) 1.5, 9.0/
- (B) 3.5, 8.5
- (C) 3.0, 8.5
- (D) 0.5, 8.7

10. Which of these consists of a mixture of milk and cream containing not less than 10.5 percent milk fat, but less than 18 percent milk fat.

- (A) Cultured milk
- (B) Sour cream
- (C) Heavy cream
- (D) Half-and-half/

Verified by IQAC EMEA-2019

15/15
6/10/18
FSS18020
Sugaina

CERTIFICATE COURSE IN FOOD SAFETY AND STANDARDS 2018-2019
QUESTION PAPER

1. Which of the following factor of food is considered as intrinsic factor from food safety point of view

- (a) Water activity (a_w) ✓
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- (B) Vomiting
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3. Which of the following factors contributing to food poisoning

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- (D) All of the above. ✓

4. Who among the following is most at risk to food poisoning

- (A) Elder people
- (B) Toddlers, babies, and pregnant women
- (C) Individuals who are already unwell
- (D) All of the above ✓

5. The term 'due diligence' means

- (A) Food is contaminated and not safe to eat
- (B) Food is contaminated but safe to eat in due course of time
- (C) A food is prepared doing everything to safeguard consumer health ✓
- (D) A food is prepared got contaminated and re-processed to remove contamination

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MB
HOD, MB

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- (C) Follow the principle first in first out (FIFO) ✓
- (D) Cleaning material such as detergents should not be stored in a separate area

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- (B) Cross contamination
- (C) Food beyond date marking
- (D) All of the above ✓

8 Which of the following is not ideal regarding the refrigerated storage

- (A) Maintain temperatures of 0-5°C
- (B) Do not place hot foods directly in the refrigerator as this will cause the temperature of the refrigerator to rise above 5°C
- (C) Do not defrost and clean the fridge or freezer box regularly ✓
- (D) Do not overload the fridge as cold air needs to be allowed to

9. Which of the following is not recommended practice related to "Use by dates" in pre-packed food

- (A) it is found on high risk foods likely to cause food poisoning
- (B) It is a good practice to sell food past its "use by date" ✓
- (C) The food should be disposed of immediately once it is past its "use by date"
- (D) None of the following

10. Which of the following is not recommended practice related to "Best before dates" – indicates the date until the food may be in its best condition. .

- (A) These usually appear on canned, dried and frozen products
- (B) It is NOT an automatic offence to sell products past their "best before dates", but their quality might be compromised
- (C) Both of the above
- (D) None of the above. ✓

11. What are the pillars of Good Agricultural Practices (GAP)
- (A) economic viability; environmental sustainability; social acceptability; food safety and quality ✓
 - (B) economic viability; social acceptability; food safety and quality
 - (C) social acceptability; food safety and quality
 - (D) economic viability; environmental sustainability

12. Food laws are classified into

- (A) Mandatory standards and voluntary standards ✓
- (B) Preventive standards and hygienic standards
- (C) Safety standards and security standards
- (D) General standards and potential standards

13. Which of the following are voluntary standards

- (A) Food Safety and Standards Act, 2006
- (B) The Essential Commodities Act, 1955
- (C) The Insecticides Act, 1968
- (D) Codex Alimentarius Standards ✓

14. Which of the following are mandatory standards

- (A) Codex Alimentarius Standards
- (B) BIS Standards and Specifications
- (C) Consumer Protection Act, 1986
- (D) Food Safety and Standards Act, 2006 ✓

15. The aim behind FSSAI establishment was/ were

- (A) To establish a single reference point for all matters relating to food safety and standards
- (B) To move from multi-level, multi-departmental control to a single line of command
- (C) To establish an independent statutory authority
- (D) All of the above ✓

