

DETAILS OF FUNCTIONAL MEMORANDUM OF UNDERSTANDING (MoU)

FARM TO FORK, ERNAMKULAM, KERALA

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NAME OF THE INSTITUTION: FARM TO FORK, ERNAMKULAM, KERALA

File No:	2017.1
Name of the Collaborating Institution	ACADEMIC
Area of collaboration	10/05/2017
Date of Initiation	AMBILY K M
Co-ordinator Name	REGIONAL
National/ International	Five years
Duration of collaboration	FOOD TECHNOLOGY
Targeting departments/ beneficiaries	107students
Number of Students/ Faculty participated	FARM TO FORK, ERNAMKULAM, KERALA

Details of Activities under MoU

Introduction

Farm to fork provides comprehensive and expert professional advice to companies operating in the food sector. With the help of their consultancy services, beneficiaries can get access to the knowledge and specialist advices from various food industry specialists, food experts and food engineers. Their food industrial implementation services offer a range of well-conceived plans to implement and establish top-notch quality management systems while driving the best results out of a business all the while producing safe food for consumption. In order to achieve this, along with technological and financial know-how, extensive and all inclusive legal knowledge pertaining to the food sector is also just as important.

Activities conducted:

Under the MoU, number of activities have been conducted, related to industrial experience. Students undergo series of training, faculty visit, research organization visit to witness and correlate the processing technologies and standards which would be beneficial in aligning their carrier 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.

SPECIFIC OUTCOMES

Specific Outcomes: (What, Why, Impacts)
1. Internships are important mechanisms for companies to evaluate students (and their universities) for future employment and vice versa. These practical industry experiences provide more relevance to theoretical and abstract course work and give the “why” to the students for learning the multiple competencies and skills presented at the university. Additionally, industry internships

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Specific Outcomes: (What, Why, Impacts)

offer a student the opportunity to observe, practice, and better understand the success (also known as "soft" or professional) skills included in the Institute of Food Technologists' Core Competencies for Undergraduate Programs

Any other details: (photographs/ documents)



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 Edappally,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*

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

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Specific Outcomes: (What, Why, Impacts)



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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.Microbiology 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

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Specific Outcomes: (What, Why, Impacts)

Photographs of the event/ YouTube link of the event may given



Farm to Fork

Centre for safe food




CERTIFICATE

This is to certify that Ms/Mr
has completed the Food Technology Internship Course from
to , at Farm to Fork, Centre for Safe Food, Near
Changampuzha Park, Edappally, Kochi – 682024.

She /He is specialized in basics of Food processing standards, techniques and
safety regulations during the 10 days of training and demonstration.

Date:




Shritha P Meehil
Centre Head



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DECLARATION

We hereby declare that the above activities detailed in the current report was conducted under the MoU between our institutions.

Christ College (Autonomous)	FARM TO FORK
 Fr. Dr. Jolly Andrews Assistant Professor- In-charge of Principal Christ College (Autonomous) Irinjalakuda PRINCIPAL	 Shiela P Meethil HEAD OF THE INSTITUTION

DATE 07/12/2021

