



Radisson 

## Institute of Hotel Management & Catering Technology Deen Dayal Upadhyaya Gorakhpur University, Gorakhpur

### ✦✦ HACCP Training Workshop ✦✦

*(Hazard Analysis and Critical Control Points)*

**Venue: Radisson Blu, Gorakhpur**

**Date: 16th September 2025**

### About Workshop

Food safety is the backbone of the hospitality industry. This HACCP Training Workshop is designed to provide food handlers with comprehensive knowledge and skills to ensure safe food handling, storage, preparation, and monitoring in line with international standards. The programme will empower participants to implement HACCP protocols effectively in hotel operations.



**Prof. Poonam Tandon**

Hon'ble Vice-Chancellor  
DDU Gorakhpur University



**Prof. Shrivardhan Pathak**

Dean, Faculty of Commerce  
DDU Gorakhpur University



**Dr. Anshu Gupta**

Coordinator- IHMCT  
DDU Gorakhpur University

### **Who Should Attend?**

- Food Handlers
- Kitchen Staff
- Supervisors & Managers in F&B operations
- Quality Control & Food Safety Officers

### **Workshop Highlights**

- ✓ Introduction to HACCP Principles
- ✓ Food Safety & Hygiene Practices
- ✓ Identification of Food Hazards
- ✓ Critical Control Points in Hotel Kitchens
- ✓ Monitoring & Record-Keeping Techniques
- ✓ Hands-on Activities & Case Studies
- ✓ Certification of Participation

### **Training Programme Modules**

- ✦ Module 1: Fundamentals of Food Safety
- ✦ Module 2: Principles of HACCP
- ✦ Module 3: Identifying Critical Control Points
- ✦ Module 4: Corrective Actions & Monitoring
- ✦ Module 5: Documentation & Record-Keeping
- ✦ Module 6: Practical Demonstrations in Hotel Kitchen
- ✦ Module 7: Evaluation & Feedback Session



### **Resource Person**

**Mr. Ashish Ranjan**

**MHM, HACCP Trainer**

**Faculty member**

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