MARKLIST

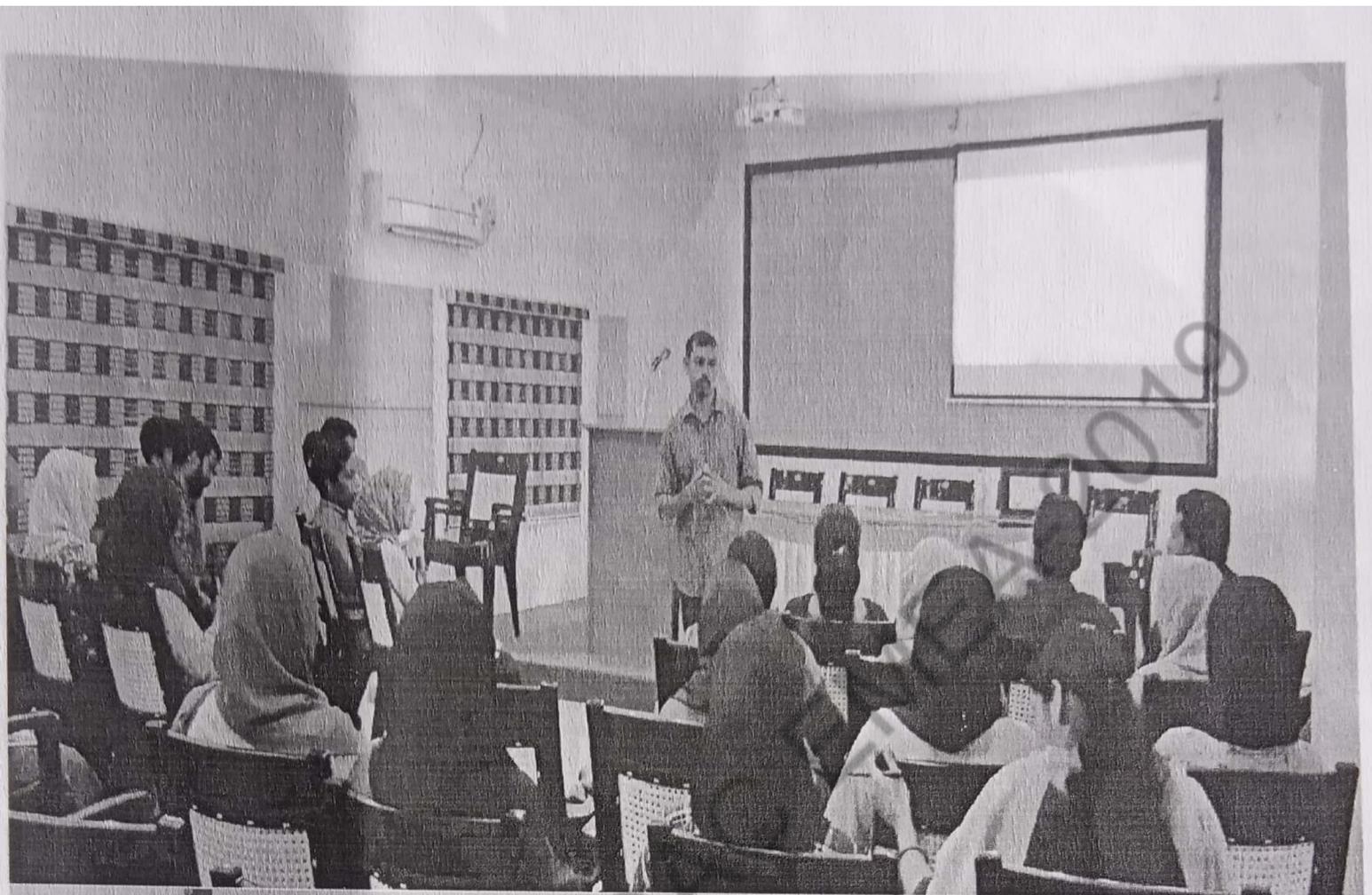
SL.NO	NAME OF THE STUDENT	TEST
1	ATHIRA V C	48
2	ARYA N	47
3	RABEEHA	49
4	JEETHU RAJ	48
5	SAFEEDHA	47
6	SAFEERA P M7	47
7	SANOOFA RAHFATH K	50
8	AFNITHA A P	48
9	SHARATH K P	49
10	AZEER	47
11	SABREENA K	48
12	MOHAMMED RABEEH M	50
13	BAZIM HIRA	47
14	FASIL P T	48
15	AFEefa THASNEEM C	49
16	SWATHI P	49
17	NASEERN	50
18	SEBITHA SHAHINA	50
19	ASWATHY K B	50
20	SUFAINA	50
21	SHABNAM	49
22	SADIQUE ALI	49
23	ARYA P	48
24	THASNI	49
25	NITA	49
26	NIHAL KURIKKAL	49
27	NIHMATH	48
28	ASHILAH	47
29	FEMINA	48
30	ATHULYA	48

