

भारतीय खाद्य सुरक्षा और मानक प्राधिकरण
(खाद्य सुरक्षा एवं मानक अधिनियम, 2006 के तहत स्थापित एक वैधानिक प्राधिकरण)
स्वास्थ्य एवं परिवार कल्याण मंत्रालय, भारत सरकार
(कार्मिक प्रशिक्षण इकाई- प्रशिक्षण प्रभाग)
दूसरी मंजिल, एमएमयू बिल्डिंग, माता सुंदरी लेन, कोटला मार्ग, नई दिल्ली-110002

फाईल संख्या : RCD-15001/17/2026-Regulatory-FSSAI

दिनांक : 30 जून, 2026

कार्यालय आदेश -07/2026

Subject: Issuance of Training Calendar for programmes to be conducted at NTCFSS, Ghaziabad.

प्रशिक्षण प्रभाग द्वारा अधिकारियों/कर्मचारियों/ अन्य Stakeholders जैसे कि FBO, FSO, DO, Auditor, Custom अधिकारियों इत्यादि हेतु आगामी प्रशिक्षण सत्रों के लिए प्रशिक्षण कैलेंडर जारी किया जा रहा है। संलग्न कैलेंडर में उल्लिखित सभी निर्धारित प्रशिक्षण कार्यक्रम राष्ट्रीय खाद्य सुरक्षा और मानक प्रशिक्षण केंद्र (NTCFSS), गाजियाबाद में आयोजित किए जाएंगे।

The Annual Training Calendar for the upcoming sessions is being issued by the Training Division for officers/officials and other Stakeholders i.e. FBO, FSO, DO, Auditor, Custom officer etc. All scheduled training programs outlined in the attached calendar will be conducted at the National Training Centre for Food Safety and Standards (NTCFSS), Ghaziabad.

2. यह आदेश सक्षम प्राधिकारी की स्वीकृति से जारी किया गया है/This issues with the approval of the Competent Authority.

मानवेश
30.06.2026
(मानवेश कुमार)
निदेशक
(प्रशिक्षण प्रभाग)

सेवा में,

सभी अधिकारी व कर्मी

प्रतिलिपि:

सीईओ कार्यालय, ED/Advisor कार्यालय,

निदेशकगण, सभी प्रभाग, प्रभागाध्यक्ष, मुख्यालय, क्षेत्रीय कार्यालय, शाखा कार्यालय

Annual Training Calendar 2026–27 for Stakeholders in the Food Safety Ecosystem at National Training Center for Food Safety Standards, FSSAI Complex, Ghaziabad

1. **Refresher Training Programmes for Regulatory Officials** is aimed at updating and reinforcing knowledge on food safety regulations, operational procedures, emerging challenges, and best practices to ensure effective implementation of the Food Safety and Standards Act, Rules and Regulations. Regular refresher training helps officials- **Food Safety Officers, Designated Officers, Authorized Officers, Custom Officials, MCD Officials, Airport Public Health Officers, Public Health Officers, etc.** maintain consistency in the implementation and enforcement of food safety laws, improve decision-making capabilities, and adopt best practices in areas such as inspections, food sampling, laboratory coordination, licensing, compliance monitoring, and risk-based enforcement. Trainings on Codex Alimentarius, Sanitary & Phytosanitary (SPS) and Technical Barrier to Trades (TBT) practices helps in strengthening the capacity of food safety officials and other stakeholders to understand and implement Codex standards, Sanitary and Phytosanitary (SPS) measures, and Technical Barriers to Trade (TBT) requirements so as to facilitate safe food trade, ensure regulatory compliance, and protect public health. Such training also provides a platform for sharing experiences, discussing practical issues faced in the field, and disseminating updates on amendments to regulations, policies, and digital systems. By continuously upgrading the knowledge and competencies of its workforce, refresher training contributes significantly to strengthening the food safety regulatory framework and safeguarding public health.

2. **Training Programmes for Food Business Operators (FBOs)** engaged in manufacturing **Milk & Milk Products, Meat & Meat Products, Fruits & Vegetable Products, Health Supplements, Nutraceuticals, Food for Special Dietary Use, Food for Special Medical Purpose, Functional Food and Novel Food, Beverages other than Dairy & Fruits & Vegetables, Edible Oil & Fats, Bakery Products, Alcoholic Beverages, Organic Foods, Ayurvedic Aahara, Vegan Foods** are aimed at enhancing their knowledge and understanding of food safety principles, regulatory requirements, and best practices to ensure compliance with the provisions of the Food Safety and Standards Act, 2006 and the rules and regulations framed thereunder. These programmes seek to build the capacity of FBOs in areas such as Good Manufacturing Practices (GMP), Good Hygiene Practices (GHP), food safety management systems, sanitation, traceability, labelling requirements, recall procedure, strengthening foodborne emergency preparedness & response mechanisms and regulatory compliance. The objective is to promote a culture of food safety, strengthen self-compliance mechanisms, reduce food safety risks, and ensure the availability of safe and wholesome food to consumers.

