



INSTITUTIONAL DISTINCTIVENESS

Sheila Raheja Institute of Hotel Management has the unique distinction of being the first hospitality college in the State of Maharashtra to have HACCP (Hazard Analysis Critical Control Point) compliant Food and Beverage areas. HACCP Certification of the Food and Beverage areas of the college was conducted by the accreditation body TUV Nord India.

They have issued the College certification that HACCP Management system as per Codex Alimentarius Commission Recommended International Code of Practice-General principles of Food Hygiene CAC/RCP 1-1969 rev. 4(2003) is in practice. The college has been HACCP certified since 28th November 2017.

It is further certified that SRIHM applies a HACCP system in line with the above standards for the following scope: Designing and Provision of Processes by Procurement, Storage of Raw Materials, Standard Recipes of Distribution, Cooking Preparation of Various Cuisines by students of Sheila Raheja Institute of Hotel Management.

The HACCP system, which is Scientific based and systematic, identifies specific hazards and measures for their control to ensure the safety of food. HACCP is a tool to assess hazards and establish control systems that focus on prevention rather than relying mainly on end-product testing. Any HACCP system is capable of accommodating change, such as advances in equipment design, processing procedures or technological developments.

HACCP is applied throughout the food chain from primary production to final consumption and its implementation should be guided by scientific evidence of risks to human health. SRIHM has implemented the HACCP management system in the college for our students. This ensures that our students are aware of the importance of hygiene and sanitization and give utmost importance to serving safe food.

Medical tests of all employees who come in contact with the food is done once every year.

Food is also stored in the coloured coded baskets e.g. green basket for vegetables.

The students are made aware that not only is the end product of the food chain important but the start point of the food chain is equally important.

There is a visitor's policy for whoever wants to enter in the kitchen. Grooming standards for the kitchen staff is also followed. Before each practical session the grooming of each student is checked.

The HACCP process begins with having an approved vendor or supplier who not only is cost effective but also supplies the raw material as per the standards i.e., at right temperature and time for e.g. frozen foods received at the same temperature, with no leaked or puffed packets or tins to be received etc. The system also gives product description and specification of the products to be received by the College.

Principal

Sheila Raheja Institute of Hotel Management
Raheja Education Complex, Opp. Colgate Ground,
Bandra (East), Mumbai - 400 051.





Once the supplies are received, they should be stored according to the priority of the foods that are more perishable, for e.g., frozen foods and dairy products will be stored first followed by Vegetables, which are cleaned and washed before storing.

The dry material is stacked in the store rack according to the date of expiry. Students are also made aware of the importance of FIFO method (First in first out). Hence HACCP gives the guidelines for receiving and storage of food material.

HACCP further gives guidelines for issuing food material from the stores so that we do not have any material which is on the food shelf past the expiry date.

Once the food material is received in the kitchen, it is further stored according to the HACCP specification E.g., Eggs and glassware to be stored on the lowest shelf. Segregation of cooked food and raw food.

HACCP also gives specifications regarding the chopping board policy. Different colored chopping boards are used according to the usage.

Green- for vegetables

Blue- for seafood

White- for bakery or dairy

Red- for red raw meats

Brown- for cooked meats

Yellow- for raw poultry meats

Having these colour coded chopping boards also ensures that there is no cross contamination in the kitchen which again takes care of the critical control points to avoid any food poisoning or any food borne illnesses.

HACCP also gives guidelines for storage of products in the fridge and on the shelf with a date tagging system. This also ensures that we follow the First in first out method.

Minute guidelines about maintaining food at a specific temperature once cooked, till it is consumed are also part of the system so that there are no hazards at any given point of time.

Since in our college training food prepared by the students is consumed immediately at the end of the cooking period, storage of cooked food does not apply to the process.

This process also follows the calibration of our fridges, ovens and weighing scales.

Each Chef (Food Production Faculty) and Student has their own probe pocket dial thermometer to check whether the food is cooked and served at the right temperature.

Principal

Sheila Raheja Institute of Hotel Management
Raheja Education Complex, Opp. Colgate Ground,
Banura (East), Mumbai - 400 051.





Sheila Raheja
Institute of
Hotel Management


Affiliated to the University of Mumbai

Grooming check of the students is done before they enter the kitchen for practical cooking followed by hand washing procedure.

We have developed and set the processes around the scope identified. The next step was to decide the Standard Operating Procedures for each process starting from receiving of the food till its consumption.

Every three year the HACCP Certification Audit is done and every year M/s. TUV Nord conduct a surveillance Audit to ensure strict compliance.

This training ensure that our students are Industry ready and are trained on systems followed by the industry from their first day of college


Principal
Sheila Raheja Institute of Hotel Management
Raheja Education Complex, Opp. Colgate Ground
Bandra (East), Mumbai - 400 051.

