Fundamentals of HACCP Implementation- Food Industry

Micro-Credential Code: FIC/MCr-0003

Version: 1.0

NSQF Level: 4.0

Food Industry Capacity and Skill Initiative (FICSI)
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Training Parameters

Sector	Food Processing
Sub-Sector	Multi-sectorial
Occupation	Generic
Country	India
NSQF Level	4.0
Aligned to NCO/ISCO/ISIC Code	NCO-2015/NIL
Minimum Educational Qualification and Experience	12th Grade Pass or Equivalent OR 10th pass with 3 years of experience in the relevant field OR Previous relevant Qualification of NSQF Level 3 with 3 years of experience in the food Industry OR Previous relevant qualification of NSQF Level 3.5 with 1.5 years of experience in food processing
Pre-Requisite License or Training	NA
Minimum Job Entry Age	18 Years
Last Reviewed On	08/05/2025
Next Review Date	07/05/2028
NSQC Approval Date	08/05/2025
QP Version	1.0
Model Curriculum Creation Date	15/02/2025
Model Curriculum Valid Up to Date	07/05/2028
Model Curriculum Version	1.0
Minimum Duration of the Course	15 Hours
Maximum Duration of the Course	15 Hours

Program Overview

This section summarizes the end objectives of the program along with its duration.

Training Outcomes

At the end of the program, the learner should have acquired the listed knowledge and skills to:

- Understand how the HACCP helps food businesses reduce the risk of safety hazards in food

- Familiarize with HACCP terms and the importance of food safety and food hygiene

- Develop and implement a HACCP plan based on the preliminary tasks and HACCP principles

- Identify and effectively control the hazards in the organization relating to food safety

Compulsory Modules

The table lists the modules and their duration corresponding to the Compulsory NOS of the QP.

NOS and Module Details	Theory Duration	Practical Duration	Total Duration
Module 1: Introduction to HACCP and PRPs	02:00	01:00	03:00
Module 2: HACCP and its principles	02:00	04:00	06:00
Module 3: Develop and implement a HACCP plan	02:00	04:00	06:00
Total Duration	**06:00**	**09:00**	**15:00**

Module Details

Module 1: Introduction to HACCP and PRPs

Terminal Outcomes:

- Understand about HACCP and its applications.
- Understand about PRP, OPRP & CCP
- Describe various PRPs needed for the HACCP plan implementation
- Understand PRP's and their relevance in HACCP.

Duration: 02:00	Duration: 01:00
Theory – Key Learning Outcomes	**Practical – Key Learning Outcomes**
- Discuss the importance of food safety during food processing. - Discuss ways of food safety during food processing. - Discuss history of HACCP and stories related to its development in food processing industry. - Describe HACCP and its objective. - Explain the relationship between HACCP and food safety. - Explain why HACCP is foundational. - Define the terms relevant to HACCP. - List applications of HACCP in food processing. - Describe Prerequisite Program (PRP), Operational Prerequisite Program (OPRP) & Critical Control Point (CCP) - Differentiate between PRP, OPRP & CCP - Describe various pre-requisite programs (PRPs) i.e. like GMP, GHP, GLP, GAP etc. that provide the foundation for the HACCP system. - Describe the impact of GMP, GHP, GLP, GAP etc. on food safety during food processing.	- Demonstrate pre-requisite programs for the HACCP system by showing a video. - Show how PRPs control the hazards for premises, equipment, sanitation, transport, storage, pest control, training etc.
Classroom Aids	
Training Kit - Trainer Guide, Presentations, Whiteboard, Marker, Projector, Laptop, Video Films	
Tools, Equipment and Other Requirements	

Module 2: HACCP and its Principles

Terminal Outcomes:

- Understand various principles, processes, and techniques of HACCP.
- Understand CCP and how to identify and segregate hazards.
- Understand the process of preparing HACCP plan.