3. **Training Programmes for Food Safety Auditors** empanelled under Food Safety and Standards (Food Safety Auditing) Regulations, 2018 through auditing agencies is to enhance their knowledge, professional competence, and auditing skills concerning the provisions of the Food Safety and Standards Act, 2006, and the Rules and Regulations made thereunder. Particular focus is accorded to the implementation and assessment of the requirements prescribed under Schedule-4 of the Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations, 2011, as well as to reinforcing their roles and responsibilities as Food Safety Auditors.

4. **Sensitization Programmes for Educational Institutions-** The awareness programme aims to build awareness and enhance knowledge of food safety, hygiene, and healthy dietary practices among teachers and students of various educational institutions like schools, colleges, universities, etc. It seeks to empower teachers to act as facilitators of food safety education and enable students to adopt safe food handling, personal hygiene, and healthy eating habits from an early age. The programme also promotes the development of a food safety culture and adoption of balanced diet within schools, encouraging safe and nutritious practices in school canteens, mid-day meals, and home-prepared tiffins, thereby contributing to the overall health and well-being of children.

S. No.	Name of Training Programme/ Awareness Programme
1.	Training program on Sampling for Microbiological Analysis for CFSO
2.	Schedule-4 compliances to be ensured by Food Service establishments under Central Licenses Delhi & NCR along with Menu Labelling
3.	Inspection Report Writing
4.	Adjudication & Prosecution with Legal Case Studies
5.	Filing & defending of Adjudication & Prosecution cases
6.	TTX for Strengthening Preparedness & Response Mechanisms Food Safety Emergency Responses
7.	Promoting Food Safety & Healthy Hygiene Habits among Children
8.	Schedule-4 compliances for catering, Eating Houses, Snack Bars, Restaurants, dhabawalas, & Retail Meat Shops
9.	Schedule-4 Compliances by Eating Houses, Restaurants, Dhabaswalas, Tiffin Services, etc.
10.	SPS-Measures and Food Safety TBT- Measures and Conformity Assessment
11.	An overview on Import Regulations
12.	Food Safety Auditing
13.	Labelling and Display and Advertising and Claims
14.	Schedule-4 compliances for Food Service Establishments & Railway Catering Services
15.	E- Commerce- Understanding provisions on Labelling and Display and Advertising and Claims Regulations
16.	Understanding duties as per FSS, Act, Rules & Regulations and scrutinizing applications on FoSCoS, etc.
17.	Bulk Sampling Technique
18.	Understanding Health Supplements, Nutraceuticals, Food for Special Dietary Use, Food for Special Medical Purpose, Functional Food and Novel Food) Regulations, 2016
19.	Understanding Food Safety compliances of Edible Oils & Fats.
20.	Understanding FICS – Filing of Application & Food Categories
21.	Understanding Schedule 4 Compliances of Fruits & Vegetables Processing Unit
22.	Understanding Schedule-4 compliances for Milk & Milk Products
23.	Understanding Ayurvedic Aahara Regulations, 2022
24.	An Overview on FSS, Act, Rules & Regulations along with Role of Adjudicating Officers in the Food Safety System
25.	Capacity Building Programme on FoSCoS
26.	Prohibition and Restriction of Sales
27.	Understanding Schedule-4 compliances for Meat & Meat Products
28.	Understanding Organic Regulations, 2022
29.	Scrutiny of Applications on FICS Portal & understanding Sampling, Laboratory Reports for Import Clearance
30.	Schedule-4 Compliances to be ensured by Caterers
31.	Promoting Food Safety Culture in Schools: Capacity Building of Teachers for Safe Food Practices among Students, School Canteens, and Families
32.	Risk Analysis in Codex Alimentarius and its Application in Food Safety Regulation

33.	Understanding Food Safety compliances of Beverages, (Other than Dairy and Fruits & Vegetables based)
34.	Food Safety and Hygiene Practices to be followed by FBO ensuring Nutritious & Safe Food to the Patients & Visitors (<u>Hospital Catering</u>)
35.	Strengthening Food Safety Culture, Professional Ethics, and Consumer Trust in Food Businesses
36.	Sanitary & Hygienic Practices for Food Business Operators Engaged in Storage, Warehousing, and Trading of Food Products
37.	Comprehensive Regulatory Enforcement Training for APHOs and PHOs: Food Law, Inspection of FBOs, Inspection Report Writing Sampling, Adjudication and Prosecution and working on FoSCoS Portal.
38.	Understanding Vegan Regulations, 2022
39.	Food Recall and Traceability: Ensuring Consumer Safety through Effective Recall Management
40.	Comprehensive Regulatory Enforcement Training on Food Law, Inspection of FBOs, Inspection Report Writing Sampling, Adjudication and Prosecution along with FoSCoS operations for DO of Railways
41.	Understanding Food Safety Regulations on Alcoholic Beverages
42.	Classroom Training on Inspection and Compliance Assessment of High-Risk Food Establishments.

