

**M.E.S. ASMABI COLLEGE, P. VEMBALLUR**  
**DEPARTMENT OF FISH PROCESSING TECHNOLOGY**  
**PROGRAMME REPORT**  
**SEMINAR ON ‘FOOD SAFETY COURSES: NEED AND SIGNIFICANCE’**

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**Date:** 07 November 2025

**Duration:** 1½ Hours

**Venue:** Department Seminar Hall

**Resource Person:** Mr. Joy P. Mathew, Food Safety Consultant, Cresco Safe, Edappally, Cochin

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The Department of Fish Processing Technology organized an informative seminar on the topic **“Food Safety Courses: Need and Significance”** on 7th November 2025. The session aimed to create awareness among students about the relevance of pursuing food safety certification courses and their importance in the seafood and food manufacturing sectors.

Food safety has become an integral part of the food industry globally, and trained professionals with relevant certifications are in high demand. Recognizing this need, the department arranged this seminar as part of its continuous effort to enhance the professional readiness of students.

**Objectives of the Seminar**

- To highlight the importance of food safety and quality management in the food industry.
- To familiarize students with major national and international food safety certification courses.
- To inform students about career prospects and global opportunities linked to food safety training.
- To encourage students to pursue professional certifications alongside their academic program.

## **Details of the Session**

The seminar was conducted by Mr. Joy P. Mathew, a well-known Food Safety Consultant from Cresco Safe, Edappally, Cochin. The one and a half hour session covered the following major areas:

### **1. Significance of Food Safety Training:**

Mr. Mathew began by explaining the growing global concern for food safety and the critical role trained personnel play in maintaining hygiene and compliance across food processing units.

### **2. Overview of Key Certification Courses:**

The resource person elaborated on the structure, content, and relevance of key food safety certifications such as:

- **HACCP Level 3 (Hazard Analysis and Critical Control Points):** Importance in identifying and controlling hazards in food production.
- **FoSTaC (Food Safety Training and Certification):** An initiative by FSSAI to build a culture of safe food handling in India.
- **ISO 9001:** Quality management system standards applicable across industries.
- **ISO 22000:** International standard for food safety management systems ensuring safe food supply chains.

### **3. Scope and Career Opportunities:**

The speaker highlighted the vast career prospects in India and abroad for professionals certified in these courses. He emphasized how certifications enhance employability in food processing, packaging, export, and manufacturing sectors.

### **4. Industry Relevance:**

The session stressed that as future professionals in the fish processing and food manufacturing industries, students must understand the need for compliance with international food safety standards to meet export requirements and consumer expectations.

## Student Participation and Interaction

The seminar saw active participation from students of 3<sup>rd</sup> and 5<sup>th</sup> semesters of the Fish Processing Technology programme. The interactive session allowed students to clarify their doubts regarding course enrolment, examination procedures, and the industrial value of each certification. Khaleel M.K., representing the students, delivered the feedback and proposed the vote of thanks.

## Conclusion

The seminar on “Food Safety Courses – Need and Significance” was highly informative and beneficial for the students. It successfully conveyed the message that food safety certification is not only a professional requirement but also a step towards ensuring consumer health and global food trade compliance.

The Department of Fish Processing Technology extends sincere gratitude to the Principal for his support for conducting the programme, Mr. Joy P. Mathew for his valuable insights and to all faculty members and students who contributed to the success of the programme.

## Programme Brochure:



**M.E.S ASMABI COLLEGE**  
P. Vemballur P.O., Kodungallur, Thrissur Dist., Kerala-680671  
NAAC Re-accredited with A grade (CGPA 3.19)  
mesasmabicollege.edu.in

