

Management of Effective Food Quality for Sustainability of Food Processing Organizations & Industries. A Joint Programme of APICOL, Bhubaneswar & XIMB

Introduction

Food processing industries globally has emerged as a fast growing sector although all other industrial sectors are heavily affected by the global recession and economic melt down. The ever increasing population and the fixed or decreasing cropping area has made everybody alert about the best use of the natural resources. Sincere efforts have been made to sustainably use various natural resources for production of food items for the global village. High moisture content present in the perishable food produces lead to spoilage of about 47% produced food items. The total amount of food wasted in India can easily feed UK population for a year. The loss due to the improper handling, storage and processing can be reduced if managers-producers are properly educated in these segments. The food quality which is the pivotal point for success of such industries can only be attained through healthy thinking and practices. The concept of GAP, HACCP, Organic food, ISO 22000:2005 certification; will help the industries to produce quality food for all. The concept of logistic and optimization in food industry sector has to be well informed to the managers so that the national loss reduced and the long term success of food processing industries assured as well.

Objectives

1. To introduce the participants about food production, storage, handling, food processing and quality concepts of food items.
2. To sensitize the participants to various insights of GAP, HACCP, ISO 22000:2005, packaging standard, and its benefit under WTO environment.
3. To enable them to use the knowledge society for betterment of their organization.
4. To provide them an exposure to use of PERT, CPM and logistics management for its competitive advantage through a proper MIS and high level productivity through follow up action plan.

Coverage

GAP in food production and Food Production industries; Importance of Organic food and Food Certification in view of APEDA perspectives in India; PHM in food handling and storage; ISO certification procedures and methodology; Packaging and labeling of food products; Logistic management(MIS) in food processing industries; Highlights of PERT & CPM in implementing any food processing industry; Factory visits and case study presentations; Storage and handling of the perishable foods; Government incentives in food processing sector; Future Action Plan

Methodology

Lecture, Exercises, Case studies and Factory visit etc.

Expected Outcomes

1. Participants developed a critical understanding of food quality, management concepts like logistics management and its relevance in food processing industries.
2. Produced informed managers to critically design appropriate and effective MIS for their organizations and the Millennium development communities.

Expected Participants

Senior and Middle level Managers/Officers/Executives involved in food processing areas including Development Sector Professionals representing Govt., Industrialists, NGO, CBO, Panchayati Raj Representatives and Corporate houses.

Programme Director

Dr. B. P. Mishra

Duration

3 days: October 5-7, 2009

Venue

Bhubaneswar