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| A | Inhouse FoSTaC Trainings (Online & Physical Train  | 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   | FSMS Maturity Assessor Training, Internal Auditor Training on ISO 22000 / FSSC 22000; Food Safety and System Certification Facilitation (FSSC 22000/ ISO 22000); Supplier Development & Management Programme; ; Customized Food Safety & Sector Specific Solutions for all Sectors & Start Ups; <a href="#">Gap Audit &amp; Implementation of FSMS in Industrial Kitchens &amp; Mass Catering Schemes</a> ; Microbiological Sampling (Fish, Meat); 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 | <b>Consultancy Projects to Enhance State Food Safety Index</b><br>1. Cluster Consultancy Project on capacity building for Food Safety for High Impact Sectors (Institutional Canteens)<br>2. Cluster Consultancy Project for Labs on ISO 17025 (Phase 1 and 2)<br>3. New Product Development for Companies<br>4. Cluster Consultancy on Continual Improvement Projects for Food Safety and Quality (5S, 3M, Problem Solving Techniques)<br>5. Intervention Programs on Allergen Management | Pan India Customised Consultancy Projects: Cross Functional Project on FST and Cluster Consltancy projects on FSQ  |



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