
SYLLABUS FOR BOARD OF STUDIES ADOPTION — generated from the live catalogue record

Food Safety, FSSAI Compliance and HACCP

X-S1 · 3 days (configurable 1–5 days) · Science & Food Technology · Applied Science · Years: 2nd, 3rd, PG

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OVERVIEW

Students build a HACCP plan and an FSSAI-compliant food-safety system for a facility.

Food businesses must meet FSSAI and HACCP standards by law; graduates who can build a compliance system are directly employable across food processing and hospitality.

HOURS AND CREDIT POSITION

Contact hours: 24 Guided project: 6 Self-study: 0 Notional total: 30

Credit claim: 1

30 notional hours ÷ 30 hours per credit (NSQF track, UGC Micro-credentials Guidelines §5.3.3) = 1 credits.

COURSE OUTCOMES

CO1. Describe the FSSAI regulatory framework and its requirements (K2)

CO2. Identify food-safety hazards and critical control points (K3)

CO3. Build a HACCP plan for a food process (K3)

CO4. Conduct an internal food-safety audit (K4)

CO5. Produce a compliant food-safety documentation set (K5)

COURSE CONTENT — MODULES

Hours shown are the recommended format; module time scales proportionally when the engagement runs 1–5 days.

Module 1 — Food safety foundations (4h recommended)

Theory: Hazards, regulations, the FSSAI framework

Lab: Classify food-safety hazards

Output: Hazard list

Module 2 — FSSAI compliance (4h recommended)

Theory: Licensing, standards, documentation

Lab: Assess a facility against FSSAI

Output: Compliance checklist

Module 3 — HACCP principles (4h recommended)

Theory: The seven principles, critical control points

Lab: Identify critical control points

Output: CCP list

Module 4 — Building a HACCP plan (4h recommended)

Theory: Hazard analysis, limits, monitoring

Lab: Draft a HACCP plan

Output: Draft HACCP plan

Module 5 — Audits and records (4h recommended)

Theory: Internal audit, traceability, recall

Lab: Run an internal audit

Output: Audit report

Module 6 — Capstone (4h recommended)

Theory: A HACCP plan for a facility

Lab: Complete a facility HACCP plan

Output: HACCP plan

ASSESSMENT SCHEME (100 MARKS)

Continuous exercises — 40 marks

Analytical report — 40 marks

Viva voce — 20 marks

CO-PO MAPPING

CO1 !' PO6 (strength 2)

Regulatory compliance is professional and societal responsibility.

CO2 !' PO2 (strength 2)

Hazard identification is problem analysis.

CO3 !' PO3 (strength 2)

A HACCP plan is a developed solution.

CO4 !' PO4 (strength 2)

An internal audit is investigation.

CO5 !' PO10 (strength 2)

The documentation set is professional communication.

EVERY PARTICIPANT RECEIVES

- Certificate of completion
- Course material
- LMS access
- Interview question bank
- Mock interview & viva practice

FEE

¹1,800 per student, incl. GST

Excludes the optional nasscom assessment where offered. Final pricing on your college's quotation.

DESIGNED BY

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