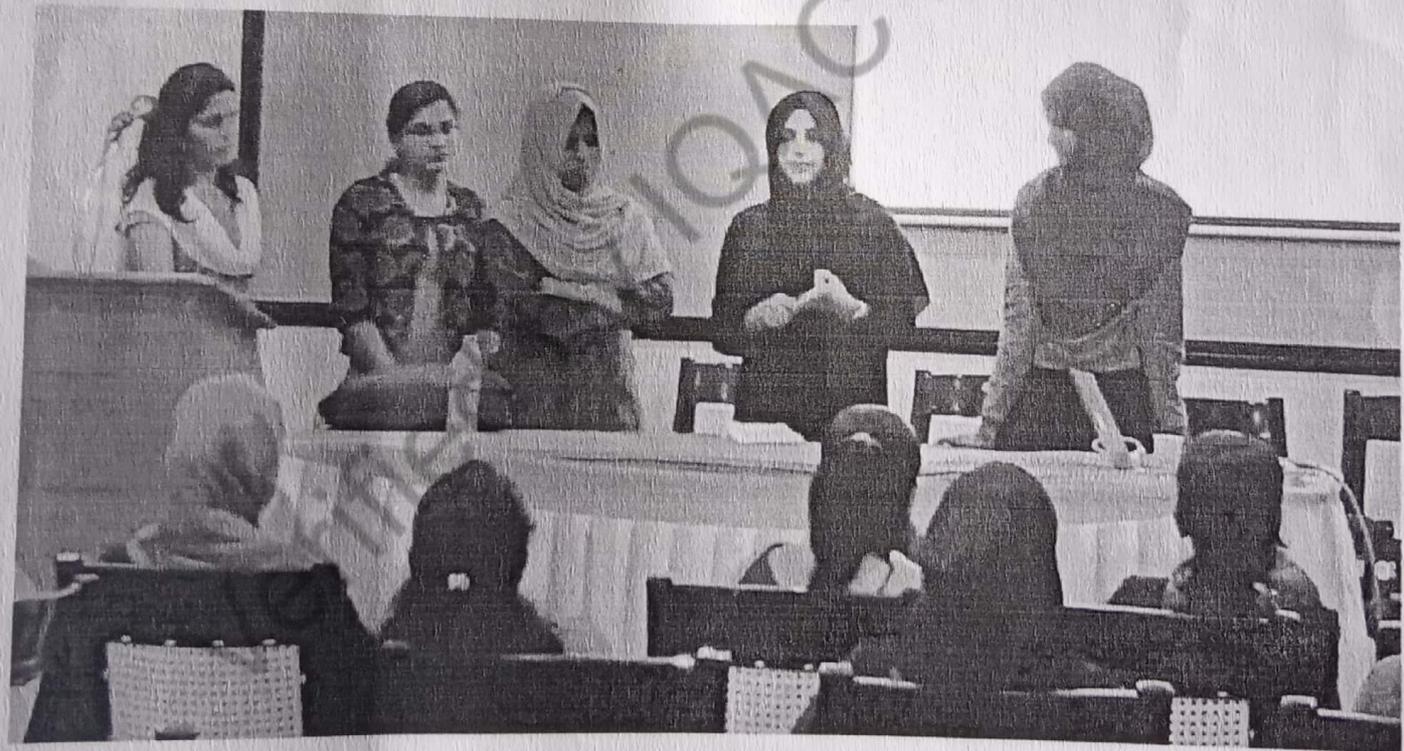
