

**SCHEDULE OF -PREVENTIVE CONTROL QUALIFIED INDIVIDUAL- HUMAN FOOD
Programme**

(PCQI-HF) conducted by CTC (Collaborative Training Centre) of Spices Board

| Month | Organisational Arrangement for Conducting | | Objective of the Programme In order to capacitate at least one technical person from those exporters exporting mainly to US to avoid/address import alerts noticed. |
|-------------|---|--|---|
| | Coordinating Regional Office (RO) of Spices Board | Regions of Coverage and Facilitating ROs | |
| 2021 | | | Targeted Participants Mainly exporters exporting to US Duration 5 Days (4 Hrs./Day) Language English Registration On payment of prescribed fee Conducting Team One Official from Spices Board and Lead Instructors Certified by Food Safety Preventive Control Alliance (FSPCA) |
| October | Kolkata | Kolkata Barabanki Delhi J&K | |
| November | Saklespur | Saklespur, Haveri Bengaluru | |
| December | Mumbai | Mumbai, Guna, Unjah, Jodhpur | |
| 2022 | | | Mode of Conducting Online Ideally 12-16 participants per programme. Group discussion/presentation on the subject by participants and their full time presence are mandatory. |
| January | Gangtok | Guwahati and Gangtok | |
| February | Warangal | Nizamabad, Warangal and Guntur | |
| March | Kolkata | Kolkata Barabanki Delhi J&K | |