

**IGNOU PG Diploma/MSc in Food Safety and Quality Management
(PGDFSQM / MSCFSQM)**

Counselling Schedule 09145P MIDFT, Mehsana January 2023 Batch

Session

Theory: 25 sessions of 2 hours each
Practical: 50 sessions of 4 hours each

Total Days

Theory: 8 Days (3 Session per day and each session 2 hours)
Practical: 27 (24 Guided and 3 Unguided)

I. Counselling Schedule for Theory

Day No.	Date	Timing	Session	Course code and Title	Counsellor
1.	15/07/23	10:00-12:00 AM	1	Orientation Programme	Dr. Deepak Mudgil
		12:00 PM to 2:00 PM	2	Course II MVPI-001 Food Microbiology	Dr. Ami Patel
		2:00 to 2:30 PM		Lunch	
		2:30 to 4:30 PM	3	Course I (MVP- 001) Food Fundamentals and Chemistry	Dr. Sheweta Mudgil
2.	16/07/23	9:30-11:30 AM	4	Course -III (MVP-002) Food Laws and Standards	Dr. Deepak Mudgil
		11:45 AM to 1:45 PM	5	Course -IV (MVP-003) Principles of Food Safety and Quality Management	Dr. Deepak Mudgil
		1:45 to 2:30 PM		Lunch	
		2:30 to 4:30 PM	6	Course-V (MVP-004) Food Safety and Quality Management Systems	Dr. Sheweta Mudgil
3.	29/07/23	9:30-11:30 AM	7	Course I MVP-001 Food Fundamentals and Chemistry	Dr. Sheweta Mudgil
		11:45 AM to 1:45 PM	8	Course II MVPI-001 Food Microbiology	Dr. Ami Patel
		1:45 to 2:30 PM		Lunch	
		2:30 to 4:30 PM	9	Course III MVP-002 Food Laws and Standards	Dr. Deepak Mudgil
4.	30/07/23	9:30-11:30 AM	10	Course -IV (MVP-003) Principles of Food Safety and Quality Management	Dr. Deepak Mudgil
		11:45 AM to 1:45 PM	11	Course-V (MVP-004) Food Safety and Quality Management Systems	Dr. Sheweta Mudgil
		1:45 to 2:30 PM		Lunch	
		2:30 to 4:30 PM	12	Course III (MVP-002) Food laws and Standards	Dr. Deepak Mudgil
5.	05/08/23	9:30-11:30 AM	13	Course I MVP-01 Food Fundamentals and Chemistry	Dr. Sheweta Mudgil
		11:45 AM to 1:45 PM	14	Course-V (MVP-004) Food Safety and Quality Management Systems	Dr. Sheweta Mudgil
		1:45 to 2:30 PM		Lunch	
		2:30 to 4:30 PM	15	Course -IV (MVP-003) Principles of Food Safety and Quality Management	Dr. Deepak Mudgil
6.	06/08/23	9:30-11:30 AM	16	Course I MVP-01 Food Fundamentals and Chemistry	Dr. Sheweta Mudgil

		11:45 AM to 1:45 PM	17	Course III (MVP-002) Food laws and Standards	Dr. Deepak Mudgil
		1:45 to 2:30 PM		Lunch	
		2:30 to 4:30 PM	18	Course –IV (MVP-003) Principles of Food Safety and Quality Management	Dr. Deepak Mudgil
7.	12/08/23	9:30-11:30 AM	19	Course-V (MVP-004) Food Safety and Quality Management Systems	Dr. Sheweta Mudgil
		11:45 AM to 1:45 PM	20	Course VIII (MVPP-001) Project Work	Dr. Deepak Mudgil
		1:45 to 2:30 PM		Lunch	
		2:30 to 4:30 PM	21	Course I MVP-01 Food Fundamentals and Chemistry	Dr. Sheweta Mudgil
8.	13/08/23	9:30-11:30 AM	22	Course II MVPI-001 Food Microbiology and	Dr. Ami Patel
		11:45 AM to 1:45 PM		Lunch	
		12:30 to 2:30 PM	23	Course III (MVP-002) Food laws and Standards Course VIII (MVPP-001) Project Work	Dr. Deepak Mudgil
		2:30 to 4:30 PM	24	Course –IV (MVP-003) Principles of Food Safety and Quality Management	Dr. Deepak Mudgil
		4:30 to 6:30 PM	25	Course-V (MVP-004) Food Safety and Quality Management Systems	Dr. Sheweta Mudgil