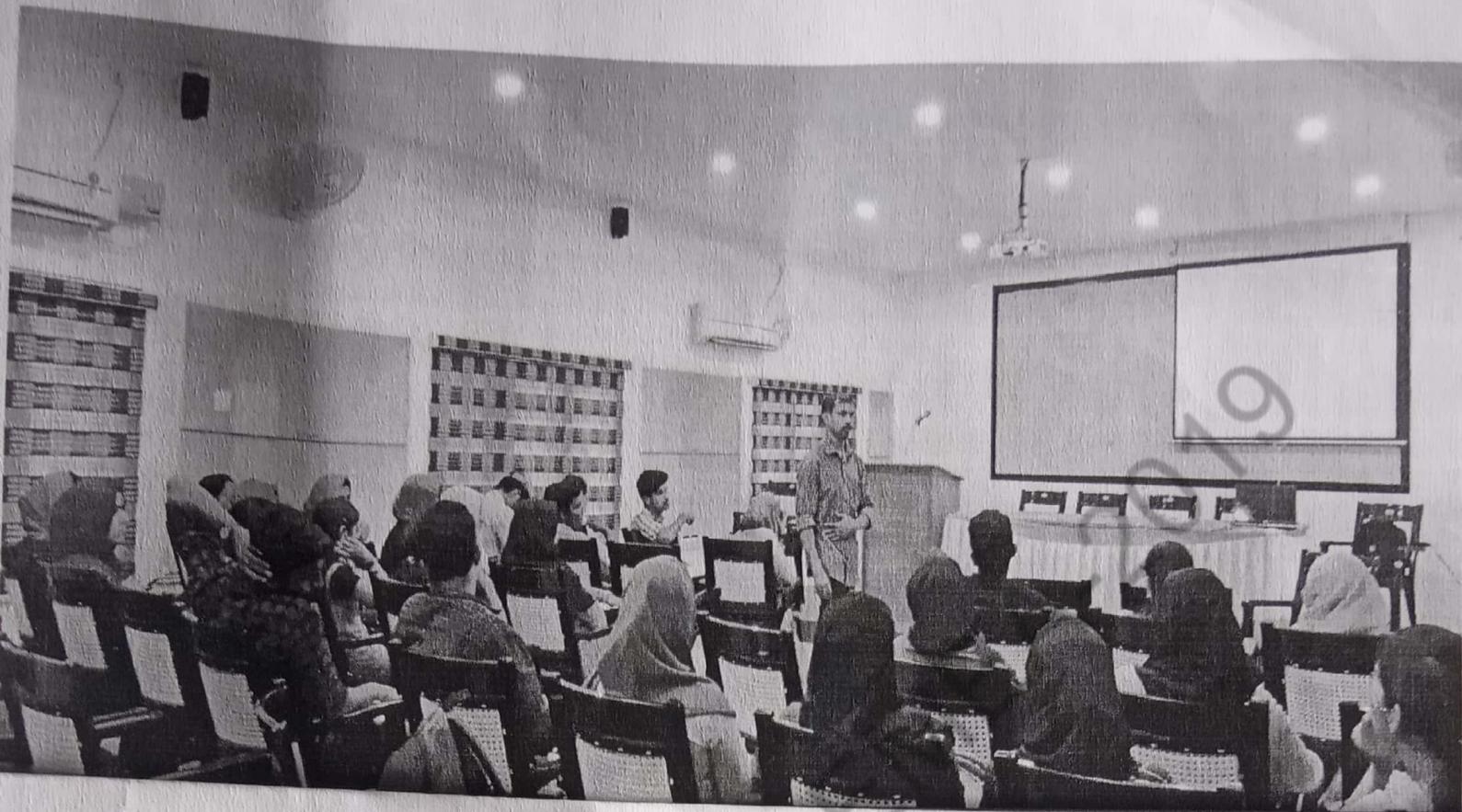
Signature

