



SKILLZYNTM
ACADEMY
Empowering Skills

Build Skills
Build Your
Future



Skillzyn Academy
Career - Focused Training Programs

 www.skillzyn.com

Your Pathway to Career Success Starts Here.

Skillzyn Academy is a professional skill-development institute dedicated to bridging the gap between education and industry. We focus on practical, career-oriented training that empowers students to become job-ready in high-demand sectors. Our programs combine expert faculty guidance, hands-on learning, and internship support to help learners build strong career foundations.

Our Mission

At Skillzyn Academy Private Limited, our mission is to empower students with industry-relevant skills that bridge the gap between education and employment.

Why Choose Skillzyn?

Industry-oriented training

Practical learning + internships

Expert faculty & real-world projects

Placement assistance

Globally relevant skills



Programs We Offer

Choose Your Career Track

- **Healthcare Management & Administration**
- **Diploma in Civil Construction Management**
- **Logistics & Supply Chain Management**
- **Human Resource Management & Industrial Relations**
- **Diploma in Food Safety & Quality Management**
- **QA / QC (Mechanical, Civil, Electrical)**
- **Aviation & Airport Management**
- **Banking & Financial Management**
- **Accounting & Taxation**
- **Fire and Safety**
- **Digital Marketing**
- **NDT Level II**
- **Oil and Gas Operations**
- **Electric Vehicle (EV) Design**
- **Montessori Teacher's Training**



Diploma in Food Safety & Quality Management

Duration

3 Months | 6 Months | 12 Months

Qualification

Plus Two & Above

Certification

(CTDS), Skillzyn

The Diploma in Food Safety & Quality Management course at Skillzyn Academy Private Limited is designed to equip students with the knowledge and practical skills required to build careers in the food safety, quality assurance, and regulatory compliance sectors. The program covers a broad range of topics, including food hygiene and sanitation, quality control and quality assurance systems, food safety standards (HACCP, ISO, FSSAI), food processing and handling practices, risk assessment, and regulatory compliance.

Career Opportunities ?

Food Safety Assistant

Quality Control Technician

Microbiology Lab Assistant

Food Processing Operator

Food Inspection Trainee

Packaging Quality Inspector

Food Safety Auditor Intern




Benefits of

Diploma in Food Safety & Quality Management

-  **Attractive Career Opportunities**
Provides access to well-paying roles across food manufacturing, processing, hospitality, and regulatory sectors.
-  **Job Security**
Food safety is a critical and regulated field, ensuring consistent demand for qualified professionals across industries.
-  **Public Health Impact**
Contributes directly to consumer safety by ensuring food quality, compliance with standards, and prevention of foodborne illnesses.
-  **High Industry Demand**
The food and beverage industry is expanding rapidly, increasing the demand for trained professionals in food safety and quality control.

Course Module

-  **1. Introduction to Food Safety & Quality Management**
 - » Overview of the food industry and supply chain
 - » Importance of food safety and quality systems
 - » Roles and responsibilities of food safety professionals
 - » Career pathways in food safety and quality management

2. Food Fundamentals & Food Chemistry

- » Food composition and nutrients
- » Basic food chemistry concepts
- » Food additives, preservatives, and contaminants
- » Impact of processing on food quality

3. Food Laws, Regulations & Standards

- » FSSAI regulations and food safety laws
- » National and international food standards
- » Food labeling, packaging, and compliance
- » Legal responsibilities of food business operators

4. Principles of Food Safety & Quality Management

- » Biological, chemical, and physical hazards
- » Quality control and quality assurance concepts
- » Risk assessment and preventive controls
- » Food safety culture and best practices

5. Food Safety & Quality Management Systems

- » GMP, GHP, and sanitation programs
- » HACCP principles and implementation
- » ISO 22000 and food safety management systems
- » Documentation and internal audits

6. HACCP, TACCP & VACCP Certifications

- » HACCP Level 3 for manufacturing and catering
- » Threat and vulnerability assessment concepts
- » Food defense and food fraud prevention
- » Certification requirements and compliance

7. Microbiological & Chemical Analysis of Food and Water

- » Foodborne microorganisms and contamination sources
- » Microbiological testing of food and water
- » Chemical analysis and detection of adulterants
- » Water potability analysis as per IS 10500 standards

8. FSSAI FoSTaC & Practical Laboratory Training

- » FoSTaC training and regulatory compliance
- » Microbiology practical laboratory sessions
- » Sampling, testing, and result interpretation

9. Industrial Training, Documentation & Career Development

- » Industrial training or internship
- » Food safety documentation and reporting
- » Office software skills (optional)
- » Placement assistance and career guidance

Build **Skills** Build Your Future



Start Your
Skill Journey Today !



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