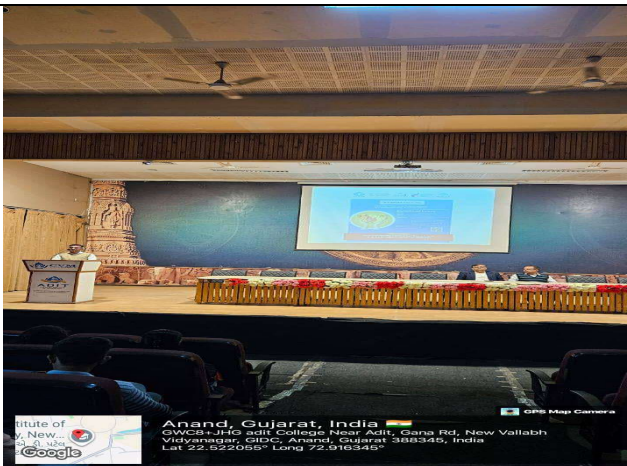


## SSIP

<b>1. Event Name:</b>	Expert Talk on ‘HACCP Theory & Applications in Food Industry A Case Study’
<b>2. Date:</b>	22 <sup>nd</sup> January, 2026
<b>3. Venue/ Mode:</b>	ADIT Auditorium
<b>4. No of Participants:</b>	195
<b>5. Speakers Name</b>	Mr. Nidasanametla Lakshmi Bayanna Pantulu, International Food Safety Expert, Dairying Through Cooperatives Project at NDDDB, Anand
<b>6. About Event:</b>	Dr. Vishal Singh (Principal, ADIT), Dr. A.S. Kulkarni (Head, FPT) and FPT faculty members along with student participants were present in the event. Dr. Vishal Singh welcomed the speaker Mr. Pantulu by offering floral welcome. Food safety in processing is important for protecting public health by preventing harmful microbes, and chemicals from causing illnesses (like diarrhea, cancer), safeguarding mass population. Food safety facilitates to build up consumer trust, and brand value in the market. It enables international trade by meeting global standards. HACCP (Hazard Analysis & Critical Control Points) is the path to achieve food safety. Participants will understand the concept of food safety and HACCP along with its applications in food industry.
<b>7.Outcome of Event:</b>	Speaker elaborated the food safety concept and its importance in food industries. He explained product recall, product withdrawal, Quality control, Quality assurance and Management, required food safety culture elements namely pre-requisite programmes, HACCP principles, procedures, GMP, GHP and required documents. Briefly he presented HACCP case study of coated cereals. Student participants get acquainted with HACCP concept theory to practical execution.

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## 8.Event Photograph (with Geotag)



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<b>9. Signature of Coordinator and Stamp:</b> 