

FSSAI 2021 CFSSO/ TO Batch Study Plan				
Date	Days	Fssai - Functional Knowledge (Sandeep Sir)	Fssai - Food Safety and Analysis (Umme Mam)	Fssai - Food Chemistry and Microbiology (Varsha Mam)
		Time Slot: 1:00 PM- 2:00 PM	Time Slot: 2:00 PM- 3:00 PM	Time Slot: 5:30 PM-6:30 PM
17-Nov-21	Wed	Introduction to FSSAI	Food processing operations	INTRODUCTION
18-Nov-21	Thu	Genesis and Evolution of FSSAI	principles of food processing	Structure and functions of macro-and micronutrients
19-Nov-21	Fri			Role of macro and micronutrients in human nutrition (PART 1)
20-Nov-21	Sat			
21-Nov-21	Sun			
22-Nov-21	Mon	Structure and Functions of Food Authority	good manufacturing practices	Role of macro and micronutrients in human nutrition (PART 2)
23-Nov-21	Tue	Systems and processes in Standards	food preservation methods	Food additives with respect to their technological functions(PART-1)
24-Nov-21	Wed	Systems and processes in Law Enforcement & Laboratory ecosystem	principles of food preservation	Food additives with respect to their technological functions(PART-2)
25-Nov-21	Thu	Systems and processes in Imports	new methods and techniques of food preservation	Anti-nutritional factors and their removal from foods(PART -1)
26-Nov-21	Fri	Systems and processes in Third Party Audit	food packaging principles	Anti-nutritional factors and their removal from foods(PART-2)
27-Nov-21	Sat			
28-Nov-21	Sun			

29-Nov-21	Mon	Promoting safe and wholesome Food 1	food packaging techniques or materials	Enzymes as food processing aids(PART-1)
30-Nov-21	Tue	Promoting safe and wholesome Food 2	food packaging methods	Enzymes as food processing aids(PART-2)
1-Dec-21	Wed	Promoting safe and wholesome Food 3	fundamentals of field level sampling with reference to statistical tools	Nutraceuticals and functions foods(PART-1)
2-Dec-21	Thu	Promoting safe and wholesome Food 4	fundamentals of laboratory sampling with reference to importance of statistical tools	Nutraceuticals and functions foods(PART -2)
3-Dec-21	Fri	Training and capacity building	overview of basic methods of food analysis	Food contaminants and adulterants and their effects on human health(PART-1)
4-Dec-21	Sat			
5-Dec-21	Sun			
6-Dec-21	Mon	Role of State Food Authorities	overview of basic methods for food analysis continuation	Food contaminants and adulterants and their effects on human health(PART -2)
7-Dec-21	Tue	Food Safety ecosystem 1	overview of modern analytical techniques	Food allergens and allergency (PART-1)
8-Dec-21	Wed	Food Safety ecosystem 2	mass spectrometry	Food allergens and allergency (PART-2)
9-Dec-21	Thu	Food Safety and Standards Act of India, 2006 Part 1	molecular techniques of food analysis	Importance of diet in alleviating health risks, especially noncommunicable diseases (PART-1)
10-Dec-21	Fri	Food Safety and Standards Act of India, 2006 Part 2	principle of quality assurance	Importance of diet in alleviating health risks, especially noncommunicable diseases (PART-2)
11-Dec-21	Sat			
12-Dec-21	Sun			
13-Dec-21	Mon	FSS Rules and Regulations	food testing methods	General principles of food microbiology...
14-Dec-21	Tue	Other relevant national bodies 1		Food borne pathogens(PART-1)

15-Dec-21	Wed	Other relevant national bodies 2		Food borne pathogens(PART-2)
16-Dec-21	Thu	International Food Control Systems		Sources of microorganisms in food chain (raw materials, water, air, equipment etc.) (PART-1)
17-Dec-21	Fri	CODEX Alimentarius Commission		(Sources of microorganisms in food chain (raw materials, water, air, equipment etc.) (PART-2)
18-Dec-21	Sat			
19-Dec-21	Sun			
20-Dec-21	Mon	WTO agreements (SPS/TBT)		Microbiological quality of foods
21-Dec-21	Tue	National and international accreditation bodies Part 1		Microbial food spoilage and Food borne diseases
22-Dec-21	Wed	National and international accreditation bodies Part 2		General principles and techniques in microbiological examination of foods
23-Dec-21	Thu			Beneficial microorganisms and their role in food processing and human nutrition
24-Dec-21	Fri			General principles of food safety management systems including traceability and recall – sanitation, HACCP, Good production and processing practices(GMP,GAP,GHP, GLP, BAP, etc)(PART 1)
25-Dec-21	Sat			
26-Dec-21	Sun			
27-Dec-21	Mon			General principles of food safety management systems including traceability and recall – sanitation, HACCP, Good production and processing practices(GMP,GAP,GHP, GLP, BAP, etc)(PART 2)