

Dr. Mansukh Mandaviya Inaugurates National Training Centre & Launches FoSTaC App for Street Vendors

Dr. Mansukh Mandaviya highlighted the crucial role of the National Training Centre of FSSAI in creating a healthy citizenry by ensuring adherence to quality standards for food across the country.



Shivam Dwivedi Updated 2 June, 2023 12:45 PM IST

Dr. Mansukh Mandaviya Inaugurates National Training Centre & Launches FoSTaC App for Street Vendors (Photo Source: Dr. Mansukh Mandaviya Twitter)

Union Minister for Health and Family Welfare, Dr. Mansukh Mandaviya, emphasized the importance of a healthy population in India's pursuit of becoming a developed nation during the inauguration of the National Training Centre for the Food Safety and Standards Authority of India (FSSAI) in Ghaziabad, Uttar Pradesh.

Dr. Mandaviya reiterated Prime Minister Narendra Modi's focus on wellness and preventive healthcare, advocating for the adoption of India's traditional food habits and lifestyle choices. He emphasized the belief that "our kitchen is our hospital" and stressed the significance of consuming good quality, <u>nutritious food</u> to maintain good health and prevent diseases. He praised India's rich heritage of health and wellness, encompassing practices such as preventive healthcare, the consumption of millet, and the practice of Yoga.

The Union Minister expressed concerns about the challenge posed by food adulteration and affirmed the government's commitment to cracking down on those involved in such malpractices. He stated that comprehensive testing would be conducted nationwide, and strict action would be taken against those found guilty under the Food Safety and Standards Act of 2006.

Prof. S.P. Singh Baghel referred to the training center as "Lok Swasth Arpan Bhawan" and emphasized the responsibility of FSSAI in establishing food standards that affect every individual's life. He urged citizens to be vigilant and ensure that the food they consume adheres to these standards.

The National Training Centre of FSSAI in Ghaziabad, Uttar Pradesh, is an essential initiative aimed at providing structured instruction, practice, and learning experiences to bridge the gap between existing and desired knowledge or skills in the field of food safety and standards. FSSAI is mandated to provide training to individuals involved in food businesses, including food business operators, employees, Food Safety Officers, and designated officers.

To address the need for continuous skill upgrading, <u>FSSAI</u> has established the National Training Centre to offer various training programs, thus ensuring the development of a future-ready workforce dedicated to ensuring safe and wholesome food for the citizens of India.

During the event, FSSAI also launched an e-learning app called Food Safety and Certification (FoSTaC), which contains learning and training modules on food safety guidelines, including proper food handling, storage, and hygiene practices, specifically catering to street vendors.

Additionally, Dr. Mandaviya unveiled two books developed by FSSAI- "Millets (Shree Anna) Recipes: A Healthy Menu for Mess/Canteens" and "Healthy Gut, Healthy You: Traditional Recipes with Potential Probiotic Benefits."