

INDIRA GANDHI NATIONAL OPEN UNIVERSITY - REGIONAL CENTRE MUMBAI

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

IGNOU - THEORY AND PRACTICAL SCHEDULE FOR PGDFSQM 2021 (Online mode)

[https://us02web.zoom.us/meeting/tZcucumoqDItHNzuXWatWfVvTDs2OJpXWU3r/jcs?icsToken=98tyKuGrrT4gGtKctx-PRpwqA4_4c_Twplhago1HiSfSAjRkZDXgAsZRYJ1VAODn](https://us02web.zoom.us/join/https://us02web.zoom.us/meeting/tZcucumoqDItHNzuXWatWfVvTDs2OJpXWU3r/jcs?icsToken=98tyKuGrrT4gGtKctx-PRpwqA4_4c_Twplhago1HiSfSAjRkZDXgAsZRYJ1VAODn)

Meeting ID: 833 5006 9768

Passcode: 420658

Sr. No.	Day	Date	Theory / Practical	Timing	Course Code	Block & Unit / Experiment	Counsellor
1	Sunday	28-Nov-21	General	11.00 am - 12.30 pm	Online Induction Program		ALL , Dr Nilesh A
2	Saturday	18-Dec-21	Practical	11.00 am - 12.00 pm	MVPL 002	1. Calibration of glassware. 2. Preparation of Standard Volumetric Solutions	Sujata C
			Practical	2.00 pm - 3.00 pm	MVPI 001	1. Introduction to the Basic Microbiology Laboratory practices. 2. Cleaning and Sterilization process	Kavita G.
			Theory	4.00 pm - 5.00 pm	MVPI 001	Block 1 Fundamentals of Food Microbiology (Unit 1 & 2)	Kavita G.
3	Sunday	19-Dec-21	Theory	11.00 am - 12.00 am	MVP 002	Block 1 Indian Food Regulatory Regime (Unit 1 to 4)	Swati S
				12.30 pm - 1.00 pm	MVP 001	Block 1 Introduction of Food Science (Unit 1 to 4)	Sujata C
				2.00 pm - 3.00 pm	MVP 003	Block 1 Food Safety and Quality Management Systems (Unit 1 & 2)	Swati S
4	Saturday	1-Jan-22	Practical	11.00 am - 12.00 am	MVPL 002	3. Moisture in Food products by hot-air oven - drying method 4. Moisture in food products by Dean & stark method	Sujata C
			Practical	12.00 pm - 1.00 pm	MVPI 001	3. Cultivation and Sub-culturing of microbes 4. Standard Plate Count	Kavita G.
			Theory	2.00 am - 3.00 am	MVPI 001	Block 1 Fundamentals of Food Microbiology (Unit 3 & 4)	Kavita G
			Theory	4.00 pm- 5.00 pm	MVP 003	Block 1 Food Safety and Quality Management Systems (Unit 3 & 4)	Sujata C

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5	Sunday	2-Jan-22	Theory	11.00 am to 12.00 pm	MVP 004	Block 1 Management Systems, Auditing and Accreditation (Unit 1 to 3)	Swati S
				12.30 pm - 1.00 pm	MVP 002	Block 2 Global Scenario (Unit 5 to 7)	Swati S
				3.00pm - 4.00 pm	MVP 001	Block 2 Food Chemistry (Unit 5 to 7)	Sujata C
6	Saturday	8-Jan-22	Practical	11.00 am - 12.00 pm	MVPL 002	5. Moisture in food products using Karl Fischer Titration method. 6. Protein Content in Food products by Kjeldahl method.	Sujata C
				2.00 pm - 3.00 pm	MVPI 001	5. Staining Techniques	Kavita G.
				4.00 pm - 5.00 pm	MVPI 001	6. Direct Microscopic examination of foods	Kavita G.