Theory Counselling sessions of two hours each

II. Tentative Counselling Schedule for Practical

A. Guided Practical

Practical (Days)	Date	Course code and Title	Session	S.No. of the Experiment and Name
1	19/08/23 (9:00am-1:00pm & 2:00pm-6:00pm)	Introduction to Practicals (Teacher: Dr. Deepak Mudgil)	1	Orientation to Practical Counselling
		Course VII (MVPL-002) Chemical analysis and Quality assurance (Teacher: Ms. Karuna Meghwal)	2	1. Calibration of glassware 2. Preparation of standard volumetric solutions. 3. Moisture in Food products by hot-air oven –drying method. 4. Moisture in food products using Karl Fischer Titration method
2	20/08/23 (9:00am-1:00pm) & 2:00pm-6:00pm)	Course VII (MVPL-002) Chemical analysis and Quality assurance (Teacher: Ms. Karuna Meghwal)	3,4	6. Protein content in food products by kjeldahl method. 7. Crude fat in food products by soxhlet extraction method. 15. pH of food products by using pH meter. 19. Refractive index of oil and fats. 23. Iodine value in oils & fats.
3	26/08/23 (9:00am to 1:00pm & 2:00pm to 6:00pm)	Course VII (MVPL-002) Chemical analysis and Quality assurance (Teacher: Ms. Karuna Meghwal)	5,6	5. Moisture in food products by Dean & stark method 8. Total fat in food by rose Gotteib method. 9. Volatile Oil in spices. 26. Allyl isothiocyanate in mustard oil. 28. Peroxide value of oil and fats. 30. Gluten content in wheat flour.
4	27/08/23 (9:00am to 1:00pm & 2:00pm to 6:00pm)	Course VII (MVPL-002) Chemical analysis and Quality assurance (Teacher: Ms. Karuna Meghwal)	7,8	16. Free fatty acids and acid value in oil and fats. 12. Crude fiber in food sample. 20. Specific gravity of oils and fats. 22. Colour of oils and fats by Lovibond Tint meter. 29. Sodium chloride content in butter.
5	02/09/23 (9:00am to 1:00pm & 2:00pm to 6:00pm)	Course VII (MVPL-002) Chemical analysis and Quality assurance (Teacher: Ms. Karuna Meghwal)	9,10	10. Starch in cereal grains by acid hydrolysis method. 11. Starch in cereal grains by glucoamylase method. 13. Total ash content in food products. 14. Acid insoluble ash in food products. 21. Titer value of oils and fats.
6	03/09/23 (9:00am to 1:00pm & 2:00pm to 6:00pm)	Course VII (MVPL-002) Chemical analysis and Quality assurance (Teacher: Dr. Ankit Goyal)	11,12	17. Unsaponifiable matter in oils and fats. 18. Melting point of oils and fats. 24. Specification value in oil and fats. 25. Acetyl Value and Hydroxyl Value in Oils and Fats 27. Reichert meissl (RM) value and polenske value (PV) in oil and fats. 31. Sorbic acid in food products.
7	09/09/23 (9:00am to 1:00pm & 2:00pm to 6:00pm)	Course VII (MVPL-002) Chemical analysis and Quality assurance (Teacher: Dr. Ankit Goyal)	13,14	34. Vitamin A content in ghee and vegetable fat by HPLC.
8	10/09/23 (9:00am to	Course VII(MVPL-002) Chemical analysis and Quality assurance	15,16	32. Copper, Zinc, lead and cadmium in food products by Atomic Absorption Spectroscopy.

