

M.E.S. ASMABI COLLEGE, P. VEMBALLUR
DEPARTMENT OF FISH PROCESSING TECHNOLOGY
PROGRAMME REPORT

THREE DAYS INTENSIVE INDUSTRY READINESS PROGRAMME

Date: 24-11-2025 TO 26-11-2025

Duration: 9.30 AM TO 3.30 PM

Venue: Department Seminar Hall

Resource Persons:

Day 1 & 2 - Mr. Joy P. Mathew, Food Safety Consultant, Cresco Safe, Edappally, Cochin

Day 3 – Mr. Sanush Chandran B., Lead Auditor FSSC 22000 V.6-FSMS, FSSAI – FoSTaC
Empaneled Trainer & Assessor, Hygiene Rating Auditor.

The Department of Fish Processing Technology organized a Three-Day Intensive Industry Readiness Programme from 9.30 am to 3.30 pm on all three days, aimed at enhancing students' competency in food safety management systems, certification processes, and industry-oriented practices. The training focused on HACCP Level 3, ISO 22000:2018, and FoSTaC (Food Safety Training and Certification), ensuring that students gain strong foundational knowledge required for careers in food manufacturing and quality assurance sectors. The sessions were handled by experienced industry professionals, Mr. Joy P. Mathew and Mr. Sanush Chandran B., who provided hands-on insights and real-industry perspectives.

Day 1 – HACCP Level 3 Training (Foundational Module)

Trainer: Mr. Joy P. Mathew

The first day began with a formal welcome, followed by an introductory address by the Head of the Department, Ms. Ujjwala Navas, who highlighted the importance, scope, and career relevance of food safety certifications in the seafood and food manufacturing industries. She emphasized the need for students to be well-equipped with internationally recognized qualifications.

Key Topics Covered

- Introduction to Food Safety Hazards
- Biological, Chemical, and Physical Contaminants
- Principles of Hazard Analysis and Critical Control Points (HACCP)
- Preliminary steps in HACCP:

- Assembling the HACCP team
- Product description & intended use
- Constructing process flow diagrams
- Seven Principles of HACCP
- Case studies from seafood & food industries
- Understanding Codex Alimentarius recommendations

The trainer engaged the students through interactive problem-solving exercises and real-life industrial examples.

Day 2 – HACCP Level 3 Advanced + ISO 22000:2018 Awareness

Trainer: Mr. Joy P. Mathew

The second day focused on advanced concepts of HACCP and introduced the structure, clauses, and implementation aspects of ISO 22000:2018 Food Safety Management System (FSMS).

Key Topics Covered

A. HACCP: Advanced Applications

- Linking HACCP with Prerequisite Programmes (PRPs)
- Common CCPs in fish and seafood processing
- Verification and validation techniques
- Internal and external audit requirements

B. ISO 22000:2018

- Introduction to FSMS and high-level structure (Annex SL)
- Organizational context and leadership
- Risk-based thinking and hazard control
- PRPs and operational PRPs
- Performance evaluation and continual improvement
- Documentation requirements
- Relationship between ISO 9001, ISO 22000, HACCP & GMP/GHP

Students actively participated in group discussions and workflow analysis exercises, gaining clarity on certification procedures and industry expectations.

Day 3 – FoSTaC Training & Examination

Trainer: Mr. Sanush Chandran B.

The third day was handled by Mr. Sanush Chandran B., who was introduced by Ms. Sreelakshmi T. P., Faculty, Department of Fish Processing Technology.

Key Topics Covered

- Overview of FoSTaC and FSSAI requirements
- Categories of FoSTaC courses and levels
- Food safety responsibilities of food handlers
- Good Manufacturing Practices (GMP)
- Good Hygiene Practices (GHP)
- Importance of personal hygiene, sanitation, and documentation in food units
- Exam-related instructions and revision session

FoSTaC Examination

Students attended the FoSTaC online examination, demonstrating excellent participation and confidence.

Feedback & Closing Session

- Ms. Sugaina Sulaiman M. S. and Mr. Mohamed Amani K. A. represented the participants and shared constructive and appreciative feedback about the training.
- Vote of thanks was delivered by Mr. Mohamed Amani, expressing gratitude to the trainers, department, and participants for their support and enthusiasm.

Programme Outcome

At the end of the three-day programme, students were able to:

- Understand and apply the principles of HACCP Level 3 in food processing operations.
- Gain comprehensive awareness of ISO 22000:2018 FSMS requirements and their relevance to industry standards.
- Acquire essential knowledge of FoSTaC food safety practices and complete the certification examination.
- Develop improved competency in identifying hazards, controlling risks, and maintaining food safety documentation.
- Enhance their industry readiness and employability in quality assurance, processing units, seafood industries, and regulatory sectors.
- Build confidence to pursue advanced food safety qualifications.

