



PERTECNCA'S

TRAINING ON

**FOOD SAFETY & QUALITY TESTING
OF FRUITS & VEGETABLES**

BROCHURE



Practical training



Post training assistance

CONTACT US

www.pertecnica.com
7842430123

TRAINING ON

FOOD SAFETY & QUALITY TESTING OF FRUITS & VEGETABLES

This specialized course on Food Safety & Quality Testing of Fruits & Vegetables is designed to equip participants with the necessary skills and knowledge to ensure the safety, quality, and compliance of fresh produce. The training covers a range of topics including food safety regulations, quality control methods, and testing procedures that are essential for maintaining the highest standards in the food industry.

What you'll learn?

- Understanding food safety regulations and standards
- Quality control methods for fruits and vegetables
- Microbiological testing and contamination prevention
- Chemical residue analysis and management
- Sensory evaluation and organoleptic testing
- Post-harvest handling and storage practices
- Compliance with global food safety standards (HACCP, ISO)
- Risk assessment and management in food safety
- Documentation and record-keeping for food safety
- Techniques for traceability and recall management

Course summary:

The course offers a comprehensive guide to ensuring the safety and quality of fruits and vegetables from farm to fork. Participants will learn about the latest methods for testing and maintaining the safety and quality of produce, including microbiological, chemical, and sensory evaluations. The training also emphasizes the importance of regulatory compliance and effective risk management to safeguard public health.

Key Takeaways:

- Mastery of food safety regulations and quality standards
- Proficiency in testing and analyzing fruits and vegetables for safety
- Skills in managing risks and ensuring compliance
- Knowledge of global food safety systems and certifications
- Understanding of traceability, recall management, and record-keeping

CONTACT US

www.pertecnica.com
7842430123

Course syllabus:

Module 1: Introduction to Food Safety

- Overview of food safety and its importance
- Global food safety standards and regulations
- Introduction to foodborne illnesses and prevention

Module 2: Quality Control of Fruits & Vegetables

- Techniques for maintaining produce quality
- Post-harvest handling and storage practices
- Sensory evaluation methods for fruits and vegetables

Module 3: Microbiological Testing

- Identifying and testing for microbial contamination
- Techniques for controlling microbial growth
- Role of microbiological testing in food safety

Module 4: Chemical Residue Analysis

- Testing for pesticide residues and chemical contaminants
- Methods for reducing and managing chemical residues
- Regulatory limits and compliance for chemical residues

Module 5: Sensory Evaluation & Organoleptic Testing

- Sensory analysis of fruits and vegetables
- Organoleptic testing for quality assurance
- Consumer preferences and sensory quality

Module 6: Regulatory Compliance & Global Standards

- Understanding HACCP, ISO, and other food safety standards
- Implementing food safety systems in food processing
- Preparing for food safety audits and inspections

CONTACT US

www.pertecnica.com
7842430123

Module 7: Risk Assessment and Management

- Identifying potential risks in food safety
- Developing and implementing risk management plans
- Strategies for mitigating food safety risks

Module 8: Documentation and Record-Keeping

- Importance of documentation in food safety
- Best practices for record-keeping and reporting
- Maintaining traceability and recall records

Module 9: Traceability and Recall Management

- Systems for tracing food products through the supply chain
- Managing recalls and minimizing food safety incidents
- Ensuring consumer safety through effective recall management

Module 10: Practical Training and Project Work

- Hands-on experience in microbiological and chemical testing
- Conducting quality control tests on real produce samples
- Developing a food safety plan for a produce processing facility

Module 11: Evaluation and Certification

- Practical and theoretical assessments
- Final project submission and review
- Certification of course completion

Practical training:

- Microbiological Testing: Conducting tests to detect microbial contamination.
- Chemical Residue Analysis: Techniques for detecting pesticides and chemical residues.
- Sensory Evaluation: Methods for assessing the taste, texture, and appearance.
- Packaging and Storage: Best practices for preserving safety and quality.
- Quality Control Testing: Performing routine tests for quality assurance.
- HACCP Implementation: Applying Hazard Analysis Critical Control Points in food processing.
- Documentation Practices: Keeping accurate records of food safety and quality checks.
- Risk Management: Identifying and mitigating risks in food safety.

Career scope:

Upon completing the Fruits and Vegetable Cultivation Expert course, graduates can find career opportunities in various sectors, including:

- Food Safety Officer
- Quality Assurance Analyst
- Food Quality Control Inspector
- Microbiologist in Food Industry
- Regulatory Compliance Officer
- Food Safety Auditor
- Production Supervisor in Food Processing
- HACCP Coordinator
- Food Safety Consultant
- Laboratory Technician for Food Testing