



# NIFTEM- CII-FACE Food Safety Seminar & Workshop

12-13 March 2014, Pragati Maidan, New Delhi

**“Food Safety Risk Mitigation in the Food Chain”**

For the Indian food industry to excel, Quality, Innovation and Food Safety is imperative in transforming it to a "Global Brand". The food chain thus needs to focus on Food Safety Risk Mitigation and build competence in their organizations for effective implementation.

NIFTEM - CII-FACE has partnered to organize a Seminar and a Workshop at the AAHAR Venue of Pragati Maidan on 12-13 March 2014 to deliberate on the challenges to food safety and the way forward.

## Focus Areas

The Food Safety Seminar on 13th March 2014 will focus on

- Food Safety Hazards and Risk Mitigation in
  - ❖ Quick Service Restaurants
  - ❖ Fresh Fruits & Vegetables
  - ❖ Ready to Eat
  - ❖ Dairy
- Best Practices in Food Safety and Quality through Cold Chain
- Food Safety and Standards Regulation: Panel Discussion
- Food Safety Certifications and Award Assessment in India

## Added Attractions

**Food Safety Workshop on "Implementing Food Safety Systems in Academic Institutes and Institutional Canteens" on 12<sup>th</sup> March**

- Food Safety Hazards
- Food Safety Regulations
- Good Hygiene Practices
- Implementation Strategy
- Food Safety Audits

## Delegate Fees

**Date 12 March, 2014**

For Workshop (1500 - 1800hrs)  
Rs. 500 + Service Tax 12.36%

**Date 13 March, 2014)**

For Seminar (10.30 - 16.45hrs)  
Rs. 1000+ Service Tax 12.36 %

For Workshop & Seminar : Rs. 1250+ Service Tax 12.36%

## Venue

**For Workshop**

**Administration Block,  
Entry from Gate No. 4, Pragati Maidan**

**For Seminar**

**Hall No. 8, Entry from Gate No. 1,  
Pragati Maidan**



## Who should attend

- ❖ Students
- ❖ School and Institutional Canteen Administrators and HR Department
- ❖ Managers and Personnel of Food Supply Chain
- ❖ Government & Regulatory Authorities
- ❖ Experts from Food Research Institutes, Analysis and Testing Labs.
- ❖ Food Equipment Designer, Fabricators & Ingredient Manufacturers,
- ❖ Experts from Hotels, Restaurants & Institutional Catering
- ❖ Food Park owners, Pesticide and Fertilizer producers, Food Infrastructure designers, Cold Chain / Warehouse Owners / Experts, Food Transporters, System and Product Certification Bodies, Academicians, Food Technology Faculty, Food Professionals & others

## Benefits to Participants

- ❖ Understand Sector Specific Food Safety Hazard and Risk Mitigation
- ❖ Gain insights to Best Practices in Food Safety and Quality
- ❖ Build Awareness on Food Safety and Standards Regulations
- ❖ Overview of the Food Safety Certification regime
- ❖ Gain Insight to CII Food Safety Award Assessment
- ❖ Explore the Exposition
- ❖ Network with Buyers, Sellers, Equipment Manufacturers, Regulators, Quality Professionals, Certification Bodies & other Stakeholders

## Key Speakers

- Mr Siraj Hussain, Secretary, MOFPI & Chancellor, NIFTEM
- Dr R K Khandal, Vice Chancellor, Gautam Budh Technical University
- Prof. Manjeet Agarwal, Dean, NIFTEM
- Ms Seema Atreya -Vice President, Haldiram Snacks Pvt Ltd
- Mr Uday Gosain, Head -Process Excellence & Sustainability Initiatives, Field Fresh Foods Pvt Ltd
- Dr Ajit Kumar, Vice Chancellor, NIFTEM
- Mrs Vinod Kotwal, Director, Codex, FSSAI
- Mr Ravi Mathur, CEO, GSI
- Mr Rajiv Malik, Head - Quality, Jubilant Foodworks Pvt Ltd

## Please Contact:

### CII Contact person

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