

# TRAINING ON Food safety and quality control of foods of animal origin



Date:

11.07.2023 to 15.07.2023

**COURSE ADVISOR:** Dr. B. Sunil

Professor and Head, Dept. of Veterinary Public Health

**COURSE DIRECTOR:** Dr. C. Sethulekshmi

Associate Professor, Dept. of Veterinary Public Health

Last Date for Registration

**30.06.2023**

**COURSE CO-ORDINATORS:**

**Dr. K. Vrinda Menon**

Associate Professor

**Dr. Deepa Jolly**

Assistant Professor

**Dr. Binsy Mathew**

Assistant Professor

**Dr. Deepthi Vijay**

Assistant Professor

*Venue:*

**Department of Veterinary Public Health  
College of Veterinary and Animal Sciences,  
Mannuthy, Thrissur- 680651**

**Organised By:**

Department of Veterinary Public Health,

College of Veterinary and Animal Sciences, Mannuthy, Thrissur

**Kerala Veterinary and Animal Sciences University, Pookode, Wayanad**

The Department of Veterinary Public Health in the College of Veterinary and Animal Sciences, Mannuthy was established in July 1969. The Department provides high-standard problem-solving quality education in different aspects of veterinary public health at different levels to produce professionals with sound knowledge of the subject. The Department offers courses for undergraduate, postgraduate, doctoral and diploma (Laboratory techniques) programs. Detection of foodborne pathogens, surveillance and monitoring of zoonotic diseases with special reference to prevention and control, survivability studies of common zoonotic pathogens in environmental samples, development of HACCP plan for various food processing plants and assessment of physico- chemical and bacteriological quality of drinking water are some of the focal areas of research in the Department. Regular training programs are conducted in the Department for Veterinarians, Paravets, school children and farmers in areas of zoonoses, food hygiene and safety and environmental hygiene. The Department is planning to organize a training program of five days duration on “Food safety and quality control of foods of animal origin”.

Confidence in the safety and integrity of the food supply is vital for consumers. Foodborne disease outbreaks involving agents such as *Escherichia coli*, Salmonella and chemical contaminants points to the role of food safety and in turn add to the rising public anxiety that modern farming systems, food processing, and marketing do not provide adequate safeguards for public health. Factors that may increase potential hazards in foods include improper agricultural practices, poor hygiene at all stages of the food chain, lack of preventive controls in food processing and preparation operations, misuse of chemicals/ contaminated raw materials/ ingredients/ water, inadequate or improper storage, etc. Protection of food is possible if all sectors in the chain operate in an integrated way and food control systems address all stages of this chain.

This five days program on “Food safety and quality control of foods of animal origin” will address the microbiological hazards; antibiotic residues and various aspects of food safety. The training will cover the basic knowledge of food hygiene, plant sanitation, food safety standards, methods of diagnosis of foodborne pathogens as well as binding leadership in food safety culture.

## **COURSE OBJECTIVES**

- To familiarize participants on hygiene in food production and processing line, various food safety issues and food safety standards
- To conceptualize the participants on the burden of foodborne zoonoses and rapid and recent diagnostic techniques
- To develop leadership in the food safety culture

## **COURSE DURATION**

The duration of training is for 5 days

## **WHO CAN APPLY**

Veterinarians, research scholars, students of food technology and final year science graduate students, stakeholders/professionals of the poultry/dairy/meat industry.

## **REGISTRATION FEES**

Rs. 6,000 (for veterinary officers /stakeholders/professionals of poultry/dairy/meat industry) and  
Rs 2,000 (for students)

## **CLICK HERE TO REGISTER**

<https://forms.gle/wvbhfu9ELpDPuVyw6>

**Contact Number: 9446246966**

## **PAYMENT DETAILS**

Payment nature : By cheque/NEFT transfer  
Name of Bank : State Bank of India, Ollukkara Br.  
**Bank Account Name : VPH, Revolving Fund**  
**Bank Account No. : 67167930234**  
**IFSC code : SBIN0070210**

Address : Principal Investigator  
Revolving Fund, Dept of VPH,  
CVAS, Mannuthy-680651

## **Note**

- *Tea and snacks twice a day and a working lunch will be provided to participants.*
- *Accommodation will be provided to participants inside the campus on a payment basis.*
- *All the participants will receive a copy of e- compendium and e- certificates after successful completion of the training program.*

## **COURSE CONTENTS**

- Foodborne zoonoses in Indian Scenario and one health approach
- Essentials of milk, meat hygiene and meat inspection
- ISO 22000, FSMS and HACCP
- Modern and scientific methods of slaughter and dressing of food animals
- Recent techniques in the diagnosis of foodborne diseases
- Epidemiological investigation of foodborne disease outbreak
- Rapid detection methods for chemical contaminants in milk and milk products
- Hands-on training on the detection of foodborne pathogens by cultural and molecular methods
- Foodborne parasitic zoonoses
- Food safety standards act
- Food safety leadership skills
- Advancement in sanitation for prevention and control of food safety hazards
- Establishing a food traceability system
- Risk management for food safety