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7	Sunday	9-Jan-22	Practical	11.00 am - 12.00 pm	MVPL 001	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	12.30 pm - 1.00 pm	MVP 004	Block 2 ISO 9001:2000/2008 (Unit 4 to 7)	Swati S
				4.00 pm - 5.00 pm	MVP 001	Block 2 Food Chemistry (Unit 8 to 10)	Sujata C
8	Saturday	15-Jan-22	Theory	11.00 pm - 12.00 pm	MVPI 001	Block 2 Analytical Techniques in Microbiology (Unit 5 & 6)	Kavita G
			Practical	12.00 am - 12.30 pm	MVPL 001	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
				2.00 pm - 3.00 pm		4. Development of the process flow for the food establishment including all the inputs, outputs & interim loops	
9	Sunday	16-Jan-22	Practical	11.00 am - 12.00 pm	MVPL 002	7. Crude fat in food products by Soxhlet extraction method 8. Total Fat in Food by Rose Gottlieb method.	Sujata C
				2.00 pm - 3.00 pm	MVPI 001	7. Enumeration of fungi and yeasts	Kavita G.
10	Saturday	22-Jan-22	Practical	11.00 am - 12.00 pm	MVPL 002	9. Volatile oil in spices 12. Crude fibre in Food Sample	Sujata C
				2.00 pm - 3.00 pm	MVPI 001	10. Assessment of air using surface impingment	Kavita G.
11	Saturday	29-Jan-22	Practical	11.00 am - 12.30 pm	MVPL 001	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
				2.00 pm - 3.00 pm		7. Development of methodology (decisions tree) as per clause 7.4.4 of ISO 22000 for a food establishment	
12	Sunday	30-Jan-22	Theory	11.00 am - 12.00 pm	MVP 002	Block 3 Export and Import Laws and Regulations (Unit 8 to 10)	Swati S
				2.00 pm - 3.00 pm	MVP 003	Block 2 Risk Analysis (Unit 5 to 6)	Swati S

Sr. No.	Day	Date	Theory / Practical	Timing	Course Code	Block & Unit / Experiment	Counsellor
13	Saturday	5-Feb-22	Practical	11.00 am - 12.00 pm	MVPL 002	10. Starch in cereal grains by acid hydrolysis method. 11. Starch in cereal grains by glucoamylase method.	Sujata C
				2.00 pm - 3.00 pm	MVPI 001	11. Detection of Coli forms and Indicator Organisms. (1) Most Probable Number	Kavita G.
14	Sunday	6-Feb-22	Theory	11.00 am - 12.00 pm	MVPI 001	Block 2 Analytical Techniques in Microbiology (Unit 7 & 8)	Kavita G.
				12.30 pm - 1.00 pm	MVP 001	Block 3 Food Analysis (Unit 11 to 14)	Sujata C
				2.00 pm - 3.00 pm	MVP 003	Block 2 Risk Analysis (Unit 7 to 8)	Swati S
				4.00 pm - 5.00 pm	MVP 004	Block 3 ISO 22000:2005 (Unit 8 to 11)	Swati S
15	Saturday	12-Feb-22	Practical	11.00 am - 12.00 pm	MVPL 002	13. Total ash content in food products. 14. Acid insoluble ash in food products.	Sujata C
				2.00 pm - 3.00 pm	MVPI 001	11. Detection of Coli forms and Indicator Organisms. (2) Confirmed and Completed Tests, Membrane Filter Techniques.	Kavita G.
16	Sunday	13-Feb-22	Practical	11.00 am - 12.00 pm	MVPL 001	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
				2.00 pm -3.00 pm		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, preparedness and response plan (c) communication (external and internal)	

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			Theory	4.00 pm - 5.00 pm	MVP 004	Block 4 Laboratory Quality Management System (Unit 12 to 15)	Sujata C
17	Saturday	19-Feb-22	Practical	11.00 am - 12.00 pm	MVPL 002	15. pH of food products by using pH meter	Sujata C.
			Practical	2.00 pm - 3.00 pm	MVPI 001	9. Assessment of surface sterilization using swab and rinse method	Kavita G.
			Theory	4.00 pm - 5.00 pm	MVP 001	Block 4 Food Processing and Preservation (Unit 15 to 17)	Sujata C

Sr. No.	Day	Date	Theory / Practical	Timing	Course Code	Block & Unit / Experiment	Counsellor
18	Saturday	26-Feb-22	Practical	11.00 am - 12.00 pm	MVPL 002	16. Free fatty acids and acid value in oil and fats. 17. Unsaponifiable matter in oils and fats. 18. Melting point of oils and fats.	Sujata C
				2.00 pm - 3.00 pm	MVPI 001	11. Assessment of water by MPN method	Kavita G.
19	Sunday	27-Feb-22	Practical	11.00 am - 1.00 pm	MVPL 001	Developing FSMS (Module 4) Traceability system as a tool for, Recall / Withdrawal (ISO 22005: 2007)	Swati S
				2.00 pm - 3.00 pm		Application of ISO 9001 Model a. Understanding Process approach b. defining quality policy and objective c. Corrections corrective action and preventive action d. Continual improvement	
20	Saturday	5-Mar-22	Practical	11.00 am - 12.00 am	MVP 002	Block 3 Export and Import Laws and Regulations (Unit 11 to 12)	Swati S
				2.00 pm - 3.00 pm	MVP 003	Block 3 HACCP (Unit 9 to 12)	Swati & Sujata
21	Sunday	6-Mar-22	Practical	11.00 am - 12.00 pm	MVPL 001	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
				2.00 pm - 3.00 pm		15. Food Laws (Module 2): Hygienic requirements for manufacturing premises as per legal requirements. Food Laws (Module 3): Design label for any food product	
22	Saturday	12-Mar-22	Practical	11.00 am - 12.00 pm	MVPL 002	22. Color of oils and fats by Lovibond Tintometer 23. Iodine value in oils and fats	Sujata C
				2.00 pm - 3.00 pm	MVPL 001	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
23	Sunday	13-Mar-22	Theory	11.00 am - 12.00 am	MVP 004	Block 5 Retailer Standards (Unit 16 to 19)	Swati S
				2.00 pm - 3.00 pm	MVP 002	Block 4 Other Laws and Standards Related to Foods (Unit 13 to 16)	Swati S
				4.00 pm - 5.00 pm	MVP 003	Block 4 Other Food Safety Practices (Unit 13 to 14)	Sujata C

