

Department of Food Engineering & Technology, SLIET Longowal

FoSTAC Training & Certification Programme in Collaboration with Food and Drug Administration, Punjab

The Department of Food Engineering & Technology at Sant Longowal Institute of Engineering and Technology (SLIET) organized a successful training and certification program under the Food Safety Training and Certification (FoSTAC) initiative. The program was conducted in partnership with the Food and Drug Administration (FDA), Punjab, and in collaboration with Quantus Management Pvt. Ltd, a training partner of the Food Safety and Standards Authority of India (FSSAI). The training aimed to enhance food safety awareness and expertise among students in the field of food technology and engineering. The event witnessed the participation of over 100 enthusiastic students.

Introduction:

The Department of Food Engineering & Technology at SLIET Longowal is committed to fostering academic excellence and promoting research and development in the food industry. In line with these goals, the department organized a specialized training and certification program in collaboration with FDA, Punjab, and Quantus Management Pvt. Ltd. The program was designed to provide students with essential knowledge and skills related to food safety and compliance with regulatory standards.

FoSTAC Training & Certification Programme:

The FoSTAC training and certification program is a notable initiative by the FSSAI aimed at imparting comprehensive training in food safety and hygiene to food handlers and professionals. Recognizing the importance of this initiative, SLIET Longowal partnered with the FDA, Punjab, to bring this valuable opportunity to its students. Quantus Management Pvt. Ltd, a trusted training partner of FSSAI located in New Delhi, collaborated with the department to deliver the training modules.







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Program Highlights:

The training program spanned over a designated period, covering a range of essential topics related to food safety, regulations, hygiene practices, and quality control. The curriculum included both theoretical sessions and practical hands-on training to ensure a holistic learning experience. Some of the key highlights of the program were:

Expert Facilitation: The training sessions were conducted by experienced professionals from Quantus Management Pvt. Ltd, ensuring that students received up-to-date and industry-relevant knowledge.

Comprehensive Curriculum: The curriculum covered a wide spectrum of subjects, including food safety regulations, hazard analysis, hygiene practices, food labeling, quality control, and more.

Certification: Upon successful completion of the program, participants were awarded certificates that are recognized by FSSAI. This certification holds significance as it demonstrates the students' commitment to maintaining high standards of food safety in the industry.

Participant Engagement:

The FoSTAC training program witnessed enthusiastic participation from over 100 students pursuing studies in food engineering and technology at SLIET Longowal. The students actively engaged in the training sessions, demonstrating their eagerness to learn and apply food safety principles in their future careers.

Conclusion:

The collaboration between the Department of Food Engineering & Technology, SLIET Longowal, and the Food and Drug Administration, Punjab, along with the support of Quantus Management Pvt. Ltd, exemplifies the commitment to enhancing food safety awareness and expertise among students. The FoSTAC training and certification program successfully equipped participants with essential skills and knowledge, contributing to the overall advancement of the food industry in alignment with regulatory standards.

By participating in this program, students have not only enriched their understanding of food safety but have also demonstrated their dedication to maintaining the highest standards of quality and hygiene in the food sector. This initiative sets a commendable example for academic-industry collaborations in ensuring the well-being of consumers and the growth of the food industry.