
Agenda for 17th CAC Meeting
Training Division

Training Policy for Regulatory Staff of FSSAI

- Section 2.1.2 and Chapter 2, “Enforcement Structure and Procedures” of FSS Regulations 2011 emphasises the need of training for Designated Officers and Food Safety Officers.
- AIM: to develop a common training framework
 - Standardisation
 - Quality control
 - Effective dissemination.
- Training to the regulatory staff in 3 categories
 - Food Safety Officers(FSO)
 - Designated Officers(DO)
 - Adjudicating Officers (AjO)

PROPOSED TRAINING PROGRAMME

Induction Training

- Target Group: Newly recruited FSO, DO, AO
- Content:
 - Generic- Common module for all groups
 - Function Specific-tailored to target group
- Method of delivery:
 - classroom learning
 - e-learning plus
 - on the job training.
- Assessment: Classroom examination and certification

Refresher Training

- Target group : FSO, DO, AO already working in states
- Content:
 - All new regulations, standards etc
 - Hands on experience of new IT initiatives
 - Field experience FAQs etc
- Method of delivery: e-learning/classroom learning.
- Assessment: online examination and certification

Role of States in Facilitating the Trainings

States may help in facilitation of these trainings by submitting the following to FSSAI:

Details of Regulatory staff trained every year, till 2016, under FSSAI's Orientation Programme for FSOs, DOs and AOs

(Name, Place of Posting, Year of Training)

Details of newly recruited FSOs, DOs and AOs, who require Induction Training

Details of Existing Regulatory staff in the state

Names of the institutes, (fulfilling the criteria as specified by FSSAI) which may be empanelled by FSSAI for conducting trainings.

Complying with FSSAI's training Calendar as and when sent to the state

Salient features of the training institute

- Residential facility for approx 50-60 participants on twin sharing basis.
- Experience of conducting trainings in past.
- In built lab facilities and faculty for the same.
- Availability of a conference hall, with seating capacity of 50 persons, well equipped with audio-visual systems.
- Should have non interrupted internet/printing facilities.
- Tie-up with different food establishments, as per the requirement of the curriculum, for inspection procedures. It should have transport facility available for visits to such establishments.



FOSTAC

FOOD SAFETY TRAINING & CERTIFICATION

GEAR UP FOR FOOD SAFETY

सुरक्षित आहार, स्वास्थ्य का आधार

FOSTAC : WHY & WHAT

- Section 16 (3) (h) of FSS Act 2006 mandates training to FBOs by FSSAI
- FOSTAC Food Training and Certification Programme
- Target: Supervisors to Food Handlers
- Web-based & /or classroom based
- Certification system
- Available all through out the year.

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- Level 1 : basic knowledge of food safety – Yellow certificate
 - Level 2 : knowledge of hazards and controls- Blue certificate
 - Level 3 : knowledge of food safety and standards – Green Certificate
 - Level 4 : Risk assessment, system upgrades, audit processes – Violet

FOSTAC : HOW

- Training & Certification programme:-
 - Web-based
 - At FSSAI notified Food Safety Training Centres pan-India

- Centrally created content & module.

- Quality of the programme monitored regularly

- Funding:-
 - Government budget/ Corporate Sector & FBOs
 - Level 1 Certification course - free of cost
 - Levels 2-4 : paid certificate courses.

- 22 different courses proposed.

- FBOs are free to access any Certification programme as per their Training Need

FOSTAC : FEATURE OF 22 COURSES

Types of FBOs	Types of Course	Level of Course	Total Number of Courses
A. Manufacturing & Processing	Milk	5 courses of 4 category each (Level 1- Level 4)	20
	Meat		
	Fruits & Vegetable		
	Oil & Fat		
	Cereals		
B. Transport-Store-Retail-Distribution	Non- Perishable	Level 1	2
	Perishable	Level 2	
C. Catering	Street Food Vendors/petty business operators	Level 1	4
	Small Restaurants	Level 2	
	Big Restaurants	Level 3	
	Star Restaurants	Level 4	

REGULATION REQUIRED

- For Licensing & Registration or Renewal, Food Safety Certification- mandatory .
- Certified employees within
 - 2 years in case of Fresh License / Registration &
 - 3 years in case of existing License or Registrat

Project Clean Street Food

- Pilot project in Delhi
- Target 20,000 street vendors within a month.
- Launched: 13th March 2016. Sh. J P Nadda and Sh. Rajiv Pratap Rudy.
- FSSAI, M/O Skill Development, M/O H&FW, Department of Food Safety, Delhi Government, THSC and NASVI.
- The outreach and dissemination by training partners including NGOs

Current Status:-

- Over 23,000 street food vendors trained at 40 identified locations
- 8 training partners (Prayas, Prabhaav, Dakshya, SSDH, Gras academy, RIMS, NASVI and IL&FS)

PROJECT CLEAN STREET FOOD

Way Forward:-

○ **Sustenance:**

- Meeting with all major stakeholders (Municipal Corporations, District Authorities, Police, D/O Financial Services, Banks, NASVI, Training partners)
- Broad consensus : Committee :district-wise, with the ADM as Convenor.
- Committees responsible for ensuring sustenance of the initiative.

○ **Upscaling:**

- Demand from other places
- FSSAI may take few more projects in high-impact areas,
- SOPs- for concerned FSCs and District authorities.

- **Convergence model**-Once the clusters of vendors are organised, other central and state govt initiatives (eg UID, Jan Dhan yojna, Mudra Loan Yojna etc).

THANK YOU