



Food Safety & Quality Training Calendar- 2022

S.No	Programme/Event	JAN.	FEB.	MAR.	APR.	MAY	JUNE	JULY	AUG.	SEP.	OCT.	NOV.	DEC.
1 Competence Building Programs													
A	Digital Assessor Training Course for CII Food Safety Award (2 days)		17-18	03-04									
B	Digital Assessor Training for Food Laboratory Performance Excellence (2 days)					12-13							
C	Assessor Training for Food Safety Award - Ecommerce				21-22								
D	VACCP, TACCP and Mitigation Techniques for Food Fraud, Food Defense & Food Safety: E- Learning (4 Modules in 2 days)			30-31						
F	2 days CII Certificate Training on FSSC 22000v5.1						23-24						
G	1st Virtual Overseas Study Mission on Food Safety & Quality CII -FACE e Certificate Course on FSQ Global Best Practices Tools, Techniques & Technologies				Starting 28 April – (5 months)								
2 Awards													
A	CII Food Safety Awards 2022		Announcement										16 th Dec
B	4 th Kaizen Competition on Food Safety & Quality-Digital			Announcement								17-18	

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3	Summit												
A	17th 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 2022; Advanced Risk Management in Food Manufacturing; 5S in Food Industry & HYGIENIC ZONING principles & Allergen Management for Manufacturing Unit											
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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