	1:00pm & 2:00pm to 6:00pm)	(Teacher: Dr. Ankit Goyal)		
9	16/09/23 (9:00am to 1:00pm & 2:00pm to 6:00pm)	Course VII (MVPL-002) Chemical analysis and Quality assurance (Teacher: Dr. Ankit Goyal)	17,18	33. Cholesterol content in ghee by GC.
10	17/09/23 (9:00am to 1:00pm & 2:00pm to 6:00pm)	Course VII (MVPL-002) Chemical analysis and Quality assurance (Teacher: Dr. Ankit Goyal)	19,20	35. Sensory Evaluation Laboratory 36. Selection of sensory panelist 37. Sensory Evaluation of Food products- Hedonic rating test 38. Judging of milk
11	23/09/23 (9:00am to 1:00pm & 2:00pm to 6:00pm)	Course II (MVPI-001) Food microbiology (Teacher: Dr. Falguni Patra)	21,22	1. Introduction to the Basic Microbiology Laboratory practices. 2. Cleaning and method of sterilization 4. Staining Techniques 6. Direct Microscopic Examination of Foods.
12	24/09/23 (9:00am to 1:00pm & 2:00pm to 6:00pm)	Course II (MVPI-001) Food microbiology (Teacher: Dr. Falguni Patra)	23,24	3. Cultivation and Sub-culturing of microbes 5. Standard Plate Count Method 7. Enumeration of Fungi (yeasts and Molds) 8. Assessment of Air using Surface Impingement Method
13	30/09/23 (9:00am to 1:00pm & 2:00pm to 6:00pm)	Course II (MVPI-001) Food microbiology (Teacher: Dr. Falguni Patra)	25,26	10. Detection of Coli forms and Indicator Organisms. (1) Most probable Number
14	01/10/23 (9:00am to 1:00pm & 2:00pm to 6:00pm)	Course II (MVPI-001) Food microbiology (Teacher: Dr. Falguni Patra)	27,28	11. Detection of Coli forms and Indicator Organisms. (2) Confirmed and Completed Tests, Membrane Filter Techniques.
15	07/10/23 (9:00am to 1:00pm)	Course II (MVPI-001) Food microbiology (Teacher: Dr. Falguni Patra)	29	12. Interpretations of Microbiological Data and its inferences 9. Assessment of surface sterilization using swab and rinse method
16	08/10/23 (9:00am to 1:00pm & 2:00pm to 6:00pm)	Course VI (MVPL-001) Food Safety and Quality Auditing (Teacher: Mr. Apurva Chaudhari)	30	1. Development of GHP and GMP plan for a food factory (Module1) a. Identifying the key focus areas for GHP & GMP b. Identifying gaps in its implementation and closure plans for identified gaps in a food factory/ food outlet
		Course VI (MVPL-001) Food Safety and Quality Auditing (Teacher: Mr. Apurva Chaudhari)	31	3. Development of GHP and GMP plan for a food factory (Module2) a. Identifying gaps in its implementation and closure plans for identified gaps in a food factory/food outlet.

