



Food Safety & Quality Training Calendar- 2021

S.No	Programme/Event	JAN.	FEB.	MAR.	APR.	MAY	JUNE	JULY	AUG.	SEP.	OCT.	NOV.	DEC.
1													
A	Digital Assessor Training Course for CII Food Safety Award (2 days)		18-19		15-16								
B	Digital Assessor Training for Food Laboratory Performance Excellence (2 days)					12-13							
C	Digital Training on Ecommerce Food Safety Award Model for Assessors (1 day)							6 & 13					
D	VACCP, TACCP and Mitigation Techniques for Food Fraud, Food Defense & Food Safety: E- Learning (4 Modules in 2 days)		23 & 26							
E	Best Practices and Sector Specific E- Learning series on Food Safety & Quality Updates on FS Regulations for FS Professionals, Change Management Initiatives, Other Food Safety Programmes)					26					22		6
F	Implementation Training on ISO 22000:2018/FSSC 22000 V5 Standard GFSI approved			25-26									
G	Overseas FSQ Virtual Study Mission on Current and Emerging Priorities				April - May								
2													
A	CII Food Safety Awards 2020	Announcement											17 th Dec
B	2nd Kaizen Competition on Food Safety & Quality-Digital		Announcement									18-19	

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3	Summit												
A	16th CII Food Safety, Quality & Regulatory Summit (Digital)						17-18						
4	Inhouse Trainings / Projects												
A	Inhouse FoSTaC Trainings (Online & Physical Trainings)	Foundation Course, Food Safety Supervisor and Food Safety Professionals Training Course on Bakery, Catering, Manufacturing, Storage & Transportation, Retail & Distribution, Water and Water based Beverages & Others											
B	Customised Inhouse Trainings	Internal Auditor Training on ISO 22000 / FSSC 22000; Food Safety and System Certification Facilitation (FSSC 22000/ ISO 22000); Supplier Development & Management Programme; Cluster Development Projects on Food Safety and Quality; Customized Food Safety & Sector Specific Solutions for all Sectors & Start Ups; Gap Audit & Implementation of FSMS for Mid-Day Meals, Industrial Kitchens & Mass Catering Schemes; Implementation of VACCP (Vulnerability Assessment Critical Control Point) and TACCP (Threat Assessment Critical Control Point); Global GAP (Good Agriculture Practices) for Primary Production; Hygiene Audits in HORECA & Food Manufacturing Industry; Assessor Training for CII Food Safety Award 2021											
C	CSR Surakshit Khadya Abhiyan (SKA) project on capability & capacity building on Food Safety for High Impact Sectors	Pan India Customised Consultancy for High Impact Sectors											



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