

FSSAI trains food safety supervisors in canteens of Central Govt depts

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Our Bureau, New Delhi

FSSAI conducted a training workshop on food safety and hygiene practices for food safety supervisors across various Central government departmental canteens, which serve several thousand employees every day, in a first-of-its-kind initiative.

This training was a part of the Safe and Nutrition Food at Workplace (SNF@Workplace) initiative, which was launched recently by the country's apex food regulator and aims to educate people on safe and healthy diets and developing an overall ecosystem for safe and nutritious food in workplaces.

It encouraged employers to adopt a systematic approach to ensuring safe and wholesome food for their employees, both as a measure of employee welfare and to enhance workplace productivity.

SNF@Workplace adopts a comprehensive approach, including specific measures that the workplace administration can take in order to create a system and an enabling environment to ensure food safety and nutrition for everyone at the workplace; specifying best practices and guidelines recommended for the canteen establishment to ensure that the food served in the workplace is safe and wholesome, and providing several important do's and don'ts, useful tips and suggestions to empower employees to eat and stay healthy at the workplace by making informed choices about the food they consume.

The government, as one of the largest employers in the country, adopted SNF@Workplace, with over 80 trainees from departmental canteens attending the training and capacity-building workshop.

This was the first phase of training and the objective is to cover all departmental canteens over a period of time.

The trainees were mobilised by FSSAI's training partner (Green Food Consultancy) through the Department of Personnel and Training (DoPT) and other departments and ministries to ensure maximum participation.

To ensure that all the government canteens are licensed/registered under the Food Safety and Standards Regulations, 2011, FSSAI also facilitated on-the-spot registration on the day of training and distributed food safety display boards to registered canteens.

The training programme institutionalised for various Central government departmental canteens and cafeterias was integrated under the Food Safety Training and Certification (FoSTaC) programme, which aims to ensure that food business operators (FBOs) have at least one trained and certified food safety supervisor for every 25 food handlers, or a part thereof, in each of their premises.

The training programme was delivered by trained subject matter experts in association with training partners empanelled by FSSAI for this purpose.