

FSSAI certifies one lakh hospitality professionals in food safety

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NEW DELHI: *The Food Safety and Standards Authority of India (FSSAI) has crossed a milestone by successfully training and certifying one lakh hospitality professionals in the country in food safety and hygiene under the Food Safety Training and Certification (FoSTaC) programme.*

As many as 3500 workshops, which FSSAI has continually promoted and got conducted by certified trainers in the last 20 months, have been designed for Indian FBOs to improve and maintain food quality and hygiene standards.

The program, initiated by FSSAI, aims at building capacities of food handlers across the value chain including micro, small, medium and large scale enterprises in the food sector.



CEO-FSSAI Mr. Pawan Agarwal congratulated the FoSTaC team across the country on this achievement. He said that this would definitely raise the bar for food safety and build a culture of self-compliance for food safety in food businesses in the country.

With 17 courses across levels, the FoSTaC training program mandates that Food Businesses must have at least one trained and certified Food Safety Supervisor for every 25 food handlers.

Under the program, over 80,000 people have been trained in the organized sector and almost 18,000 people in the unorganized sector including street food vendors and self-help groups.