Duration: 02:00	Duration: 04:00
Theory – Key Learning Outcomes	**Practical – Key Learning Outcomes**
- Describe Critical Control Points (CCP) and their impact on food safety. - Discuss the purpose of risk assessment and management - Illustrate simple decision tree and CODEX decision tree - Describe seven principles of HACCP. - Discuss how the HACCP helps food businesses reduce the risk of safety hazards in food. - Elaborate Hazard Analysis and Critical Control Point (HACCP) techniques. - Describe the purpose of Hazard Analysis and Critical Control Point (HACCP) principles, processes, and techniques.	- Demonstrate various HACCP principles, processes, and techniques by showing a video. - Show how Hazard Analysis and Critical Control Points (HACCP) requirements apply to food companies by showing a video. - Demonstrate the process of risk assessment in food processing. - Show how to identify and segregate hazards and food contamination based on severity i.e. low, medium and high - Demonstrate how to determine and apply control points - Show how to select and categorize control measure(s) based on the severity. - Prepare CODEX decision tree to identify whether the hazard should be controlled as a CCP or not - Role play an activity to identify CCP in the training center and identify hazards in it - Prepare a sample process flow of HACCP plan to control the hazards in above role play.
Classroom Aids	
Training Kit - Trainer Guide, Presentations, Whiteboard, Marker, Projector, Laptop, Video Films	
Tools, Equipment and Other Requirements	
HACCP sample plan and documents, HACCP videos	

Module 3: Develop and implement a HACCP plan

Terminal Outcomes:

- Demonstrate process of developing and implementing a HACCP plan.

Duration: 02:00	Duration: 04:00
Theory – Key Learning Outcomes	**Practical – Key Learning Outcomes**
- Elaborate ways to identify CCP in a food processing industry. - Describe 12-step implementation of HACCP standards and understand their importance among other food safety trainings. - Discuss the benefits of implementing HACCP - Discuss the importance of maintaining HACCP documentation. - Explain how to practically use HACCP documents while processing food.	- Apply appropriate ways to identify CCP in a food processing industry. - Show how to develop and implement a HACCP plan based on the preliminary tasks and HACCP principles. - Prepare a sample HACCP Plan for improving food safety for FBOs. - Show how to develop HACCP for any industry and all components required to implement HACCP. - Demonstrate 12-step implementation of HACCP standards. - Show how to identify and effectively control the hazards in organization relating to food safety. - Apply appropriate ways to review the HACCP plan. - Prepare sample documents and records related to HACCP standards. - Recognise regulatory issues affecting HACCP implementation.
Classroom Aids	
Training Kit (Trainer Guide, Presentations). Whiteboard, Marker, Projector, Laptop	
Tools, Equipment and Other Requirements	
HACCP sample plan and documents, HACCP videos	

Trainer Requirements

Trainer Prerequisites						
Minimum Educational Qualification	**Specialization**	**Relevant Industry Experience**		**Training Experience**		**Remarks**
		Years	*Specialization*	*Years*	*Specialization*	
B.Sc or graduate/ B.Tech/ BE	Food technology or food engineering	3	Food processing	1	Food processing	
M.Sc/ M.Tech/ ME	Food technology or food engineering	2	Food processing	1	Food processing	

Trainer Certification	
Domain Certification	**Platform Certification**
Certified for Job Role: "Fundamentals of HACCP" mapped to QP: "FIC/MCr-0003", v1.0. Minimum accepted score as per SSC guideline is 80%	Recommended that the Assessor is certified for the Job Role: "Assessor" (VET & SKILLS), mapped to the Qualification Pack: "MEP/Q2701", V2. Minimum accepted SCORE IS 80 % as per SSC guidelines.

