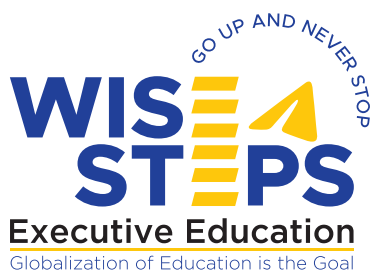


Diploma in Food Safety & Quality Assurance

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with a bunch of the most in-demand
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If you are interested in embarking on a food training journey, we offer you a whole range of courses developed by experts in the field. The Diploma in Food Safety & Quality Assurance course is just one of them

DFSQA course will teach you proper food handling practices that protect your food-service operation. 582 million people suffer from foodborne illnesses every year. Therefore, food safety is very important for food-related businesses of any size. This course will ensure that you are able to prevent foodborne illness, contamination, allergic reactions and the spread of disease when working with food.

Food Safety & Quality Assurance diploma course is a two semester, full-time/on-line programme. Designed to ensure a secure future for students with Plus Two in Science and Microbiology who want to prepare for a career in the food processing industry. That is why the Food Safety and Quality Assurance diploma course is a unique program.

Upon completion of the course, students will have gained practical experience in food safety applications in an industrial processing environment, international food safety regulations, HACCP principles, project management, cleaning and hygiene principles, and the interdependence between food safety concepts and quality.

The reason why we do not hear about more food-related illnesses is no mistake. There are teams of trained professionals who have made it their job to secure the safety of food.

Food safety is ensured by creating processes and following through to make sure they are maintained.

Who are these professionals that are responsible for ensuring food safety policies are being adhered to and product quality standards are being met? That would be Quality Assurance Technicians!

Quality assurance technicians (QAs) are responsible for ensuring that the food that we eat is safe and adheres to quality standards. They look to prevent mistakes or defects which could affect the integrity of food before production even begins.

QA technicians prevent defects in three main ways. The first is by conducting audits, a key role in verifying proper food safety practices in processing facilities. This includes walking around the plant identifying compliance issues. Examples of non-compliance include finding rusted production equipment, improper employee food handling and temporary machine fixes.

The second way of defect prevention is by providing advice related to regulatory compliance and quality management systems. QA professionals are knowledgeable in guidelines and regulations because they keep up to date with what occurs in the quality world. They constantly apply what they have learned to their jobs at the plant.

Finally, they are key members in the corporate risk management framework. Corporate risk management framework is a structure which is used to identify, analyze and respond to any risks and opportunities. The quality assurance department is responsible for identifying the safety risks inside the manufacturing plant, relaying the risks to corporate and making sure those issues are corrected.

In addition to the task above here are some more examples of a QA technician's day-to-day tasks:

Write, revise, update and maintain Quality Systems and food documentation





Semester 1

Food Fundamentals and Chemistry
Food Microbiology
Food Laws and Standards
Food Industry Waste Management

Semester 2

Principles of Food Safety & Quality Mgt.
Food Spoilage and Control
Food Preservation
Sanitation and Hygiene

Contribute to monitoring corrective action and preventative action. Research and compose new technical documents and reports. Quality assurance technicians are sometimes called quality control technicians.

The role of QA is sometimes interchangeable with quality control. Generally, the distinction between the two is that quality assurance focuses on preventing defects in food while quality control ensures quality after the product has been manufactured.

Quality Assurance Technicians must be problem solvers, detail oriented and good communicators.

Problem Solving – Quality assurance is built on the idea that safety problems may arise within the plant. As a QA technician, you must be able to diagnose potential problems and come up with solutions to fix them before they happen. QAs solve problems by defining the problem, generating alternatives, evaluating options and implementing solutions.

Detail-oriented – A QA cannot mess up any documentation as it could mean a compliance issue during the audit. They have to ensure that all the safety procedures are strictly followed, even the smallest. At the end of the day, their attention to detail protects the customer.

Communication – Although they spend a lot of time behind a computer, QA professionals work with a wide range of people. They must be able to communicate effectively with employees, regardless of their educational level, if a problem occurs.



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