Conclusion:

The Three-Day Intensive Industry Readiness Programme was highly successful, with 90% of participants rating the sessions as excellent. The structured training, expert guidance, and interactive learning environment strongly benefited the students, equipping them with industry-relevant skills and certifications that strengthen their professional preparedness. The trainers appreciated the students for their active interaction, discipline, and eagerness to learn and offered to provide higher-level certification training at a special discounted rate in the future.

Programme Brochure:



Programme Pictures:







Participants List:

| TRAINING | | | |
|---|-------------------------|-----------------|-----------|
| THREE DAYS INTENSIVE INDUSTRY ²⁵ READINESS PROGRAMME : | | | |
| DAY 1 - 24-11-2025 | | | |
| SL.NO: | NAME OF THE PARTICIPANT | DEPT. | SIGNATURE |
| 1. | Sutakshmi T.P. | B.Voc FPT | |
| 2. | Aksharadevi C.V | " | |
| 3. | Divya M.J | " | |
| 4. | Namesh P.K | " | |
| 5. | Akileswar K.B | " | |
| 6. | Anyarajendar P.R | " | |
| 7. | Zain infars | " | |
| 8. | Khalid m.k | " | |
| 9. | Mohamed Ansani. K.A | " | |
| 10. | Sreyas Babu M | " | |
| 11. | Abhinav. S.S | " | |
| 12. | Nihal Alpasri K. | " | |
| 13. | Fidha Anwas. | " | |
| 14. | Jubairiyath. k. | " | |
| 15. | Rafeena yasmin. km. | " | |
| 16. | Devanandhana. S.S. | " | |
| 17. | Sariya. M | " | |
| 18. | Naveen. Nair | Bsc aquaculture | |
| 19. | Fathima Hisana | " | |
| 20. | Mohammed Ansil | " | |
| 21. | Suguna Shalmien M.S | B.Voc FPT | |
| 22. | Kishnodas. P.J | B.Voc FPT | |
| 23. | Sahal K.A | B.Voc FPT | |
| 24. | Ansarya | B.Voc FPT | |
| 25. | ADL MOHAMMED NOUSHAD | B.Voc FPT | |

| SL NO: | NAME OF THE PARTICIPANT | DEPT. | SIGNATURE |
|--------|-------------------------|-----------------|-----------|
| 1. | ADL MOHAMMED NOUSHAD | B.Voc FPT | |
| 2. | Namesh P.K | " | |
| 3. | Abhinav. S.S | " | |
| 4. | Anyarajendar | " | |
| 5. | Ansarya | " | |
| 6. | Q.Huda. M.J | " | |
| 7. | Aksharadevi C.V | " | |
| 8. | Devanandhana | " | |
| 9. | Sahil. M.Tar | B.Voc FPT | |
| 10. | Naveen. Nair | Bsc aquaculture | |
| 11. | Fathima Hisana | " | |
| 12. | Mhd. Arish | " | |
| 13. | Mhd. Ansani | B.Voc FPT | |
| 14. | Devanandhana | " | |
| 15. | Sariya | " | |
| 16. | Rafeena yasmin | " | |
| 17. | Archileswar | " | |
| 18. | Mehabbin Shein. M.A. | " | |
| 19. | Sutakshmi T.P. | " | |
| 20. | Sreyas Babu | " | |
| 21. | Nithink | " | |
| 22. | Jubairiyath. | " | |
| 23. | Fidha Anwas. | " | |

Joy. & Madhu
Chembage

| S.No. | Name of the Participant | Dept | Signature |
|-------|-------------------------|-----------------|-----------|
| 1. | Sreelakshmi T.P. | B.Voc FPT | |
| 2. | Suguna Sulaiman H.S | " | |
| 3. | Kushinadevi P.S | " | |
| 4. | Sahal IKA | " | |
| 5. | ADIL MOHAMMED NOUSHAD | " | |
| 6. | Mohamed Ammariz.P.P | " | |
| 7. | Aswarya | " | |
| 8. | Amyanandarasa P.R | " | |
| 9. | Akhileswar K.B | " | |
| 10. | Sahid Irfan | " | |
| 11. | Sreyas Babu.m | " | |
| 12. | Abhinav.S.S | " | |
| 13. | Nameesh P.k | " | |
| 14. | Khaleel mik | " | |
| 15. | Atiya.H.J | " | |
| 16. | Akbaradevi c.v | | |
| 17. | Fathima Husna.p | BSC AQUACULTURE | |
| 18. | Navema Nasrin | " " | |
| 19. | Devapriya. R. | 2nd B.VOC FPT | |
| 20. | Nikherla naseerik | 3rd B.VOC FPT | |
| 21. | Jubairiyeth. K | " | |
| 22. | Sidha Anwar. | " | |
| 23. | Saniya. | " | |
| 24. | Rafeena Yasmin | " | |
| 25. | Devanandhena. | " | |
| 26. | Ujjwala Navas | " | |
| 27. | Atiqahabin Sheen | " | |

Report Prepared by:

Ujjwala Navas