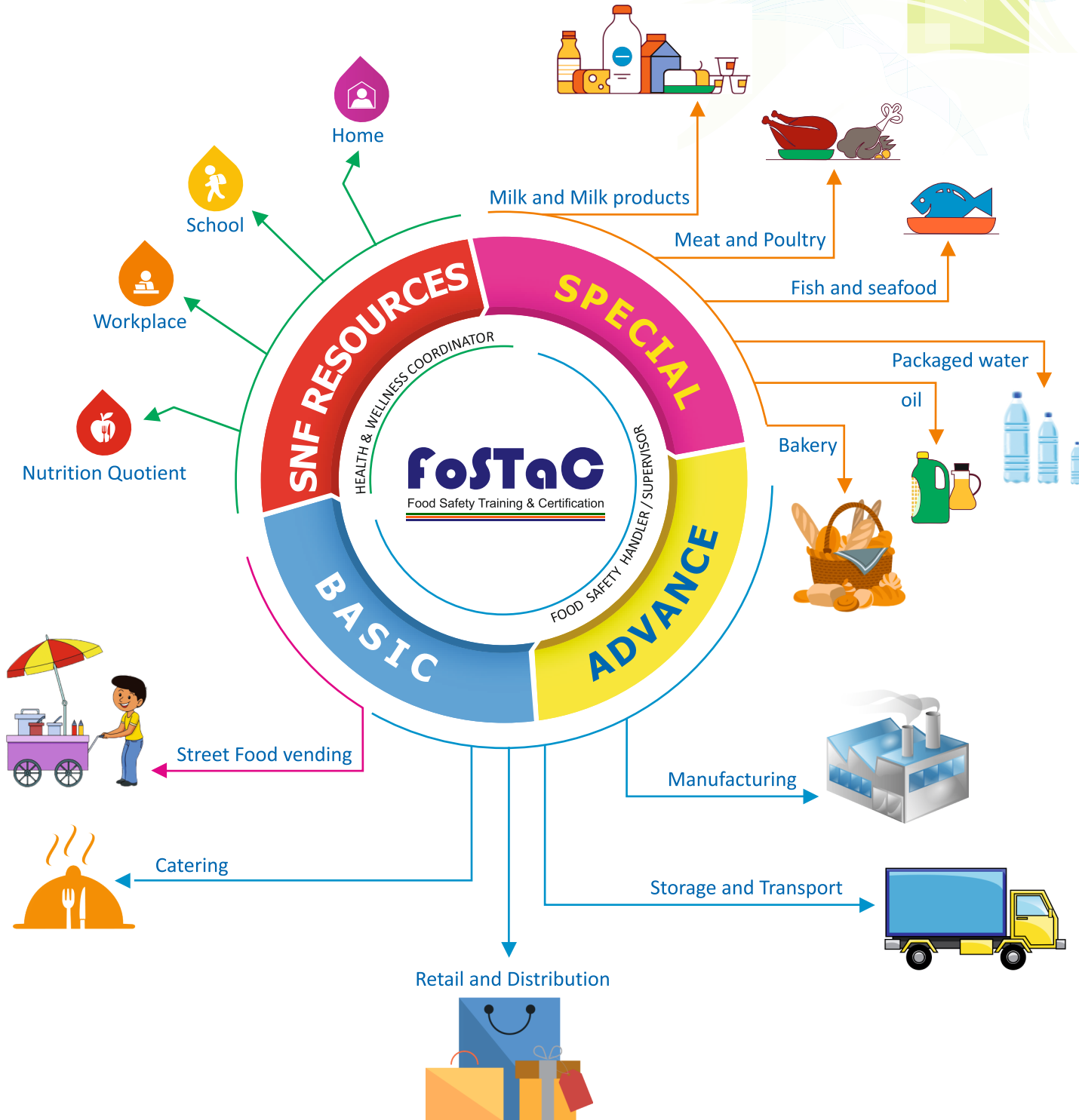


fosTaC

Food Safety Training & Certification

FOOD SAFETY TRAINING AND CERTIFICATION



Training of personnel in food businesses is a pre-requisite for ensuring food safety and hygiene. For this, section 16 (3) (h) of the Food Safety and Standards Act 2006 prescribes that the Food Authority shall, “provide whether within or outside their area, training programmes in food safety and standards for persons who are or intend to become involved in food businesses, whether as food business operators or employees or otherwise”.

For the initiatives under “Safe and Nutritious Food (SNF) – A shared responsibility”, health and wellness coordinators, who would be required to bring about social and behavioural change amongst the citizens whether at home, school, work and when eat out, also require training.

FoSTaC program is to ensure that the above training programmes are delivered to target groups in food businesses and under SNF umbrella.

TARGET AUDIENCE



Citizens and Consumers



Food handlers/Food Safety Supervisors involved in any kind of food business



Students/Professionals/Other persons intending to enter the food industry

Nutrition Quotient and SNF Health & Wellness Coordinator Courses:

Since assuring safe and wholesome food requires a holistic approach, FSSAI has initiated the ‘SNF’ (Safe and Nutritious Food) programmes –



SNF@Home



SNF@School



SNF@Work

The FOSTAC portal would host **online** “SNF Resources” for capacity building on each of these, in addition to hosting a Nutrition Quotient (NQ) module. Persons successfully completing these modules would be designated as “Health and Wellness Coordinators” in their respective domains.

TRAINING COURSES (Food Safety Supervisor)



The content for FOSTAC has been created by domain experts to address the specific needs of each of these identified groups. In addition to the online SNF resources, the training modules are :-

- Level 1 (Basic)
- Level 2 (Advanced)
- Level 3 (Special)

*More courses would be added based on emerging requirements.