**Proposed number of Trainings for Regulators, Food Business Operators
and Awareness Programmes for Educational Institutions (2026-27)**

<u>Sl. No</u>	<u>Regulatory Officials/ FBOs/ Educational Institutions</u>	<u>Number</u>
1.	Food Safety Officers	23
2.	Designated Officers	15
3.	Authorized Officers including Customs	05
4.	Adjudicating Officers	01
5.	Technical Officers	10
6.	Designated Officers (Railways)	02
7.	Municipal Corporation of Delhi	01
8.	APHOs & PHOs	01
9.	Food Safety Auditors	05
10.	Food Business Operators (FBO)	22
11.	Teachers	01
12.	Children	01

Training Calendar for the year 2026 – 2027

June 2026

Mon	Tue	Wed	Thu	Fri	Sat	Sun
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18 19 CFSO-Training program on Sampling for Microbiological Analysis for CFSO		20	21
22	23	24	25	26 (Moharram)	27	28
29	30					

July 2026

Mon	Tue	Wed	Thu	Fri	Sat	Sun
		1	2	3	4	5
6	7	8	9	10	11	12
13 <u>State Regulatory Officials- TTX for Strengthening Preparedness & Response Mechanisms Food Safety Emergency Responses (Northern Zone)</u>	14	15 <u>Chefs- Schedule-4 compliances to be ensured by Food Service establishments under Central Licenses Delhi & NCR along with Menu Labelling</u>	16	17	18	19
20 <u>School Children- Promoting Food Safety & Healthy Hygiene Habits among Children</u>	21	22 <u>MCD Officials- Schedule-4 compliances for catering, Eating Houses, Snack Bars, Restaurants, dhabawalas, & Retail Meat Shops</u>	23	24 <u>FSOs- Inspection Report Writing</u>	25	26
27 <u>FBO- Schedule-4 Compliances by Eating Houses, Restaurants, Dhabaswalas, Tiffin Services, etc.</u>	28	29 30 <u>FBO, Food Safety Officials- SPS-Measures and Food Safety</u> <u>TBT- Measures and Conformity Assessment</u>	31			

August 2026

Mon	Tue	Wed	Thu	Fri	Sat	Sun
					1	2
3	4 <u>AO, TO, AO</u> (Customs)- An overview on Import Regulations (Hybrid Mode)	5	6 <u>Food Auditors</u> - Food Safety Auditing	7	8	9
10	11 <u>FBO-</u> Understanding provisions on Labelling and Display and Advertising and Claims Regulations	12	13	14 <u>FSO & DO-</u> Understanding provisions on Labelling and Display and Advertising and Claims Regulations	15 (Independence Day)	16
17	18 <u>FBO-E- Commerce-</u> Understanding provisions on Labelling and Display and Advertising and Claims Regulations	19	20	21 <u>DO (Railways)-</u> Schedule-4 compliances for Food Service Establishments & Railway Catering Services	22	23
24	25	26 (Id-E- Milad)	27	28	29	30
31						

September 2026

Mon	Tue	Wed	Thu	Fri	Sat	Sun
	1 FSO- Understanding duties as per FSS, Act, Rules & Regulations and scrutinizing applications on FoSCoS, etc.	2 FSO- Bulk Sampling Technique	3	4 (Jammastami)	5	6
7	8	9	10 <u>State Regulatory Officials -TTX for Strengthening Preparedness & Response Mechanisms Food Safety Emergency Responses (Eastern Zone)</u>	11	12	13
14	15 <u>DO, FSO & TO- Understanding Health Supplements, Nutraceuticals, Food for Special Dietary Use, Food for Special Medical Purpose, Functional Food and Novel Food) Regulations, 2016 (NR)</u>	16	17 FBO- Understanding Food Safety compliances of Edible Oils & Fats.	18	19	20
21 <u>CHA/FBO Understanding FICS – Filing of Application & Food Categories</u>	22	23	24 <u>DO, FSO & TO- Understanding Health Supplements, Nutraceuticals, Food for Special Dietary Use, Food for Special Medical Purpose, Functional Food and Novel Food) Regulations, 2016 (ER)</u>	25	26	27
28 <u>Food Auditors- Food Safety Auditing</u>	29	30 <u>FBO- Understanding Schedule 4 Compliances of Fruits & Vegetables Processing Unit</u>				

