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E-Paper

KFC to train Mumbai's street food vendors

India's financial capital, Mumbai, is known for its fast food but often questions are raised over safety and hygiene.

The Kentucky Fried Chicken, popularly known as KFC, has launched a major programme to train street food vendors, the first of its kind in the country.

The programme is based on the framework of "Clean Street Food" campaign of the Food Safety and Standards Authority of India (FSSAI) and the Food Safety Authority of Maharashtra.

The event was inaugurated by Dr Pallavi Darade, Food Safety Commissioner of Maharashtra. KFC India will be training 500 street food vendors in Mumbai, as part of KFC's training initiatives in Food Safety, using FSSAI's Food Safety Training & Certification (FoSTAC) module for street food vendors, over the next four months.

Vendors will be provided training on food safety and hygiene with an aim to increase their awareness of the importance of serving safe food.

The training will focus on key aspects of hygiene, food handling, waste disposal and pest control to help street food vendors adopt food safety practices while serving safe food to consumers. The module will be delivered in Hindi and is designed as an easy-to-understand and interactive format.

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The programme will be in the form of workshops in select street food vendor clusters across the city. It will be bolstered by the distribution of demo hygiene kits and informative flyers on food safety requirements. Upon completion of training, the vendors will receive a FoSTAC certification of completion.