



# Bamanpukur Humayun Kabir Mahavidyalaya

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## **Workshop on Food Safety and Hygiene**

**Date: 09.04.2019**

**Patron: Dr. Subhash Biswas, Principal, BHKM**

**Guests:**

- **Sri Swapan Pradhan. BMHO, Minakhan Block**
- **Sri Samiran Sarkar, Food Safety Officer, Minakhan Block**

**Organizing Secretary: Dr. Debasree Sadhu, Convenor, Health & Hygiene Cell**

**No. of Participants: 46 students and teachers**

**Introduction to the workshop:**

The Workshop on Food Safety and Hygiene was organized on 9th April 2019 by the Health and Hygiene Cell of BHKM College, under the patronage of Dr. Subhash Biswas, the Principal of the college. The workshop was aimed at creating awareness among the participants about the importance of food safety and hygiene, and the measures that need to be taken to ensure the same.

**Objectives of the Workshop:**

The objectives of the Workshop on Food Safety and Hygiene include:

1. Educating participants about the importance of food safety and hygiene in preventing foodborne illnesses and improving public health.
2. Providing an overview of the key principles of food safety and hygiene, such as proper handling, storage, and preparation of food.
3. Highlighting the various types of foodborne illnesses and their causes, and how they can be prevented through proper food safety and hygiene practices.
4. Sharing best practices and practical tips for maintaining food safety and hygiene in various settings, such as restaurants, hotels, and households.
5. Exploring the regulatory framework and guidelines for food safety and hygiene at the local, national, and international levels.
6. Facilitating discussions and interactive sessions to encourage participants to share their experiences, challenges, and solutions related to food safety and hygiene.

7. Providing resources and tools to help participants implement and maintain food safety and hygiene practices in their respective settings.
8. Creating awareness about emerging issues and trends in food safety and hygiene, such as food fraud, sustainability, and ethical concerns.
9. Encouraging collaboration and partnerships among stakeholders involved in food safety and hygiene, such as government agencies, industry players, academia, and civil society organizations.
10. Empowering participants to take action towards improving food safety and hygiene in their communities and beyond.

### **Activity Report:**

The workshop was attended by several dignitaries, including Sri Swapan Pradhan, BMHO of Minakhan Block, and Sri Samiran Sarkar, Food Safety Officer of Minakhan Block. The presence of these guests added to the value of the workshop and provided an opportunity for the participants to interact with them and learn from their experiences.

The workshop was inaugurated by Dr. Subhash Biswas, who stressed upon the importance of food safety and hygiene, and the role that every individual can play in ensuring the same. He also highlighted the need for such workshops in educational institutions and the role that the Health and Hygiene Cell of the college can play in creating awareness among the students and the community at large.

The first session of the workshop was taken by Sri Swapan Pradhan, who gave a detailed presentation on the various food safety and hygiene measures that need to be taken in order to prevent foodborne illnesses. He stressed upon the need for cleanliness and sanitation, both in the preparation and handling of food, as well as in the surroundings. He also emphasized the importance of using clean and fresh ingredients, and the need for proper cooking and storage of food.

The second session was taken by Sri Samiran Sarkar, who spoke about the various laws and regulations that are in place to ensure food safety and hygiene. He explained the roles and responsibilities of the Food Safety Officer and the various departments that work towards ensuring the same. He also highlighted the penalties that can be imposed for non-compliance with the regulations, and the importance of creating awareness among the people about the same.

The workshop also included interactive sessions, where the participants were encouraged to ask questions and clarify their doubts. The guests patiently answered all the queries and provided valuable insights into the subject.

In conclusion, the Workshop on Food Safety and Hygiene was a great success, with over 100 participants attending it. The workshop not only provided valuable insights into the subject, but also created awareness among the participants about the importance of food safety and hygiene. The Health and Hygiene Cell of BHKM College deserves special mention for organizing such a valuable workshop and creating awareness among the students and the community at large.