October 2026

Mon	Tue	Wed	Thu	Fri	Sat	Sun
			1	2 (Mahatma Gandhi Jayanti)	3	4
5 <u>DO, FSO & TO- Understanding Health Supplements, Nutraceuticals, Food for Special Dietary Use, Food for Special Medical Purpose, Functional Food and Novel Food) Regulations, 2016 (WR)</u>	6 <u>DO- Adjudication & Prosecution with Legal Case Studies</u>	7 <u>FSO- Filing & defending of Adjudication & Prosecution cases</u>	8	9	10	11
12 <u>Food Auditors- Food Safety Auditing</u>	13 <u>FBO, DO, CFSSO TO- Understanding Ayurvedic Ahara Regulations, 2022 (Hybrid Mode)</u>	14	15 <u>Adjudicating Officers- An Overview on FSS, Act, Rules & Regulations along with Role of AOs in the Food Safety System</u>	16	17	18
19	20 (Dusherra)	21	22	23	24	25
26	27	28 <u>Central -DO, FSO & TO- Understanding Health Supplements, Nutraceuticals, Food for Special Dietary Use, Food for Special Medical Purpose, Functional Food and Novel Food) Regulations, 2016 (SR)</u>	29	30 <u>SFSO- Capacity Building Programme on FoSCoS</u>	31	

November 2026

Mon	Tue	Wed	Thu	Fri	Sat	Sun
						1
2 FBO- Understanding Health Supplements, Nutraceuticals, Food for Special Dietary Use, Food for Special Medical Purpose, Functional Food and Novel Food) Regulations	3 <u>FBO-</u> Understanding Schedule-4 compliances for Milk & Milk Products	4	5	6	7	8 (Diwali)
9	10	11	12	13	14	15
16	17 FSO- Prohibition and Restriction of Sales	18	19	20 <u>State Regulatory Officials - TTX for Strengthening Preparedness & Response Mechanisms Food Safety Emergency Responses (Western Zone)</u>	21	22
23	24 (Guru Nanak Jayanti)	25	26	27	28	29
30 FBO- Understanding Schedule-4 compliances for Meat & Meat Products						

December 2026

Mon	Tue	Wed	Thu	Fri	Sat	Sun
Food Auditors- Food Safety Auditing	1 State Regulatory Officials -TTX for Strengthening Preparedness & Response Mechanisms Food Safety Emergency Responses (Southern Zone)	2	3	4 FBO, DO, FSO, TO- Understanding Organic Regulations, 2022 (Hybrid Mode)	5	6
7 AO (Customs) – Scrutiny of Applications on FICS Portal & understanding Sampling, Laboratory Reports for Import Clearance (Hybrid Mode)	8	9	10	11	12	13
14	15 FBO- Schedule-4 Compliances to be ensured by Caterers	16	17 School Teachers- Promoting Food Safety Culture in Schools: Capacity Building of Teachers for Safe Food Practices among Students, School Canteens, and Families	18	19	20
21	22	23	24	25 (Christmas)	26	27
28	29	30	31			

January 2027

Mon	Tue	Wed	Thu	Fri	Sat	Sun
				1	2	3
4	5	6 <u>Food Safety</u> <u>Officials-Risk</u> Analysis in Codex Alimentarius and its Application in Food Safety Regulation	7	8 <u>Food</u> <u>Auditors-</u> Food Safety Auditing	9	10
11 <u>Food Safety</u> <u>Officials- SPS-</u> Measures and Food Safety TBT- Measures and Conformity Assessment	12	13 <u>FBO-</u> Understanding Food Safety compliances of Beverages, (Other than Dairy and Fruits & Vegetables based)	14	15	16	17
18	19 <u>FBO-</u> <u>Hospital</u> <u>Catering-</u> Food Safety and Hygiene Practices to be followed by FBO ensuring Nutritious & Safe Food to the Patients & Visitors	20	21 <u>AO (Customs)-</u> Understanding Labelling and Display for Imported Foods (Hybrid Mode)	22	23	24
25	26	27	28 <u>FBO</u> <u>(Manufacturers)</u> Strengthening Food Safety Culture, Professional Ethics, and Consumer Trust in Food Businesses	29	30	31

February 2027

Mon	Tue	Wed	Thu	Fri	Sat	Sun
1 <u>FBO-</u> Sanitary & Hygienic Practices for Food Business Operators Engaged in Storage, Warehousing, and Trading of Food Products	2	3 <u>APHOs & PHOs –</u>	4 Comprehensive Regulatory Enforcement Training for APHOs and PHOs: Food Law, