

CENTRE FOR CONTINUAL EDUCATION AND RESEARCH, ENVIROCARE LABS PVT. LTD. (49041 P)

IGNOU - THEORY AND PRACTICAL SCHEDULE FOR PGDFSQM & MSCFSQM 2023

Sr. No.	Day	Date	Theory / Practical	Timing	Course Code	Title	Block & Unit / Experiment	Counsellor
1	Saturday	16-Dec-23	Practical	11.00 am - 1.00 pm	MVPL 002	Chemical Analysis and Quality Assurance	1. Calibration of glassware. 2. Preparation of Standard Volumetric Solutions	Sujata C
			Practical	2.00 pm - 3.00 pm	MVPI 001	Food Microbiology	1. Introduction to the Basic Microbiology Laboratory practices. 2. Cleaning and Methods of Sterilization	Kavita G.
			Theory	4.00 pm - 5.00 pm	MVPI 001	Food Microbiology	Block 1 Fundamentals of Food Microbiology (Unit 1 to 4)	Kavita G.
2	Sunday	17-Dec-23	Theory	11.00 am - 12.00 am	MVP 002	Food Laws & Standards	Block 1 Indian Food Regulatory Regime (Unit 1 to 4)	Swati S
			Theory	12.30 pm - 1.00 pm	MVP 001	Food Fundamentals & Chemistry	Block 1 Introduction of Food Science (Unit 1 to 4)	Sujata C
			Theory	2.00 pm - 3.00 pm	MVP 003	Principles of Food Safety & Quality Management	Block 1 Food Safety and Quality Management Systems (Unit 1 & 2)	Swati S
3	Saturday	6-Jan-24	Practical	10.00 am - 02.00 pm	MVPL 002	Chemical Analysis and Quality Assurance	3. Moisture in Food products by hot-air oven - drying method 4. Moisture in food products by Dean & stark method	Sujata C
			Practical	03.00 pm - 07.00 pm	MVPI 001	Food Microbiology	3. Cultivation and Sub-culturing of microbes 4. Staining Techniques	Kavita G.
4	Sunday	7-Jan-24	Theory	10.00 am to 12.00 pm	MVP 004	Food Safety & Quality Management System	Block 1 Management Systems, Auditing and Accreditation (Unit 1 to 3)	Swati S
			Theory	12.00 pm - 1.00 pm	MVP 002	Food Laws & Standards	Block 2 Global Scenario (Unit 5 to 7)	Swati S
			Theory	2.00 pm- 4.00 pm	MVP 003	Principles of Food Safety & Quality Management	Block 1 Food Safety and Quality Management Systems (Unit 3 & 4)	Swati S
			Theory	4.00pm - 6.00 pm	MVP 001	Food Fundamentals & Chemistry	Block 2 Food Chemistry (Unit 5 to 7)	Sujata C
5	Saturday	20-Jan-24	Practical	10.00 am - 2.00 pm	MVPL 002	Chemical Analysis and Quality Assurance	5. Moisture in food products using Karl Fischer Titration method. 6. Protein Conten in Food products by Kjeldahl method.	Sujata C
			Practical	3.00 pm - 5.00 pm	MVPI 001	Food Microbiology	5. Standard Plate Count	Kavita G.
			Practical	5.00 pm - 7.00 pm	MVPI 001	Food Microbiology	6. Direct Microscopic examination of foods	Kavita G.
6	Sunday	21-Jan-24	Practical	10.00 am - 2.00 pm	MVPL 001	Food Safety & Quality Auditing	1. Development of GHP and GMP plan for a food factory (Module 1) a. Identifying the key focus areas for GHP & GMP	Swati S
			Theory	3.00 pm - 5.00 pm	MVP 004	Food Safety & Quality Management System	Block 2 ISO 9001:2000/2008 (Unit 4 to 7)	Swati S
				6.00 pm - 7.00 pm	MVP 001	Food Fundamentals & Chemistry	Block 2 Food Chemistry (Unit 8 to 10)	Sujata C
7	Saturday	27-Jan-24	Theory	10.00 pm - 11.00 pm	MVPI 001	Food Microbiology	Block 2 Analytical Techniques in Microbiology (Unit 5 to 8)	Kavita G
			Practical	11.30 pm - 1.30 pm	MVPI 001	Food Microbiology	7. Enumeration of Fungi (Yeasts and Molds)	Kavita G.
			Practical	3.00 am - 7.00 pm	MVPL 002	Chemical Analysis and Quality Assurance	7. Crude fat in food products by Soxhlet extraction method 8. Total Fat in Food by Rose Gottlieb method.	Sujata C
8	Sunday	28-Jan-24	Practical	10.00 am - 2.00 pm	MVPL 001	Food Safety & Quality Auditing	3. Development of GHP and GMP plan for a food factory (Module 2) a. Identifying gaps in its implementation and b. Closure plans for identified gaps in a food factory / food outlet.	Swati S
			Practical	3.00 pm - 7.00 pm	MVPL 001		4. Development of the process flow for the food establishment including all the inputs, outputs & interim loops	Swati S
9	Saturday	3-Feb-24	Practical	10.00 am - 2.00 pm	MVPL 002	Chemical Analysis and Quality Assurance	9. Volatile oil in spices 12. Crude fibre in Food Sample	Sujata C
			Practical	3.00 pm - 6.00 pm	MVPI 001	Food Microbiology	10. Assessment of Air using surface impingment Method	Kavita G.