**DEPARTMENT OF  
FISH PROCESSING TECHNOLOGY**

SEMINAR ON

**FOOD SAFETY COURSES:  
NEED AND SIGNIFICANCE**



**November**  
07, 2025



11.00 – 12.30 PM

**Food Safety Consultant  
Cresco Safe,  
Edappally, Cochin**

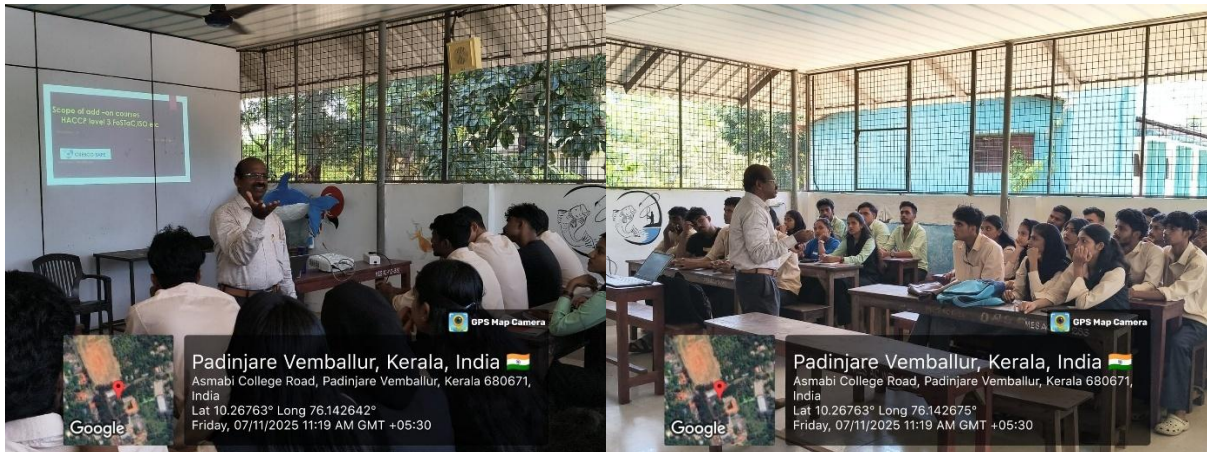


**Mr. Joy P. Mathew**

Principal  
Dr. Sanand C Sadanand Kumar

HoD  
Ms. Ujjwala Navas

## Programme Pictures:



Mr. Joy P. Mathew leading the seminar



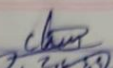
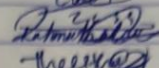
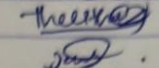
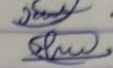
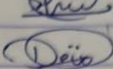
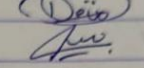
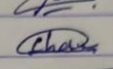
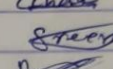
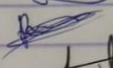
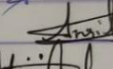

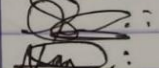
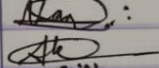
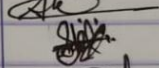
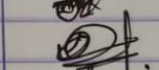
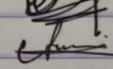
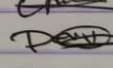
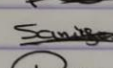
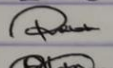
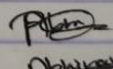
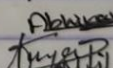
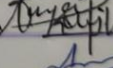
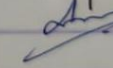
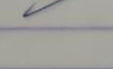
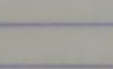
## Interactive Session



## Feedback and vote of thanks by the student representative



# Participants List:

SEMINAR ON "FOOD SAFETY COURSES : NEED AND SIGNIFICANCE"			
ATTENDANCE			
DATED: 07-11-2025			
S/No.	NAME OF THE STUDENT	CLASS	SIGNATURE
1.	Azaan	I <sup>nd</sup>	
2.	Rabmath ali	II <sup>nd</sup>	
3.	Theetha.	I <sup>nd</sup>	
4.	Jasna	II <sup>nd</sup>	
5.	shedin.	II <sup>nd</sup>	
6.	Devapriya. R	II <sup>nd</sup>	
7.	inshe. K.K	I <sup>nd</sup>	
8.	chandhana	I <sup>nd</sup>	
9.	SREERAGH PR	II <sup>nd</sup>	
10.	Pooja	I <sup>nd</sup>	
11.	Muhammed Anzil K.A	II <sup>nd</sup>	
12.	Alhikeshwar K.B	III <sup>rd</sup>	
13.	Sreyas Babu. M	III <sup>rd</sup>	
14.	Nameesh	"	
15.	Abhinav. S.S	"	
16.	Sahid infan	"	
17.	Khaleel m.R	"	
18.	Mohamed Amani. K.A	"	
19.	Devaandhana	"	
20.	Samiya	"	
21.	Rateena yashin	"	
22.	Abhinav	I <sup>nd</sup>	
23.	Abhinav	II <sup>nd</sup>	
24.	Aryaandhana	III <sup>rd</sup>	
25.	Ahal Bayu	I <sup>nd</sup>	

Ujjwala Navas  
07/11/2025

Report Prepared by:

Ujjwala Navas