



FSSAI CENTRAL FOOD SAFETY OFFICER Batch Study Plan

Date	Days	Fssai - Functional Knowledge (Sandeep Sir)	Fssai - Food Safety and Analysis (Heena Maam)	Fssai - Food Chemistry and Microbiology (Varsha Mam)
		Time Slot: 12:00 PM- 1:00 PM	Time Slot: 2:00 PM-3:00 PM	Time Slot: 4:00 PM-5:00 PM
19-Jul-22	Tue	Introduction to FSSAI (Roles & Functions)	Food Processing Operations Part 1	INTRODUCTION
20-Jul-22	Wed	Genesis and Evolution of FSSAI	Food Processing Operations Part 2	Structure and functions of macro-and micronutrients
21-Jul-22	Thu	Structure and Functions of Food Authority	Food Processing Operations Part 3	Role of macro and micronutrients in human nutrition
22-Jul-22	Fri	Systems and processes in Standards	Food Preservation Methods Part 1	Food additives with respect to their technological functions
23-Jul-22	Sat			
24-Jul-22	Sun			
25-Jul-22	Mon	Systems and processes in Law Enforcement & Laboratory ecosystem	Food Preservation Methods Part 2	Anti-nutritional factors and their removal from foods
26-Jul-22	Tue	Systems and processes in Imports & Third Party Audit	Food Preservation Methods Part 3	Enzymes as food processing aids
27-Jul-22	Wed	Promoting safe and wholesome Food 1	Food Packaging Methods Part 1	Nutraceuticals and functions foods
28-Jul-22	Thu	Promoting safe and wholesome Food 2	Food Packaging Methods Part 2	Food contaminants and adulterants and their effects on human health
29-Jul-22	Fri	Training and capacity building	Food Packaging Methods Part 3	Food allergens and allergenicity
30-Jul-22	Sat			
31-Jul-22	Sun			

1-Aug-22	Mon	Role of State Food Authorities	Fundamentals of field level and laboratory sampling Part 1	Importance of diet in alleviating health risks, especially noncommunicable diseases
2-Aug-22	Tue	Food Safety ecosystem 1	Fundamentals of field level and laboratory sampling Part 2	General principles of food microbiology
3-Aug-22	Wed	Food Safety ecosystem 2	Fundamentals of field level and laboratory sampling Part 3	Food borne pathogens
4-Aug-22	Thu	Food Safety and Standards Act of India, 2006 Part 1	Basic/classical methods of food analysis Part 1	Sources of microorganisms in food chain (raw materials, water, air, equipment etc.)
5-Aug-22	Fri	Food Safety and Standards Act of India, 2006 Part 2	Basic/classical methods of food analysis Part 2	Microbiological quality of foods
6-Aug-22	Sat			
7-Aug-22	Sun			
8-Aug-22	Mon	FSS Rules and Regulations	Modern analytical techniques Part 1	Microbial food spoilage and Food borne diseases
9-Aug-22	Tue	Other relevant national bodies 1	Modern analytical techniques Part 2	General principles and techniques in microbiological examination of foods
10-Aug-22	Wed	Other relevant national bodies 2	Modern analytical techniques Part 3	Beneficial microorganisms and their role in food processing and human nutrition
11-Aug-22	Thu	International Food Control Systems	Principles of quality assurance and quality control Part 1	General principles of food safety management systems including traceability and recall – sanitation, HACCP, Good production and processing practices(GMP,GAP,GHP, GLP, BAP, etc)(PART 1)
12-Aug-22	Fri	CODEX Alimentarius Commission	Principles of quality assurance and quality control Part 1	General principles of food safety management systems including traceability and recall – sanitation, HACCP, Good production and processing practices(GMP,GAP,GHP, GLP, BAP, etc)(PART 2)
13-Aug-22	Sat			
14-Aug-22	Sun			
15-Aug-22	Mon	WTO agreements (SPS/TBT)	Principles of quality assurance and quality control Part 2	
16-Aug-22	Tue	National and international accreditation bodies Part 1	Principles of quality assurance and quality control Part 3	

17- Aug-22	Wed	National and international accreditation bodies Part 2		
18- Aug-22	Thu			
19- Aug-22	Fri			