Assessor Requirements

Assessor Prerequisites						
Minimum Educational Qualification	Specialization	Relevant Industry Experience		Training/Assessment Experience		Remarks
		Years	*Specialization*	*Years*	*Specialization*	
B.Sc or graduate/ B.Tech/ BE	Food technology or food engineering	3	Food processing	2	Food processing	
M.Sc/ M.Tech/ ME	Food technology or food engineering	2	Food processing	1	Food processing	

Assessor Certification	
Domain Certification	**Platform Certification**
Certified for Job Role: "Fundamentals of HACCP" mapped to QP: "FIC/MCr-0003", v1.0. Minimum accepted score as per SSC guideline is 80%	MEP/Q2701, v2.0 Assessor (VET and Skills). Minimum accepted score as per SSC guideline is 80%.

Assessment Strategy

1. Assessment System Overview:

- Batches assigned to the assessment agencies for conducting the assessment on SDSM/SIP or email.

- Assessment agencies send the assessment confirmation to VTP/TC looping SSC.

- The assessment agency deploys the ToA certified Assessor for executing the assessment.

- SSC monitors the assessment process & records.

2. Testing Environment:

- Confirm that the centre is available at the same address as mentioned on SDMS or SIP.

- Check the duration of the training.

- Check the Assessment Start and End time to be as 10 a.m. and 5 p.m.

- If the batch size is more than 30, then there should be 2 Assessors.

- Check that the allotted time to the candidates to complete Theory & Practical Assessment is correct.

- Check the mode of assessment—Online (TAB/Computer) or Offline (OMR/PP).

- Confirm the number of TABs on the ground are correct to execute the Assessment smoothly.

- Check the availability of the Lab Equipment for the particular Job Role.

3. Assessment Quality Assurance levels / Framework:

- Question papers created by the Subject Matter Experts (SME).

- Question papers created by the SME verified by the other subject Matter Experts.

- Questions are mapped with NOS and PC.

- Question papers are prepared considering that level 1 to 3 are for the unskilled & semi-skilled individuals, and level 4 and above are for the skilled, supervisor & higher management.

- An assessor must be ToA certified & the trainer must be ToT Certified.

- The assessment agency must follow the assessment guidelines to conduct the assessment.

4. Types of evidence or evidence-gathering protocol:

- Time-stamped & geotagged reporting of the assessor from assessment location.

- Center photographs with signboards and scheme-specific branding.

- Biometric or manual attendance sheet (stamped by TP) of the trainees during the trainingperiod.

- Time-stamped & geotagged assessment (Theory + Viva + Practical) photographs & videos.

5. Method of verification or validation:

- A surprise visit to the assessment location.

- A random audit of the batch.

- Random audit of any candidate.

6. Method for assessment documentation, archiving, and access:

- Hard copies of the documents are stored.

- Soft copies of the documents & photographs of the assessment are uploaded / accessedfrom Cloud Storage.

- Soft copies of the documents & photographs of the assessment are stored in the HardDrives.

References

Glossary

Term	Description
Declarative Knowledge	Declarative knowledge refers to facts, concepts and principles that need tobe known and/or understood in order to accomplish a task or to solve a problem.
Key Learning Outcome	A key learning outcome is a statement of what a learner needs to know, understand and be able to do in order to achieve the terminal outcomes. Aset of key learning outcomes will make up the training outcomes. Training outcome is specified in terms of knowledge, understanding (theory) and skills (practical application).
OJT (M)	On-the-job training (Mandatory); trainees are mandated to completespecified hours of training on-site
OJT (R)	On-the-job training (Recommended); trainees are recommended thespecified hours of training on-site
Procedural Knowledge	Procedural knowledge addresses how to do something, or how to perform atask. It is the ability to work or produce a tangible work output by applying cognitive, affective or psychomotor skills.
Training Outcome	Training outcome is a statement of what a learner will know, understandand be able to do upon the completion of the training.
Terminal Outcome	The terminal outcome is a statement of what a learner will know, understand and be able to do upon the completion of a module. A set ofterminal outcomes help to achieve the training outcome.

Acronyms and Abbreviations

Term	Description
NOS	National Occupational Standard (s)
NSQF	National Skills Qualifications Framework
OJT	On-the-job Training
QP	Qualifications Pack
PwD	People with Disability
PPE	Personal Protective Equipment