17	14/10/23 (9:00am to 1:00pm & 2:00pm to 6:00pm)	Course VI (MVPL-001) Food Safety and Quality Auditing (Teacher: Mr. Apurva Chaudhari)	32	2. Visit to the nearby Food establishment (e.g. Food factory) 4. Development of the process flow for the food establishment including all the inputs, outputs & interim loops.
		Course VI (MVPL-001) Food Safety and Quality Auditing (Teacher: Mr. Apurva Chaudhari)	33	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)
18	15/10/23 (9:00am to 1:00pm & 2:00pm to 6:00pm)	Course VI (MVPL-001) Food safety and Quality Auditing (Teacher: Mr. Apurva Chaudhari)	34	7. Development of methodology (decisions tree) as per clause 7.4.4 of ISO 22000 for a food establishment
		Course VI (MVPL-001) Food safety and Quality Auditing (Teacher: Mr. Apurva Chaudhari)	35	8,9 Development of FSMS (Module-2) (a) Development of OPRP (operational prerequisite programme) and development of HACCP plan (critical limits including rationale for limits), monitoring procedure, correction and corrective measures) (b) Managing unsafe product.
19	21/10/23 (9:00am to 1:00pm & 2:00pm to 6:00pm)	Course VI (MVPL-001) Food safety and Quality Auditing (Teacher: Mr. Apurva Chaudhari)	36	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 (improvement)
		Course VI (MVPL-001) Food safety and Quality Auditing (Teacher: Mr. Apurva Chaudhari)	37	11. Developing FSMS (Model 4) Traceability System as a tool for, Recall/ Withdrawal (ISO 22005:2007
20	22/10/23 (9:00am to 1:00pm & 2:00pm to 6:00pm)	Course VI (MVPL-001) Food safety and Quality Auditing (Teacher: Mr. Apurva Chaudhari)	38	12,13 Application of ISO 9001 model a. Understanding process approach b. defining quality policy and objectives, c. Correction Corrective action and preventive action Continual improvement
		Course VI (MVPL-001) Food safety and Quality Auditing (Teacher: Mr. Apurva Chaudhari)	39	14. Food laws (Module 1) Identification of legal requirement for following food groups product standards : (a) Fruit/ vegetables, (b) Dairy (c) Meat & Meat products (d) cereal, Pulses and (e) fish and sea foods (f) and ready to eat foods (specific legal requirement)
21	28/10/23 (9:00am to 1:00pm & 2:00pm to 6:00pm)	Course VI (MVPL-001) Food safety and Quality Auditing (Teacher: Mr. Apurva Chaudhari)	40	15. Food laws (Module 2): Hygienic requirements for manufacturing premises as per legal requirements
		Course VI (MVPL-001) Food safety and Quality Auditing (Teacher: Mr. Apurva Chaudhari)	41	16. Matrix preparation to find correspondence between ISO 22000, HACCP series and BRC and any other related standard (Food Retail Management basic requirement)
22	29/10/23 (9:00am to 1:00pm & 2:00pm to 6:00pm)	Course VI (MVPL-001) Food safety and Quality Auditing (Teacher: Mr. Apurva Chaudhari)	42	17. Understanding ISO 17025 requirement 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
		Course VI (MVPL-001) Food safety and Quality Auditing (Teacher: Mr. Apurva Chaudhari)	43	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)
23	04/11/23 (9:00am to 1:00pm & 2:00pm to 6:00pm)	Course VI (MVPL-001) Food safety and Quality Auditing (Teacher: Mr. Apurva Chaudhari)	44	19. Module 3 : Produce and audit checklist including salient Features of ISO 9001 and FSMS 20. Module 4: Document Review as per the Case study
		Course VI (MVPL-001) Food safety and Quality Auditing (Teacher: Mr. Apurva Chaudhari)	45	21. Module 5: a. Conducting the opening meeting and closing meeting (as per ISO: 19011) B. Establishing qualification criteria for auditors and lead auditors (ISO 17021 & ISO 22003 for a food industry)
24	05/11/23 (9:00am to 1:00pm & 2:00pm to 6:00pm)	Course VI (MVPL-001) Food safety and Quality Auditing (Teacher: Mr. Apurva Chaudhari)	46	22. Module 6: Mock Audit exercises to develop interpersonal skills, information gathering techniques and exercising objectivity in the review of evidence collected.
		Course VI (MVPL-001) Food safety and Quality Auditing (Teacher: Mr. Apurva Chaudhari)	47	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

B. Unguided Practical

Practical (Days)	Date	Course Code and Title	Session
25.	06/11/23	Course II (MVPI-001) Food Microbiology	48
26.	07/11/23	Course VI (MVPL-001) Food Safety and Quality Auditing	49
27.	08/11/23	Course VII (MVPL- 002) Chemical Analysis and Quality Assurance	50