SWATHI P
NASEERN
SEBITHA
ASWATHY
SUFAINA
SHABNAM
SADIQUE ALI
ARYA P
THASNI
NITA
NIHAL KURIKKAL
NIHMATH
ASHILAH
FEMINA
ATHULYA

VERIFIED BY: *[Signature]*
M. A. COLLEGE OF ENGINEERING
KONDOTTY, MALAPPURAM, PIN: 673 333

82





REGISTRATION FORM

Name (In capital letter)

SUFAINA

Male :

Female :

Postal address with pincode

Konath (H)
Adrisheri (p.o)
Kavappura
676106
Malappuram (dist)

Aadhar number : 934164922947

Date of birth : 5-02-1995

Company / Institution name and address

EMEA College of Arts and
Science Kozhikode.

Name of father / mother :

MOHAMMED AH

Mobile number: 9539656540

Mail id: mlayip@gmail.com.

PAN card No. (optional):

REGISTRATION FORM

Name (In capital letter)	RABEEHA
Male : <input type="checkbox"/>	Female : <input checked="" type="checkbox"/>
Postal address with pincode	VAZHAMTHODI (H) KALLINGALPARAMBA (P.O) KALPAKANCHERI PIN: 676551 MALAPPURAM, KERALA.
Aadhar number : 709787575986	Date of birth : 13/1/1998
Company / Institution name and address	EMEA college of Arts and science. Kumminipparamba Kondotty
Name of father / mother : Mohamed	Mobile number: 9447162252 9656400110
	Mail id: rabeehak98@gmail.com
	PAN card No. (optional):

WORKSHOP EVALUATION FORM

Workshop Title: Fostac Today's Date: 12/11/18

For each of the following areas, please indicate your reaction:

Content	Excellent	Good	Needs Improvement	Not Applica
Covered Useful Material	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Practical to My Needs and Interests	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Well Organized	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Presented at the Right Level	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Effective Activities	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Useful Visual Aids and Handouts	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Presentation	Excellent	Good	Needs Improvement	Not Applica
Instructor's Knowledge	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Instructor's Presentation Style	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Instructor Covered Material Clearly	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Instructor Responded Well to Questions	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

How could this workshop be improved?

Can use Animated slides for easy understanding.

Any other comments or suggestions?

No.

Overall, how would you evaluate this workshop training session?

Excellent	Good	Fair	Poor
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

WORKSHOP EVALUATION FORM

Workshop Title: Fostac Today's Date: 12/10/2018

For each of the following areas, please indicate your reaction:

Content	Excellent	Good	Needs Improvement	Not Applica
Covered Useful Material	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Practical to My Needs and Interests	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Well Organized	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Presented at the Right Level	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Effective Activities	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Useful Visual Aids and Handouts	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Presentation	Excellent	Good	Needs Improvement	Not Applica
Instructor's Knowledge	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Instructor's Presentation Style	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Instructor Covered Material Clearly	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Instructor Responded Well to Questions	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
How could this workshop be improved?				

Any other comments or suggestions?

Overall, how would you evaluate this workshop training session?

Excellent	Good	Fair	Poor
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

WORKSHOP EVALUATION FORM

Workshop Title: Fostac

Today's Date: 12/10/2018

For each of the following areas, please indicate your reaction:

Content	Excellent	Good	Needs Improvement	Not Applicable
Covered Useful Material	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Practical to My Needs and Interests	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Well Organized	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Presented at the Right Level	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Effective Activities	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Useful Visual Aids and Handouts	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Presentation	Excellent	Good	Needs Improvement	Not Applicable
Instructor's Knowledge	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Instructor's Presentation Style	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Instructor Covered Material Clearly	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Instructor Responded Well to Questions	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

How could this workshop be improved?

