

IIPM



Programme On

Food Safety and Supply Chain Management of Spices & Botanical Ingredients

3 - 4 June, 2014: Indian Institute of Plantation Management Bangalore

India is one of the World's leading Producer and Exporter of Spices and tops the list of Exports. The domestic consumption has also been growing with value added convenience and demand for safer product. However, in recent years there has been a serious global concern raised on the Safety and Quality of Spices from major importers such as US and EU in terms of Microbiological Quality and Foreign Material Contamination. This has prompted USDA to develop a Risk Assessment Model which will be effective in the years to come to ensure Safe Spices Quality in the whole/ powdered form in bulk and consumer packs. Therefore much of the responsibility falls on those who directly influence the quality such as Producers, Traders, Aggregators, Manufacturers, Exporters and Retailers to ensure that the Risk Assessment Model both of National and International standards are understood and measures are implemented to minimize the global risk and help the country increase its Revenue and Reputation.

The "Collaborative Training Center (CTC)", a partnership initiative of CII-FACE, Spices Board India and JIFSAN (University of Maryland & USDA) was established in 2012 to upgrade the Quality and Food Safety of this sector in India. CTC's 'Train the Trainer Module' during 2012 and 2013 has helped Indian Master Trainers by providing them training through JIFSAN & Domestic domain experts and a Study Mission in USA.

With this as the background, the Collaborative Training Centre has launched a new training program to be conducted by CTC Master Trainers to benefit the industry and its stake holders in implementing Global Best Practices from "FARM TO FORK". The training is aimed at Proprietors, Professionals in Spice Value Chain towards mitigating Food Safety Risks and Reducing Wastage in order to become major, competitive global players in the Spice trade. The approach would help realize better revenue not only for Export but for Domestic products and Markets by ensuring safe and consistent Spice and Botanical ingredients delivery. The methodology would be as per the course contents and the best practices delivered by CTC Trainers.

The Two Day Training Program is designed on basis of the International standards Good Agricultural & Manufacturing Practices with experienced Master Trainers of the CTC cell.

Contents of the Program

- Global Food Safety Concern on Spices
- Food Safety standards Act of India 2006 Rules and Regulations 2011
- Good Agricultural Practices
- Good Manufacturing Practices
- TQM for Spices Sector
- Risk Analysis on Spices (USFDA & Global Issues)
- Food Safety Management System in Spices Industry
- Key Indicators for Measuring Impact of FSMS
- The Interactive workshop will be conducted through lectures and Syndicate Exercises

Target Audience

Senior, Middle level management & Core personnel related to the Spices Industry, Blenders, Packers, Exporters and others.

Fees per participant

Rs.6,000 including service tax.

The fee can be paid by demand draft in favour of "Indian Institute of Plantation Management", payable at Bangalore.

The fee may also be paid via e-transfer NEFT

Bank Name : United Bank of India

Bank Branch: IIPM Campus Branch, Bangalore

A/c No : 0884050010007

IFSC Code : UTBI0IPC856 (Fifth character "0" read as Zero)

MICR NO : 560027009

Registration

Interested participants can fill-in the registration form and send it along with the fee (Demand Draft/E-transfer receipt) to the following address:

MDP Office

Indian Institute of Plantation Management

Jnana Bharathi Campus, P.O. Malathalli

Bangalore - 560056 **OR E-mail** it to kshilpa7@gmail.com, along with details of the Demand Draft / E-transfer.

For Details - Contact

Dr. Shilpa. S Kokatnur

Research Chair Spices Board, IIPM Bangalore

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Indian Institute of Plantation Management, Bangalore

(An Autonomous Organization Promoted by the Ministry of Commerce & Industry, GOI),

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Food Safety and Supply Chain Management of Spices & Botanical Ingredients
For
Processors and Exporters of Spices and Botanical Ingredients
3 – 4 June, 2014
at
Indian Institute of Plantation Management Bangalore

Registration Form

Name	
Organization	
Contact Number	
E-mail Id	
Address for Communication	
Payment Mode	Demand Draft/ E-Transfer
Details of Payment	
Signature	
Date	
Place	

*Completed Registration form along with fees (Demand Draft/ E-Transfer Receipt) to be submitted on or before 31 May 2014

*Accommodation can be provided to interested participants on request at the campus on chargeable basis (Single Person Rs 500 per day, Twin Sharing Rs 250 per day)



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Programme Contents

- Overview on Indian Spice Industry Issues and Strategy on Food Safety
- Good Agricultural Practices for the Production and Handling of Spices.
Self Test Questionnaire
- Minimizing Pesticide Residue, Good Farming Practices and Harvesting Systems
Syndicate Exercise on GAP
- Overview of Food Safety and Standards Act, 2006
- TQM for Spices
- Food Safety and Standards Rules & Regulations 2011
Self Test Questionnaire on FSSR
- Laboratory Control Procedures for Food Safety.
Self Test Questionnaire
- Cleaning and Sanitization of Processing and Storage Facilities, Control on Microbial
Contaminations
Self Test Questionnaire
- Managing Food Processing, Transportation and Supply Chain Management in Spices
Self Test Questionnaire
- Syndicate Exercises on Good Laboratory Practices.
- Understanding global Food Safety Risk and Draft Risk Management proposal of
USFDA and Mitigation Plan in Spice Processing
Self Test Questionnaire
- Monitoring , Evaluation & Action Planning
- Syndicate Exercise on Action Planning.