10	Sunday	4-Feb-24	Practical	10.00 am - 2.00 pm	MVPL 001	Food Safety & Quality Auditing	5 & 6 Development of FSMS (Module 1) a. Data Collection and hazard identification (Physical, Chemical and microbiological) b. Hazard Analysis (Usage of FMEA technique for risk assessment)	Swati S
			Practical	3.00 pm - 5.00 pm			7. Development of methodology (decisions tree) as per clause 7.4.4 of ISO 22000 for a food establishment	
11	Saturday	10-Feb-24	Practical	10.00 am - 2.00 pm	MVPL 002	Chemical Analysis and Quality Assurance	10. Starch in cereal grains by acid hydrolysis method. 11. Starch in cereal grains by glucoamylase method.	Sujata C
			Practical	3.00 pm - 7.00 pm	MVPI 001	Food Microbiology	11. Detection of Coliforms and Indicator Organisms. (1) Most Probable Number	Kavita G.
12	Sunday	11-Feb-24	Theory	10.00 am - 12.00 pm	MVP 002	Food Laws & Standards	Block 3 Export and Import Laws and Regulations (Unit 8 to 10)	Swati S
				2.00 pm - 4.00 pm	MVP 003	Principles of Food Safety & Quality Management	Block 2 Risk Analysis (Unit 5 to 6)	Swati S
13	Saturday	17-Feb-24	Practical	10.00 am - 2.00 pm	MVPL 002	Chemical Analysis and Quality Assurance	13. Total ash content in food products. 14. Acid insoluble ash in food products. 15. pH of food products by using pH meter	Sujata C
			Practical	3.00 pm - 7.00 pm	MVPI 001	Food Microbiology	11. Detection of Coliforms and Indicator Organisms. (2) Confirmed and Completed Tests	Kavita G.
14	Sunday	18-Feb-24	Theory	10.00 am - 11.00 pm	MVPI 001	Food Microbiology	Block 2 Analytical Techniques in Microbiology (Unit 7 & 8)	Kavita G.
			Theory	11.00 pm - 12.00 pm	MVP 001	Food Fundamentals & Chemistry	Block 3 Food Analysis (Unit 11 to 14)	Sujata C
			Theory	2.00 pm - 3.00 pm	MVP 003	Principles of Food Safety & Quality Management	Block 2 Risk Analysis (Unit 7 to 8)	Swati S
			Theory	4.00 pm - 5.00 pm	MVP 004	Food Safety & Quality Management System	Block 3 ISO 22000:2005 (Unit 8 to 11)	Swati S
15	Saturday	24-Feb-24	Practical	10.00 am - 12.00 pm	MVPL 002	Chemical Analysis and Quality Assurance	16. Free fatty acids and acid value in oil and fats. 18. Melting point of oils and fats.	Sujata C.
			Practical	2.00 pm - 4.00 pm	MVPI 001	Food Microbiology	9. Assessment of surface sterilization using swab and rinse method	Kavita G.
			Theory	12.00 pm - 1.00 pm	MVP 001	Food Fundamentals & Chemistry	Block 4 Food Processing and Preservation (Unit 15 to 17)	Swati S.
16	Sunday	25-Feb-24	Practical	10.00 am - 2.00 pm	MVPL 001	Food Safety & Quality Auditing	8 & 9 Development of FSMS (Module 2) (a) Development of OPRP (Operational pre-requisite programme) and development of HACCP Plan (critical limits including rationale for limits), monitoring procedure, correction and corrective measures (b) Managing unsafe product.	Swati S
				3.00 pm - 5.00 pm	MVPL 001		10 Development of FSMS (Module 3) (a) Verification and validation of control measures (OPRP and HACCP Plan) as per codex guidelines on validation (b) emergency situation, (c) communication (external and internal)	Swati S
			Theory	6.00 pm - 7.00 pm	MVP 004	Food Safety & Quality Management System	Block 4 Laboratory Quality Management System (Unit 12 to 15)	Swati S.
17	Saturday	2-Mar-24	Practical	10.00 am - 2.00 pm	MVPL 002	Chemical Analysis and Quality Assurance	24. Saponification value in oils and fats. 17. Unsaponifiable matter in oils and fats.	Sujata C
			Practical	3.00 pm - 5.00 pm	MVPI 001	Food Microbiology	11. Detection of Coliforms and Indicator Organisms. (2) Membrane Filter Techniques.	Kavita G.
18	Sunday	3-Mar-24	Practical	10.00 am - 2.00 pm	MVPL 001	Food Safety & Quality Auditing	Developing FSMS (Module 4) Traceability system as a tool for, Recall / Withdrawal (ISO 22005: 2007)	Swati S
			Practical	3.00 pm - 7.00 pm	MVPL 001		Application of ISO 9001 Model a. Understanding Process approach b. defining quality policy and objective c. Corrections d. Continual improvement corrective action and preventive action	Swati S

