

DETAILS OF FUNCTIONAL MEMORANDUM OF UNDERSTANDING (MoU)

TRUESAFE SOLUTIONS, NILAMBUR, KERALA

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NAME OF THE INSTITUTION: TRUESAFE SOLUTIONS, NILAMBUR, KERALA

File No:	<i>2017.2</i>
Name of the Collaborating Institution	<i>Truesafe Solutions, Nilambur, Kerala</i>
Area of collaboration	<i>Academic</i>
Date of Initiation	<i>10 May 2018</i>
Co-ordinator Name	<i>Ambily K M</i>
National/ International	<i>Regional</i>
Duration of collaboration	<i>Five Years</i>
Targeting departments/ beneficiaries	<i>Food Technology</i>
Number of Students/ Faculty participated	<i>72 students and 3 faculties</i>

Details of Activities under MoU

Introduction

Truesafe is committed to provide globally accredited quality and food safety training, certifications & consultancy which benefit people and organizations to progress towards the next level of excellence. Truesafe Solutions is an accredited training partner of Highfield UK, besides they are IRCA approved auditors of ISO standards that specializes on quality & food safety trainings, certification & consultation. They also deliver integrated solutions by collaborating and co – creating with leading food industries and professionals to achieve better, safe, faster and more enduring results.

Activities conducted:


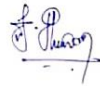
Under the MoU, number of activities have been conducted, related to Food safety. This qualification is aimed at individuals responsible for assisting in the development and maintenance of HACCP systems and is intended predominantly for learners already working in manufacturing and who have a sound knowledge of food safety hazards and controls.

To complete this qualification, learners should expect to undertake 30 hours of guided learning.

These include understanding the importance of HACCP-based food safety management procedures, the preliminary processes for HACCP-based procedures, how to develop HACCP-based food safety management procedures, how to implement HACCP-based food safety management procedures and how to verify HACCP based procedures. This qualification is assessed by a multiple-choice examination. High field Products provides some fantastic training materials that we think your learners will love when taking this qualification.

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SPECIFIC OUTCOMES

Specific Outcomes: (What, Why, Impacts)
1. <i>The This Level 3 HACCP training course is intended to make learners comprehend important aspects of a successful HACCP food safety management structure. The course trains candidates enhance their skills to follow HACCP panning process and helps them to identify food safety hazards, to use appropriate control measures and ensure that HACCP system works effectively.</i>
Any other details: (Items/Knowledge Shared)
▪ Foundation Course:
Photographs of the event/ YouTube link of the event may given
<div><p>Memorandum of understanding</p><p><u>This is to certify that "Truesafe Solutions" has been associating with Food technology department of "Christ college" for their regular HACCP Level 3 (HABC, UK) Training from 2017 onwards. In 2017 the training programme was conducted by Yushmakam/Advanssure Technical Solutions and then onwards by Truesafe Solutions through the same approved tutor.</u></p><p><u>The topics Covered in this training programme are:</u></p><ul style="list-style-type: none">• Understand the importance of HACCP based food safety management procedures.• Understand the preliminary processes for HACCP based procedures.• Understand how to develop HACCP based food safety management procedures.• Understand how to implement HACCP based food safety management procedures.• Understand how to evaluate HACCP based procedures.• Use process flow diagrams in the development of HACCP based food safety management procedures.• Identify hazards and risks in the production process.• Use process flow diagrams in the development of HACCP based food safety management procedures.<p>After this training programme students are awarded Highfield Awarding Body for Compliance (HABC)'s Level 3 HACCP Certificates.</p><p>For Truesafe Solutions</p><p>Saju Thomas K</p><hr/><p>Mob: +91 9846142048 +91 7736066652 Email: truesafesolutions@gmail.com Address: Truesafe Solutions, 1/170, KPM Tower, Near ICICI Bank, Main Road, Nilambur. Services: ISO & Halal Certifications, HACCP/Food Safety Training, FOSTAC, UDFDA, Trade Mark, FSSAI.</p></div>

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Specific Outcomes: (What, Why, Impacts)



DETAILS OF FUNCTIONAL MEMORANDUM OF UNDERSTANDING (MoU)

Specific Outcomes: (What, Why, Impacts)



Highfield Qualifications

Highfield Qualifications

Certifies that
Abhilash A

has successfully passed an assessment in
Highfield Level 3 Award in HACCP for Food Manufacturing (RQF)

Qualification number 603/2231/7
Date of award 29 March 2020
Certificate number HAC3145089

DISTINCTION


Course Director


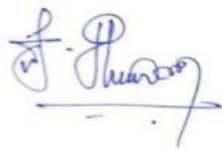
Advanssure Technical Solutions
Training Organisation


Jason Sprenger - Chief Executive
Highfield Qualifications
THE QUEEN'S AWARDS
FOR ENTERPRISE
2020
CEE
Regulation
ofqual
REGULATED
register.ofqual.gov.uk
Cwrff dylarnu cydnabyddedig
CYMYSYTERAU CYMRU
WALE
QUALIFICATIONS WALES
Recognised awarding body

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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)	TRUESAFE Solutions
 Fr. Dr. Jolly Andrews Assistant Professor- In-charge of Principal Christ College (Autonomous) Irinjalakuda PRINCIPAL	 Saju Thomas K HEAD OF THE INSTITUTION

DATE 07/12/2021

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