

Farm to Fork

Centre for Safe Food Near Changampuzha Park Edappally, Kochi – 682024

Mob: 9447971126

## Memorandum of understanding

This is to certify that "Farm to Fork "has been associating with Food technology department of "Christ college "for their regular internship programme and project guidance from 2017 onwards. In 2017 the course was conducted at the training centre of "Red to Green training centre" at Irinjalakuda and then onwards at Farm to Fork, at Edapally, Kochi.

Students undergo series of training, factory visit, research organization visit to witness and correlate the processing technologies and standards which would be beneficial in aligning their career path and also for an entry into the food industries. During this period they acquire skills on leadership, processing and technical skill and also on standards and protocols expected to be implemented at the food industries.

## The topics covered during the training programme are:

- 1 ".Emerging trends in food sector " present status ,opportunities including entrepreneurship.
- 2. Food packaging and its importance in extending shelf life of the products
- 3 .5S, Quality control , assurance and management , GLP standard
- 4. Food safety system like GMP, GHP, FSSAI schedule 1V
- 5. Sensory attributes and bench marking of food products



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6.HACCP as a tool to control processes and to deliver safe products

7. Wellness and super foods ,Nutritional fact analysis and calorie

calculation

8.Microbilogy and food safety implementation ,Adulteration and its

consequences in food systems

9. Meat and fish - food processing and preservation

10.Fruit and Vegetable processing and preservation

Along with industry visits and visits to research organization to

understand the innovative processing technologies and equipments .

We continue to contribute towards this training programme to empower

the students to their right path selection and also on related supports.

Students are awarded Certificate on continuous evaluation conducted

by us and a 'Testimony 'is also awarded in order to facilitate the

students during their entry to food industries .

Shiela.P.Meethil

For "Farm to Fork"

Training on FSSAI Regulation, GHP-GMP, ISO 22000, BRC, Workshop on Baking, Cooking for Wellness Products,
Technology Consulting and Lab setting for Food Analysis