

3 MONTHS WEEKEND CERTIFICATE FOOD PACKAGING & SAFETY MANAGEMENT

Schedule

3rd April to 26th June 2021
(only on Saturday)

11.00 hrs - 16.00 hrs

Fees

Rs.10,000/-
(GST not applicable)

Can be paid in 2
instalments (5k + 5k)

Program Objectives

- Describe the functional role and safety issues of food packaging and labelling.
- Learn quality parameters of packaging materials, which come in contact with food product
- Explain the specifications set by FSSAI with respect to food packaging.
- Understand the principles of Shelf life studies
- Understand to design and select the appropriate packaging materials for their food product

Learning Outcome

1. Knowledge of Packaging materials and applications
2. Familiarity with Packaging and Labelling regulations
3. Understand the types of packaging materials used for the food application
4. Understand the requirements of quality parameters for different packaging materials with respect to FSSAI Packaging regulation

Training Details

- **Mode of course:** Online
- **Type:** Weekend Classes with total 12 no of Saturdays (each day 4 hrs)
- **Eligibility:** Working Professionals, Entrepreneurs, post graduate students and research scholars, Final year students of Food Science and Nutrition and allied subjects (Min 50% in preceding years) may also apply.
- **Programme Duration:** 50 Hours (3 months)
- **No. of seats:** Max. 50
- **Examination & Certification:** Candidates with complete attendance and the examination score more than 50% are eligible to receive the certificate.

COURSE CONVENORS



Ms. Subhaprada Nishtala
Director In-Charge,
ITCFSAN



Dr. Tanweer Alam
Director
Indian Institute of Packaging



Shri. P. Muthumaran
Regional Director,
FSSAI, South & West



Programme Structure

Month 1 (each session 2 hrs.)

- Session 1: Introduction and significance of Food Packaging
- Session 2: Overview of FSSR Packaging Regulation
- Session 3: Paper and Paper Board Materials Which Come in Contact with Food Products
- Session 4: Plastic Materials Which Come in Contact with Food Product
- Session 5: Concept and Source of Overall / Colour / Specific Migration
- Session 6: Metal and Metal Alloys Which Come in Contact with Food Products
- Session 7: Food packaging techniques MAP
- Session 8: Glass Materials Which Come in Contact with Food Product

Month 2 (each session 2 hrs.)

- Session 9: Food Packaging Techniques CAP
- Session 10: Aseptic Packaging
- Session 11: Smart Packaging
- Session 12: Risk Characterization of Packaging Materials – part 1
- Session 13: Risk Characterization of Packaging Materials – part 2
- Session 14: Overview of Ancillary Packaging Material Labels Printing
- Session 15: Adhesives
- Session 16: Caps & Closures
- Session 17: Lami Tubes
- Session 18: Impact of Ancillary Packaging Material on Food Safety
- Session 19: New Packaging Development

Month 3 (each session 2 hrs.)

- Session 20: Designing in Packaging
- Session 21: Labelling Requirements for Domestic
- Session 22: Labelling Requirements for Import
- Session 23: Labelling Requirements for Global Perspective
- Session 24: Labelling Requirements for Legal Metrology
- Session 25: Shelf life Protocol
- Session 26: Thermoforming Tray Food Application
- Session 27: Sustainable Packaging

COURSE COORDINATORS

Dr. Babu Rao Guduri
Joint Director, IIP
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Mr. Irmia Katamgari
Assistant Director, FSSAI
Mobile: 86938 99759 / Email: academic.itcfsan@gmail.com

- Register 31st March 2021 by 4 pm,
- Fee is not refundable
- Minimum 85% attendance is compulsory for successful completion of the course



Scan QR code
to register

