

Practical counseling cum examination schedule for MSCFSQM & PGDFSQM
(TEE Dec 2023)
Google meet link- <https://meet.google.com/msv-vfaf-wmw>

Practical counseling class for MSCFSQM & PGDFSQM has been scheduled to be held online. So, all eligible learners (**from Jan 2021 to Jan 2023 session**) who have not completed the scheduled courses are requested to attend the practical as per the below schedule. **All are requested to deposit the practical records by 24.05.2024 at RC Bhubaneswar for evaluation. Practical Exam Viva Voce will be conducted at IGNOU RC Bhubaneswar campus for the eligible learners who deposit the practical records by 24.05.2024.** Information for practical exam viva voce will be intimated to the eligible learners through SMS and email. **Only the Jan 2023 admission session learners will pay the practical examination fees as per the IGNOU notification.**

Practical Course code: MVPL-01

Date	Time	Experiment details	Counselor/ Expert
14.05.24	05.30 PM To 07.30 PM	Experiment-3 Developing the Process Flow for the Food Establishment Including all the Inputs, Outputs and Interim Loops	Mrs. Reetanjali Pradhan
		Experiment-11 Food Laws (Module 2) Hygienic Requirements for Manufacturing Premises as Prescribed by Law	
		Experiment-12 Food Laws (Module 3) Design a Label for any Food Product	
15.05.24	05.30 PM To 07.30 PM	Experiment-2 GHP and GMP in a Food Factory a) Identifying the Key Focus Areas for GHP and GMP b) Identifying Gaps in its Implementation c) Closure Plans for Identified Gaps in a Food Factory/ Food Outlet	Dr. Patitapaban Mohanty
		Experiment-5 Developing FSMS (Module 1) a) Data Collection and Hazard Identification (Physical, Chemical and Biological) b) Hazard Analysis (Using FMEA Technique for Risk Assessment)	

		<p>Experiment-6</p> <p>Developing FSMS (Module 2)</p> <p>a) Development of OPRP (Operational Pre-requisite Programme) and Development of HACCP Plan (Critical Limits including Rationale for Limits), Monitoring Procedure, Correction and Corrective Measures)</p> <p>b) Managing Unsafe Product</p>	
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Practical Course code: MVPL-02

Date	Time	Experiment details	Counselor/ Expert
16.05.24	05.30 PM To 07.30 PM	Experiments 3	Mrs. Reetanjali Pradhan
		Determination of Moisture in Food Products by Hot Air Oven-drying Method	
		Experiments 4	
		Determination of Moisture in Food Products Using Karl Fischer Titration Method.	
		Experiments 30	
		Determination of Gluten Content in Wheat Flour	
17.05.24	05.30 PM To 07.30 PM	Experiments 9	Dr. Patitapaban Mohanty
		Determination of Volatile Oil in Spices	
		Experiments 15	
		Determination of pH of Food Products by Using pH Meter	
		Experiments 18	
		Determination of Melting Point or Solidification Point of Oils and Fats	

Regional Director