SPRINTER

BY *SDS*

MANAGERS BEFORE MANAGERS!

Enhancing the Employability of Food Technology graduates
in India

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WHAT AND WHY?

Being in the industry for almost 25 years we have had our own share of experiences and learning

Having built a wonderful team of professionals from the Industry, we now have decided to impart the industry knowledge accumulated over these years

In our efforts to do so, we would like to introduce to you our programme for Enhancing the Employability Quotient of Food Tech graduates

Industry today demands a lot more than the knowledge of books and curriculum

We are here to educate and train you on these industry demands

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OUR MODULES : WHAT WE BRING TO THE TABLE

Module 1

• Freshers who are willing to pursue a career in the following segment of food industry: New Product Development, Research and Development, Quality Assurance / Quality Control, Regulatory Measures

• We would be joining the missing links from the course structure and the industry requirements by incorporating the following:

• Description of FSSAI

• Legal Metrology – Clause on Processed packaged foods labeling.

• Nutrition information – how to calculate the nutritional composition.

• Essentials of effective communication

Module 2

• Freshers who are willing to pursue a career in the following segment of food industry: New Product Development, Research and Development, Food Quality Audits, Supplier Development and Procurement

• We would be joining the missing links from the course structure and the industry requirements by incorporating the following:

• What the Food Industry expects of you when you join in R&D / NPD sector.

• What is shelf life of a product in terms of physical, chemical and microbial aspects of food.

• HACCP – Pre requisites of any HACCP plan, how to draw a HACCP plan, criterion for deciding a point to be a CCP or not.

• FSMS – legal aspects of FSMS

• Presentation Skills

Module 3

• Freshers who are willing to pursue a career in the following segment of food industry, Quality Assurance, Quality Control, Production

• We would be joining the missing links from the course structure and the industry requirements by incorporating the following:

• What the Food Industry expects of you when you join in any role in a Food Manufacturing Industry.

• What are Good Manufacturing Practices, their relevance and importance

• What are Good Laboratory Practices, their relevance and importance?

• Different agricultural produce that may be used as raw materials and what are their quality standards?

• How to prepare a good Resume which highlights your credentials and is not too lengthy?

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OUR MODULES : WHAT WE BRING TO THE TABLE

Module 4

• Freshers who are willing to pursue a career in the following segment of food industry: R&D , New Product Development, Quality Control

• We would be joining the missing links from the course structure and the industry requirements by incorporating the following:

• Principle of Texture Analysis – Types of tests

• Graphical representation and interpretation

• Parameters that can be measured

• Texture Profile Analysis – A Special Test

• Use of Texture Analyser as Extensiograph and Alveograph

• Software – Requirements and Features

Module 5

• Freshers who are willing to pursue a career in the following segment of food industry: New Product Development, Research and Development, Food Quality Audits, Supplier Development and Procurement

• We would be joining the missing links from the course structure and the industry requirements by incorporating the following:

• What the Food Industry expects of you when you join in R&D / NPD sector.

• What is shelf life of a product in terms of physical, chemical and microbial aspects of food.

• HACCP – Pre requisites of any HACCP plan, how to draw a HACCP plan, criterion for deciding a point to be a CCP or not.

• FSMS – legal aspects of FSMS

• Presentation Skills

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Today

After the Programme

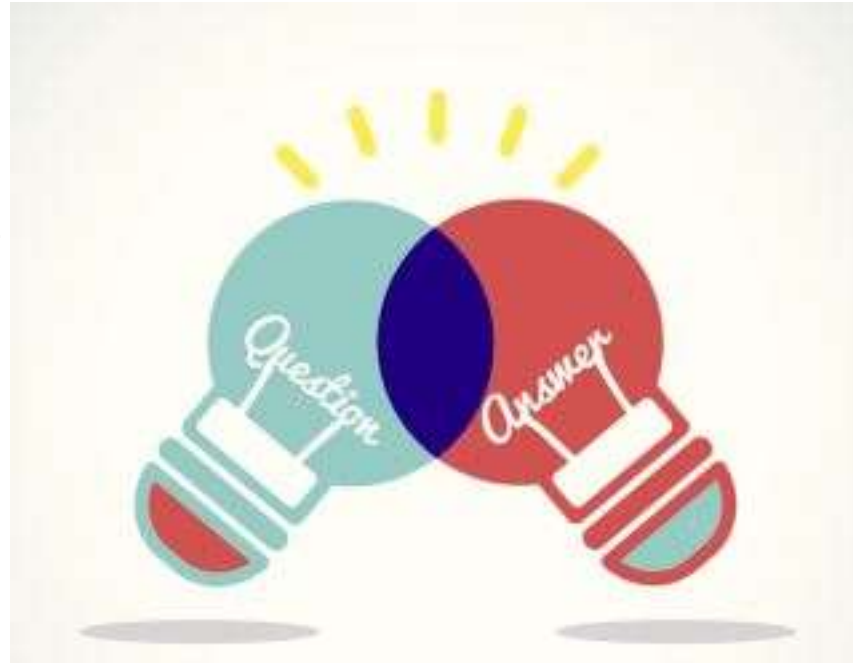# INTERVIEW: YOUR PERCEPTION

HOW WILL IT HELP YOU
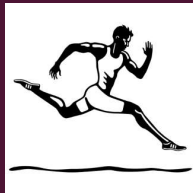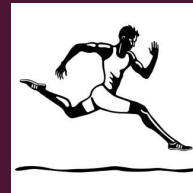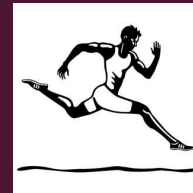
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Floor Open to Questions!

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