



एम एस एम ई - प्रौद्योगिकी विकास केंद्र
MSME - Technology Development Centre
कांच उद्योग विकास केंद्र, फिरोजाबाद
Center for the Development of Glass
Industry (CDGI),
Firozabad



MSME TECHNOLOGY DEVELOPMENT CENTRE (CDGI)

MINISTRY OF MICRO, SMALL & MEDIUM ENTERPRISES, GOVT. OF INDIA

- A1/1, Industrial Area, Jalesar Road, Firozabad 283203, Uttar Pradesh
- www.cdgiindia.net

Brief Description of Training Program:

FOOD BUSINESSES - QUALITY CONTROL AND QUALITY ASSURANCE IN THE FOOD INDUSTRY

LIVE INTERACTIVE SESSION

Content:

- Introduction to Quality Management
- **FSSAI license**
- Concept of Quality and Quality Gurus
- Quality Parameters of Food
- Factors Affecting Food Quality
- Validation, Monitoring & Verification
- Documentation & Record Keeping
- Quality Assurance (QA) and Quality Control (QC)
- Laboratory Quality Control & Good Laboratory Practices (GLP)
- Process Approach in Quality
- Root Cause Analysis (RCA), Requirements for Quality

- Personal Hygiene and GMP Essentials
- Statistical Quality Control (SQC) Tools
- Quality Certifications & Regulatory Standards
- Industry Readiness
- Career Guidance

Benefits: -

Quality Control (QC) and Quality Assurance (QA) training plays an important role in improving the performance, safety, and growth of food businesses. Proper training enables food entrepreneurs and employees to maintain high-quality standards, reduce operational risks, satisfy customers, and build a strong and trusted brand.

Key Benefits for Business Growth

1. **Improves Product Quality** – Ensures consistent taste, freshness, appearance, hygiene, and overall quality of food products.
2. **Builds Customer Trust** – Safe and reliable products increase customer confidence, loyalty, and repeat purchases.
3. **Reduces Production Costs** – Effective quality systems help minimize wastage, spoilage, rejected products, rework, and raw-material losses.
4. **Increases Profitability** – Better quality management reduces unnecessary expenses and improves operational efficiency, resulting in higher profit margins.
5. **Strengthens Brand Reputation** – Consistent quality and food safety standards help businesses develop a positive and professional market image.
6. **Supports Regulatory Compliance** – Training helps food businesses understand and follow applicable food safety, hygiene, quality requirements.
7. **Expands Market Opportunities** – Maintaining proper quality standards can help businesses supply products to supermarkets, institutions, hotels, restaurants, retailers, and other organized markets.
8. **Improves Business Competitiveness** – High-quality products allow businesses to differentiate themselves from competitors and compete more effectively in the market.
9. **Enhances Employee Skills** – Employees become more knowledgeable about hygiene, food handling, storage, processing, inspection, documentation, and quality procedures.
10. **Reduces Food Safety Risks** – Proper QA and QC practices help identify hazards early and prevent contamination and food safety incidents.
11. **Improves Production Efficiency** – Standard operating procedures and quality checks help reduce errors and make production processes more systematic.

12. **Encourages Business Expansion** – A strong quality management system provides a better foundation for increasing production capacity, opening new outlets, and entering new markets.
13. **Improves Customer Feedback and Retention** – Monitoring quality and responding to customer feedback helps businesses continuously improve their products and services.
14. **Supports Product Development** – Quality monitoring helps businesses identify customer preferences and develop new, improved, and marketable food products.
15. **Creates Sustainable Growth** – Strong quality practices reduce business risks, improve efficiency, increase customer satisfaction, and support long-term growth.

Overall Business Impact

Quality Control and Quality Assurance training transforms food safety and quality practices into a **business growth strategy**. By producing safe, consistent, and high-quality food, businesses can reduce losses, increase customer satisfaction, strengthen their brand, improve profitability, access larger markets, and achieve sustainable long-term growth.

Date- 19 & 20 and 26 & 27 September 2026 (4 Days) Time: 6 PM TO 8.30 PM

Course Fee: Rs. 3540/- (Study material in softcopy shall be provided)

Please find below bank details

PAYMENT TO BE MADE ONLY IN CDGI ACCOUNT

Online (NEFT) Transfer to M/o MSME Technology Development Centre CDGI

Account Name: Centre for the Development of Glass Industry

Bank: Axis bank ltd

A/c No. 672010100020712

IFSC Code: UTIB0000672

Pls send screenshot of payment details for seat confirmation

FOR ONLINE PAYMENT IN MSME TECHNOLOGY DEVELOPMENT CENTRE(CDGI) YOU CAN USE BELOW CODE.



FOR MORE DETAILS PLEASE CONTACT:

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