19	Saturday	9-Mar-24	Practical	10.00 am - 2.00 pm	MVPL 002	Chemical Analysis and Quality Assurance	22. Color of oils and fats by Lovibond Tintometer value in oils and fats 23. Iodine	Sujata C
			Practical	3.00 pm - 5.00 pm	MVPL 001	Food Safety & Quality Auditing	16. Matrix preparation to find correspondence between ISO 22000, HACCP series and BRC and any other related standard (Food Retail management - basic requirements)	Swati S
20	Sunday	10-Mar-24	Theory	10.00 am - 12.00 am	MVP 002	Food Laws & Standards	Block 3 Export and Import Laws and Regulations (Unit 11 to 12)	Swati S
			Theory	12.00 pm - 2.00 pm	MVP 003	Principles of Food Safety & Quality Management	Block 3 HACCP (Unit 9 to 12)	Swati S.
			Practical	3.00 am - 5.00 pm	MVPL 001	Food Safety & Quality Auditing	14. Food Laws (Module 1): Identification of legal requirements for following food groups product standards: (a) Fruit / vegetables, (b) Dairy, (c) Meat & Meat products (d) Cereal, Pulses and Oilseeds (e) fish and sea foods (f) and ready to eat foods (specific legal requirements)	Swati S
21	Saturday	16-Mar-24	Practical	10.00 pm - 2.00 pm	MVPL 001		15. Food Laws (Module 2): Hygienic requirements for manufacturing premises as per legal requirements. Food Laws (Module 3): Design label for any food product	Swati S
			Theory	3.00 am - 4.00 pm	MVP 004	Food Safety & Quality Management System	Block 5 Retailer Standards (Unit 16 to 19)	Swati S
			Theory	4.00 pm - 5.00 pm	MVP 002	Food Laws & Standards	Block 4 Other Laws and Standards Related to Foods (Unit 13 to 16)	Swati S
			Theory	6.00 pm - 7.00 pm	MVP 003	Principles of Food Safety & Quality Management	Block 4 Other Food Safety Practices (Unit 13 to 14)	Swati S.
22	Sunday	17-Mar-24	Practical	10.00 am - 2.00 pm	MVPL 002	Chemical Analysis and Quality Assurance	19. Refractive index of oils & Fats 20. Specific gravity of Oils and fats. 21. Titre value of Oils & fats	Sujata C
			Practical	2.00 pm - 4.00 pm	MVPL 001	Food Microbiology	12. Interpretations of Microbiological Data and its inferences	Kavita G.
23	Saturday	23-Mar-24	Practical	10.00 am - 2.00 pm	MVPL001		17. Understanding ISO 17025 requirements for FSMS and QMS Audits relating to clause 7.6 in ISO 9001 and clause 8.3 in ISO 22000 (Establishing Traceability to National / International standards)	Swati S
			Practical	3.00 am - 7.00 pm	MVPL 002	Chemical Analysis and Quality Assurance	25. Acetyl value and hydroxyl value in oils and fats. 26. Allyl Isothiocyanate in Mustard oil	Sujata C
24	Saturday	30-Mar-24	Practical	10.00 pm-12.00 pm	MVPL 002	Chemical Analysis and Quality Assurance	27. Reichert meissl (RM) value and polenske value (PV) in oil and fats. 28. Peroxide value of oils and fats	Sujata C
			Practical	3.00 am - 7.00 pm	MVPL 002	Chemical Analysis and Quality Assurance	29. Sodium Chloride content in butter Gluten conten in Wheat flour 30.	Sujata C
25	Sunday	31-Mar-24	Practical	10.00 am - 2.00 pm	MVPL 001	Food Safety & Quality Auditing	18. Auditing: Planning (1,2) Module 1.: Role and responsibilities of auditors and lead auditors and Pre-audit information required to plan the audit. Module 2: Preparation of an on-site audit plan that is appropriate to the audit scope (stage 1 and stage 2) (ISO:22003 and 17021)	Swati S
26	Saturday	6-Apr-24	Practical	10.00 pm -2.00pm	MVPL 002	Chemical Analysis and Quality Assurance	31. Sorbic acid in food products 32. Copper, zinc, lead and cadmium in food products by Atomic Absorption Spectroscopy	Sujata C
			Practical	2.00 am - 5.00 pm	MVPL 001	Food Safety & Quality Auditing	19. Module 3: Produce an audit checklist including salient Features of ISO 9001 and FSMS	Swati S
			Practical	5.00 pm -7.00 pm	MVPL 001	Food Safety & Quality Auditing	20. Module 4: Document review as per the case study	Swati S