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24	Saturday	26-Mar-22	Practical	11.00 am - 12.00 pm	MVPL 002	19. Refractive index of oils & Fats 20. Specific gravity of Oils and fats. 21. Titre value of Oils & fats	Sujata C
				2.00 pm - 3.00 pm	MVPI 001	12. Interpretations of Microbiological Data and its inferences	Kavita G.
25	Sunday	27-Mar-22	Practical	11.00 am - 12.00 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
				2.00 pm- 3.00 pm	MVPL 001	Same continued	Swati S
26	Saturday	2-Apr-22	Practical	11.00 am - 12.00 pm	MVPL 002	24. Saponification value in oils and fats 25. Acetyl value and hydroxyl value in oils and fats	Sujata C
				2.00 pm-3.00 pm	MVPL 002	26. Allyl Isothiocyanate in Mustard oil	Sujata C
27	Sunday	3-Apr-22	Practical	11.00 am - 12.00 pm	MVPL 001	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
28	Saturday	9-Apr-22	Practical	11.00 am - 12.00 pm	MVPL 002	27. Reichert meissl (RM) value and polenske value (PV) in oil and fats. 28. Peroxide value of oils and fats	Sujata C
				2.00 pm -3.00pm	MVPL 002	29. Sodium Chloride content in butter 30. Gluten conten in Wheat flour	Sujata C
29	Sunday	10-Apr-22	Practical	11.00 am - 12.00 pm	MVPL 001	19. Module 3: Produce an audit checklist including salient Features of ISO 9001 and FSMS	Swati S
				2.00 pm -3.00 pm	MVPL 001	20. Module 4: Document review as per the case study	Swati S
30	Saturday	16-Apr-22	Practical	11.00 am - 12.00 pm	MVPL 002	31. Sorbic acid in food products 32. Copper, zinc, lead and cadmium in food products by Atomic Absorption Spectroscopy	Sujata C

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31	Sunday	17-Apr-22	Practical	11.00 am- 12.00 am	MVPL 001	21. Module 5: a. conducting the opening meeting and closing meeting (as per ISO : 19011) b. Establishing qualification criteria for auditors and lead auditors 9ISO 17021 & ISO 22003 for a food industry)	Swati S
				2.00 pm- 3.00 pm	MVPL 002	33. Cholesterol content in ghee by GC.	Sujata C
32	Saturday	23-Apr-22	Practical	11.00 am - 12.00 pm	MVPL 002	34. Vitamin A content in ghee and vegetable fat by HPLC	Sujata C
33	Sunday	24-Apr-22	Practical	11.00 am - 12.30 pm	MVPL 001	22. Module 6: Mock Audit exercises to develop interpersonal skills, information gathering techniques and exercising objectivity in the review of evidence collected.	Swati S
34	Saturday	7-May-22	Practical	11.00 am -12.00 pm	MVPL 002	35. Sensory Evaluation Laboratory 36. Section of sensory panelists	Sujata C
				2.00 pm- 3.00 pm	MVPL 002	37. Sensory evaluation of Food Products - Hedonic Rating Test 38. Judging of milk	Sujata C
35	Sunday	8-May-22	Practical	11.00 am - 1.00 pm	MVPL 001	23. Module 7: Post Audit Activities a. Report writing, including writing valid, factual and value adding non-conformity report b. Proposals for corrective action and follow up	Swati S
36	Monday	9-May-22	Practical	10.00 am - 5.00 pm	MVPL 001	Visit to nearby Food Establishment (eg: Food joint or food factory) Offline if feasible	TEAM
37	Saturday	15-May-22	Practical Revision	11.00 am - 12.00 pm	MVPL002	Food Chemistry	Sujata C
				2.00 pm- 3.00 pm	MVPL001	Food Safety n Quality	Swati S
				4.00 pm-5.00 pm	MVPI001	Food Microbiology	Kavita G

Practical exam likely in the fourth week of May 2022, to be finalised by March 2022 end

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