Key issues and challenges of different departments in food processing industries post lockdown.

Sumedha Jalgaonkar
FSSAI (Food Safety and Standard Authorities of India) as master trainer

Abstract:
While lockdown due to COVID 19 will end sooner or later, the ripple effect of the pandemic on industries and lives of the people will last long. The outbreak of COVID 19 pandemic worldwide has created huge impact on lives of people and sustainability of businesses. Each one of us and all kinds of industries must now look at rewriting new rules of life and businesses. The unprecedented halt and the situation in the industries and supply chain has created new challenges to restart the industries. Herewith I have tried to compile some key aspects of concern and challenges, a typical food industry will be facing in order to restart, survive and sustain after lockdown. The key challenges various departments of food processing industry will have to face and overcome to go ahead in post lockdown times. The challenges will be related to all aspect of food businesses like people safety, food safety, food quality, business continuity, sustainability and emergency preparedness.

Biography:
Sumedha Jalgaonkar is Food technologist by education with 14 years of experience in food processing. She is an expert various food safety standards like HACCP, ISO 22000, FSSC 22000, BRC, IFS etc. She is an independent consultant and trainer for various international food safety standards. She is also associated with FSSAI (Food Safety and Standard Authorities of India) as master trainer.

Publication of speakers:
1. Sumedha Jalgaonkar, Food Safety Culture: More particle approach, 2020 may;8
2. Sumedha Jalgaonkar, Challenges of “New Normal for Food Processing industry, 2020 may;8
3. Sumedha Jalgaonkar, Food Safety Culture and important elements for developing food safety culture in an organization: Short Communication, 2020 June;30