



Confederation of Indian Industry



Annual Programme Plan 2024 (Includes Outline of Consultancy Projects)

CII FACE - Food Safety & Quality

S.No	Programme/Event	JAN.	FEB.	MAR.	APR.	MAY	JUNE	JULY	AUG.	SEP.	OCT.	NOV.	DEC.
1 Competence Building Programs													
A	Assessor Training Course for CII Food Safety Award (2 days)		6-7 Mumbai	14-15 Delhi	4-5 Bangalore								
B	Training on Analytical Techniques for Identification and Quantification of Aflatoxin, Pesticide, Food Additives and Microbial Contaminants in Food (3 days)			13-15 Mumbai									
C	Hands on Training on Mircobiological Sampling of Foods of Animal Origin (High Risk Foods) - 3 days				24-26 April Delhi								
D	Assessors Training on Benchmarking WBA (2 days)					9-10 Delhi 23-24 Mumbai				
E	Kaizen Best Practices Webinar (2 days for 1 hour each)					Online							
2 Awards													
A	CII Food Safety Awards 2024	Announcement							14 End of Sit Vsit			29 Delhi	
B	6th Kaizen Competition on Sustainable Food Safety & Quality			Announcement							Delhi		
3 Summit / Seminar													
A	19th CII Food Safety & Quality Summit and Awards Night											29 Delhi	
B	Seminar on ESGN Benchmarking in Food & Agri Sector using WBA Toolkit												21 Delhi
4 Inhouse Trainings / Projects													

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; Gap Audit & Implementation of FSMS in Industrial Kitchens & Mass Catering Schemes ; 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; SS in Food Industry & HYGIENIC ZONING principles & Allergen Management for Manufacturing Unit
C	<p>Consultancy Projects to Enhance State Food Safety Index</p> <ol style="list-style-type: none"> 1. 1.Cluster Consultancy Project on capacity building for Food Safety for High Impact Sectors (Institutional Canteens) 2. Cluster Consultancy Project for Labs on ISO 17025 (Phase 1 and 2) 3. New Product Development for Companies 4. Cluster Consultancy on Continual Improvement Projects for Food Safety and Quality (5S, 3M, Problem Solving Techniques) 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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