1 BASIC

5 courses of short duration (4 to 6 hour programs spread over 1-2 days).
Industry Focus:
Street Food vending;
Catering;
Manufacturing;
Storage and Transport; Retail and Distribution.

2

ADVANCE

4 courses of 8 hours each, which would build on the foundation imparted at level 1
Industry Focus:
Catering;
Manufacturing;
Storage and Transport; Retail and Distribution.

3

SPECIAL

6 courses of 4 to 8 hours each, to address niche requirements of specialized manufacturing sectors including Milk and Milk products; Meat and Poultry; Fish and seafood; Packaged water; Bakery and oil.

MODE OF DELIVERY

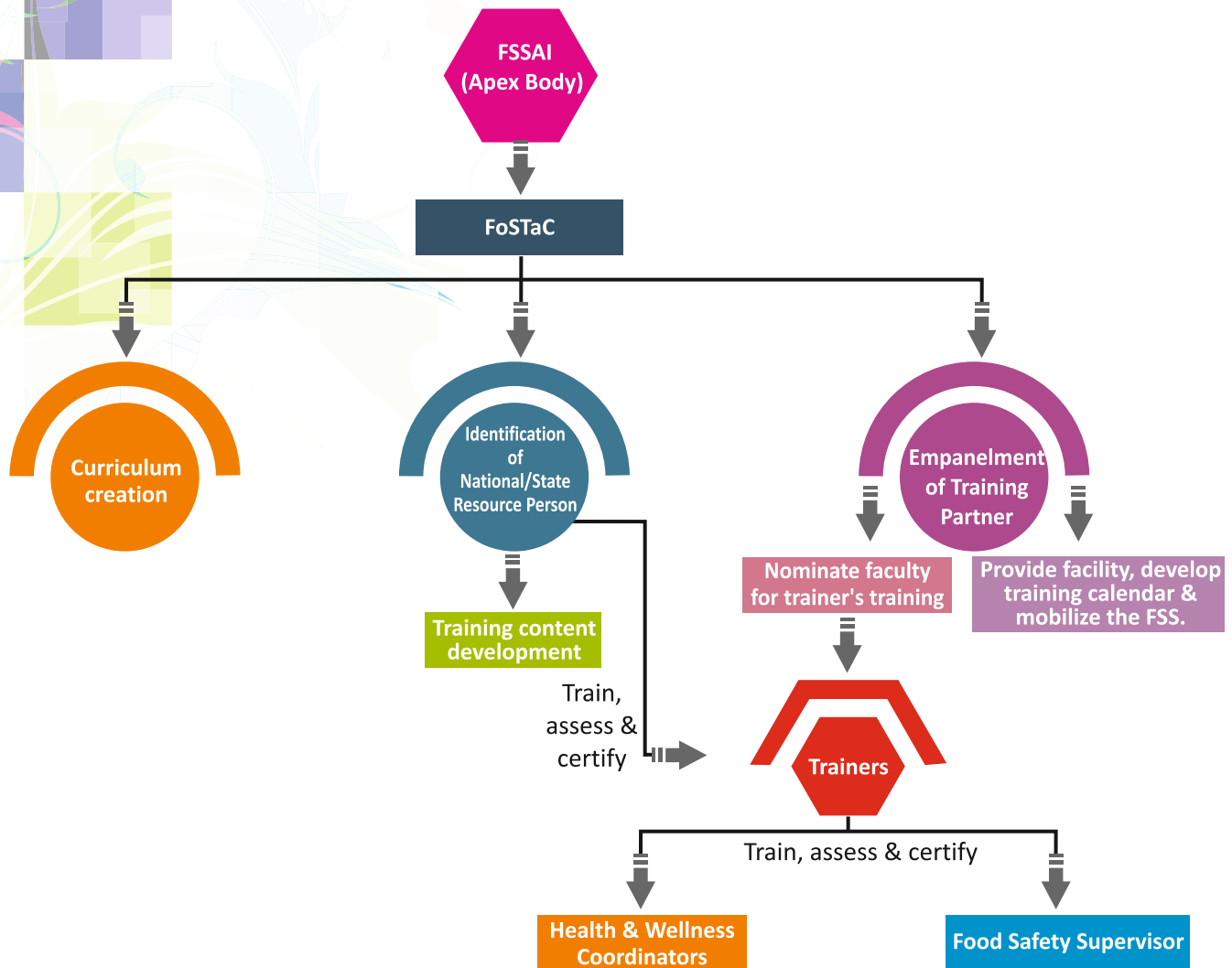
The training programs for the Food Safety Supervisors at all 3 levels (viz. Basic, Advanced and Special) would be conducted through the classroom, options for classroom training will also be available for SNF programs.

TRAINING PARTNERS (TP)

For ensuring the widest outreach and participation in training, the modules under FOSTAC would be disseminated through TPs from the following broad categories of organizations:-

1. **Associations:** Trade, Professional and Scientific Associations in the food sector at National, State or Regional level with a membership of at least a 100 members.
2. **Licensed Food Businesses:** Large FBOs can train other smaller FBOs, including FBOs they work with either upstream/downstream, contractual manufactures and their own staff.
3. **Recognized Academic & Vocational Institutions:** Universities, Colleges, Technical Institutes, Hotel Management Institutes, and other Academic Institutes of relevant sectors can either integrate the FoSTaC course curriculum in their existing courses or offer these as specific courses.
4. **Training Partners approved by various Sector Skill Councils and other Govt. Schemes.**
5. **Other Training Agencies** who have at least three years of experience at national or international level in training on food safety and/or nutrition.

IMPLEMENTATION FRAMEWORK OF FoSTaC



For more information

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**FOOD SAFETY AND STANDARDS
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