

Expression of Interest for Empanelment of Training Partners(TP) for the FoSTaC Portal of FSSAI

FoSTaC is a participatory program of training and capacity building, designed to enhance public awareness while simultaneously training food handlers across the value chain. Its success would rest on forging of partnerships amongst all stakeholders, since food safety has to be a shared responsibility. Detailed background note of FoSTaC is attached for reference.

In this connection, FSSAI is looking forward to identify and empanel reputed Training Providers/Academic Institutions/Corporates/Associations for conducting training on behalf of FSSAI.

Audit of training will be conducted by FSSAI time to time.

A. Responsibility of Training Partner:

- a) Registration in FoSTaC portal as Training Partner.
- b) Identification of trainer as per eligibility criteria (as in Annexure 2). Training of Trainer programme (TOT) is to be organised in association with FSSAI to create a pool of trainers. Alternatively, certified trainers from the FoSTaC pool may be used for the training.
- c) Mobilisation of trainees
- d) Provision of Training Venue/centre with adequate infrastructure.
- e) Uploading of calendar and venue details in the portal.
- f) Assessment and uploading of the result in the portal mandatorily for generation of certificate.

B. Eligibility Conditions:

General Criteria:

The Organization should have been in existence for a period of at least one year on the date of the application and should agree to take on the above mentioned responsibilities.

Specific Criteria:

- **Association:**
Trade, Professional and Scientific Associations in the food sector at National, State or Regional Level with a membership of at least 100 members.
- **Licensed Food Business:**
FBO licensed with FSSAI and having annual turnover of Rs 150 Crore, can be training partner for training of FBOs in their upstream and downstream value chain.
- **Academic & Vocational Institutes:**
Recognised Universities, Colleges, Technical Institutes, Management Institutes and other academic intuitions.
- **Training Partners approved by various Sector Skill Councils and other Govt Schemes:**
Training Partners empanelled by NSDC/Sector Skill Councils and other Central or State Govt Schemes
- **Other Training Agencies:**
At least three years' experience at national or International Level in training on food safety and/or nutrition.

C. Application Procedure:

Interested organisations may apply in the form as in **Annexure 1** or on **email ID fostac@fssai.gov.in. on or before 25th June 2017 .**

Training Partners would self-certify that they fulfil the eligibility conditions. Documents supporting the claim to be submitted to FSSAI as and when required.

Sd/-

Pritha Ghosh
Deputy Director
Training Division
Food Safety & Standard Authority of India

Annexure 1

Partner with *fssai*



Name of the Organisation

Year of Establishment

Registration/License Number

Phone..... Email.....

Address.....

Geographical Presence (Specify States)

Nominate single point of contact (SPOC).....

Contact of SPOC.....

Eligibility Conditions, Tick (v) where applicable.

Academic Institutions

Approved by

Associations (National/State/Regional)

Type of Association

Membership Strength (at least 100 members)

Large Food Businesses Operator (>150cr annual turnover)

Annual turnover

Number of other FBO's involved in the value chain (please mention number against each category)

Transporter Manufacturer/Processor

Warehouse (Distributor/Supplier/Wholesaler) Retailer

Training Providing Agency (at least 3 yrs experience on National/International Level Training on Food Safety)

Please mention number of trainings conducted in the last 1 year

Please mention if involved with any Government Scheme

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Annexure 1

For which Course(s) you would like to partner? [You can choose more than one]

- Food Safety Supervisor - Street Food Vending
- Food Safety Supervisor- Advance Catering
- Food Safety Supervisor- Basic Catering
- Food Safety Supervisor- Advance Manufacturing
- Food Safety Supervisor- Basic Manufacturing
- Food Safety Supervisor for Manufacturing Special- Bakery
- Food Safety Supervisor for Manufacturing Special – Oil
- Food Safety Supervisor for Manufacturing Special – Milk & Milk Products
- Food Safety Supervisor for Manufacturing Special – Water & Water Based Beverages

Detail of Resources

Number of Training Centres Number of Qualified trainers

Estimated number of trainees that can be trained (per year)

I hereby confirm that the above mentioned details are correct.

If empanelled, I agree to abide by the rules laid down by the competent authority and take up the responsibilities as mentioned below: -

- a) Registration in FoSTaC portal as Training Partner.
- b) Identification of trainer as per eligibility criteria (as in Annexure 2). Training of Trainer programme (TOT) is to be organised in association with FSSAI to create a pool of trainers. Alternatively, certified trainers from the FoSTaC pool may be used for the training.
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Want to join as (You can choose more than one)

- Mobilization Partner Knowledge Partner Implementation Partner Funding Partner

Signature & Seal:

Name:

Designation:

Annexure 2

Eligibility criteria for Trainers

Criteria	Basic Level	Advance Level	Special Courses
Educational Qualification	<ul style="list-style-type: none"> • Minimum graduate in science/food technology/food science/chemistry/biology/microbiology or other related subjects. • If graduate in other streams minimum 5 years experience in relevant food industry (catering, manufacturing, retail, etc.). 	<ul style="list-style-type: none"> • Minimum graduate in science/food technology/food science/chemistry/biology/microbiology subjects. • If graduate in other streams minimum 7 years work & implementation experience in relevant food industry (catering, manufacturing, retail, etc.). 	<ul style="list-style-type: none"> • Minimum graduate in science/food technology/food science/chemistry/biology/microbiology subjects. • If graduate in other streams minimum 7 years work & implementation experience in the particular sector of the industry (meat, fish, milk, etc.).
Training Experience as Trainer & Implementation Experience	<ul style="list-style-type: none"> • Minimum 3 years training experience on food safety & hygiene including FSMS, HACCP and other similar food safety systems in the relevant Food Industry. 	<ul style="list-style-type: none"> • Minimum 5 years training experience on food safety & hygiene including FSMS, HACCP and other similar food safety systems in the relevant Food Industry. 	<ul style="list-style-type: none"> • Minimum 5 years training & implementation experience on food safety & systems regulations in the particular sector of the Industry.
General Training Received	<ul style="list-style-type: none"> • Knowledge of FSS Rules & Regulations 	<ul style="list-style-type: none"> • Knowledge of FSS Rules & Regulations 	<ul style="list-style-type: none"> • Knowledge of FSS Rules & Regulations
Skills	<ul style="list-style-type: none"> • Should have good communication and motivational skill. • Shall be available for training at least 20 days in a year 	<ul style="list-style-type: none"> • Should have good communication and motivational skill. • Shall be available for training at least 20 days in a year 	<ul style="list-style-type: none"> • Should have good communication and motivational skill. • Shall be available for training at least 20 days in a year