Any other comments or suggestions?

- please add some activities after noon section

Overall, how would you evaluate this workshop training session?

Excellent	Good	Fair	Poor
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

WORKSHOP EVALUATION FORM

Workshop Title: FoSTac Today's Date: 12/10/18

For each of the following areas, please indicate your reaction:

Content	Excellent	Good	Needs Improvement	Not Applicable
Covered Useful Material	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Practical to My Needs and Interests	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Well Organized	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Presented at the Right Level	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Effective Activities	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Useful Visual Aids and Handouts	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Presentation	Excellent	Good	Needs Improvement	Not Applicable
Instructor's Knowledge	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Instructor's Presentation Style	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Instructor Covered Material Clearly	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Instructor Responded Well to Questions	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

How could this workshop be improved?

Any other comments or suggestions?

Overall, how would you evaluate this workshop training session?

Excellent	Good	Fair	Poor
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

WORKSHOP EVALUATION FORM

Workshop Title: FOSTAC Today's Date: 12/10/2018

For each of the following areas, please indicate your reaction:

Content	Excellent	Good	Needs Improvement	Not Applica
Covered Useful Material	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Practical to My Needs and Interests	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Well Organized	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Presented at the Right Level	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Effective Activities	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
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Presentation	Excellent	Good	Needs Improvement	Not Applica
Instructor's Knowledge	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Instructor's Presentation Style	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Instructor Covered Material Clearly	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Instructor Responded Well to Questions	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
How could this workshop be improved?				

Any other comments or suggestions?

Overall, how would you evaluate this workshop training session?

Excellent	Good	Fair	Poor
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

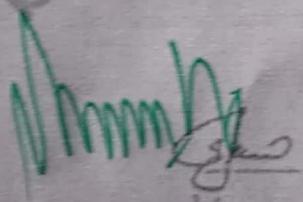
Certificate

Food Safety and Standards

Mr/Mrs/Ms Suzaina

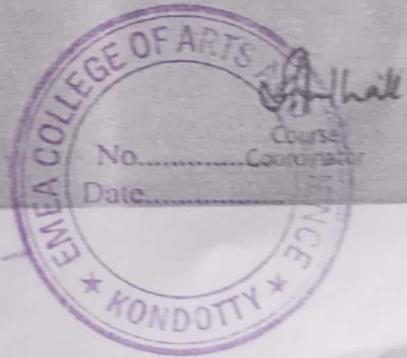
has successfully completed the certificate course in Food Safety and Standards jointly offered by kefta, Official Training Partner of FSSAI and PG department of Microbiology, EMEA College for Arts and Science Kondotti. As part of the above course he/she attended the Food Safety Supervisor (FSS) Training of FSSAI (Food Manufacturing, Advanced Level) which is mandatory for all Food Business Operators.

Duration of the Course: 60 Hours
Issued Date: 15/11/2018



Principal Course Director

EMEA COLLEGE OF ARTS AND SCIENCE
KUMMINIPARAMBA - PO, KONDOTTY
MALAPPURAM Dt. - 673638


No.....
Date.....
Course Coordinator

COURSE DESCRIPTION

Certificate Course in Food Safety and Standards syllabus is designed in a manner, wherein it is ensured the students gain theoretical as well as practical knowledge of the subject . The program helps in polishing the interpersonal skills of the students, making them imbued to work in a team and carry on the task in a refined manner. Students through this course, apart from learning about the subject in detail also gain the ability to educate public health by promoting healthy food choices; maintaining and enhancing the nutritional qualities of food and responding to specific public health concerns.

Name Of The Course : **CERTIFICATE COURSE IN FOOD SAFETY AND STANDARDS .**

Course code : **FSS .**

Course period : **14/09/2018 to 27/10/2018.**

Hours : **60 .**

Course Coordinator : **ASHITHA K SANUJ.**

Total Students : **30**

Verified by IQAC EMEA 2019