

# Health Inspector Training Program

Official Curriculum & Detailed Course Syllabus

Course Name	Health Inspector	Category	Healthcare Training
Duration	12 Months	Course Fees	₹14,999 (MRP ₹20,000)

## Course Overview

The Health Inspector training curriculum is structurally designed over a 12-month period to transform aspiring candidates into skilled public health professional experts. The course imparts vital competencies required to inspect, audit, and regulate public health, hygiene, food safety, and general sanitation standards across municipal bodies, private corporations, hospitality setups, and food industries.

## Core Pillars of Training

The program is strictly framed around four foundational domains essential for any successful enforcement and monitoring career in public health management:

### Quarter 1: Foundations of Public Health & Epidemiology

- Introduction to public health administration, history, and National Health Policies.
- Principles of Epidemiology: Concepts of health, disease transmission, and control metrics.
- Communicable and non-communicable diseases: Prevention, monitoring, and containment strategies.
- Vital statistics, demographic data collation, and community health surveying techniques.

### Quarter 2: Advanced Sanitation Management & Environmental Hygiene

- Water sanitation: Sources, purification standards, chlorination practices, and sample collection.
- Liquid and solid waste management: Segregation, collection, modern disposal methodologies, and recycling protocols.
- Sewage treatment plants (STPs), effluent monitoring, and public drainage design inspections.
- Biomedical waste management protocols, hazardous chemical containment, and environmental air/noise monitoring.

### Quarter 3: Food Safety Standards, Laws & Regulations

- Food hygiene principles: Contamination types, safe handling, preserving practices, and temperature metrics.
- FSSAI guidelines, Food Safety and Standards Act, regulatory obligations, and national standards.
- Commercial kitchen audits, slaughterhouse sanitation, milk plant inspections, and market hygiene.
- Sample capturing procedures, sealing protocols, legal dispatch workflows, and testing laboratory operations.

### Quarter 4: Inspection Procedures, Legal Frameworks & Practical Fieldwork

- Inspection methodologies: Drafting reports, issuing standard compliance notices, and collecting legal evidence.
- Public health acts, legal authority guidelines, court procedures, and prosecution documentation frameworks.
- Occupational health and safety parameters across industrial sectors and factories.
- **Mandatory Fieldwork:** Live structural audits in municipal wards, hospitality kitchens, and community centers, culminating in a comprehensive project report.

## Evaluation & Certification Criteria

To complete the course successfully, candidates must maintain a minimum of 75% attendance across theoretical and fieldwork segments. Evaluation is composed of periodic internal assessments (20%), quarterly project submissions (30%), and a comprehensive final examination (50%) mapping out both theoretical knowledge and practical inspection competencies.

### Professional Outcome

Graduates are fully eligible to apply for roles such as Health Inspectors, Sanitary Inspectors, Food Safety Officers, and Compliance Officers within Government Municipalities, Indian Railways, Private Hospitals, and Food Processing Conglomerates.