27	Sunday	7-Apr-24	Practical	10.00 am - 12.00 pm	MVPL 001		21. Module 5: a. conducting the opening meeting and closing meeting (as per ISO : 19011)	Swati S
				1.00 am- 3.00 pm	MVPL 001	Food Safety & Quality Auditing	b. Establishing qualification criteria for auditors and lead auditors 9ISO 17021 & ISO 22003 for a food industry)	Swati S
28	Saturday	13-Apr-24	Practical	10.00 pm- 12.00 pm	MVPL 002	Chemical Analysis and Quality Assurance	33. Cholesterol content in ghee by GC.	Sujata C
			Practical	12.00 am - 2.00 pm	MVPL 002	Chemical Analysis and Quality Assurance	34. Vitamin A content in ghee and vegetable fat by HPLC	Sujata C
			Practical	3.00 am - 7.00 pm	MVPL 002	Chemical Analysis and Quality Assurance	35. Sensory Evaluation Laboratory 36. Section of sensory panelists	Sujata C
29	Sunday	14-Apr-24	Practical	10.00 am - 2.00 pm	MVPL 001	Food Safety & Quality Auditing	22. Module 6: Mock Audit exercises to develop interpersonal skills, information gathering techniques and exercising objectivity in the review of evidence collected.	Swati S
			Practical	2.00 pm- 3.00 pm	MVPL 002	Chemical Analysis and Quality Assurance	37. Sensory evaluation of Food Products - Hedonic Rating Test 38. Judging of milk	Sujata C
			Practical	3.00 am - 5.00 pm	MVPL 001	Food Safety & Quality Auditing	23. Module 7: Post Audit Activities Report writing, including writing valid, factual and value adding non-conformity report a. b. Proposals for corrective action and follow up	Swati S
30	Saturday	27-Apr-24	Practical	10.00 am - 5.00 pm	MVPL 001	Food Safety & Quality Auditing	Visit to nearby Food Establishment (eg: Food joint or food factory) Offline if feasible	TEAM
31	Saturday	4-May-24	Theory Revision	10.00 am - 12.00 pm	MVP 001		Food Chemistry	Sujata C
				2.00 pm- 4.00 pm	MVPI001		Food Microbiology	Kavita G
				4.30 pm-6.30 pm	MVP 002		Food Safety n Quality	Swati S
32	Sunday	5-May-24	Theory Revision	10.00 am - 12.00 pm	MVP 003		Food Chemistry	Sujata C.
				2.00 pm- 4.00 pm	MVPI004		Food Microbiology	Kavita G.
33	Saturday	11-May-24	Practical Revision	10.00 am - 12.00 pm	MVPL002		Food Chemistry	Sujata C
				2.00 pm- 4.00 pm	MVPI001		Food Microbiology	Kavita G
				4.30 pm-6.30 pm	MVPL 001		Food Safety n Quality	Swati S

Practicals 170 hrs
Theory 42.5 hrs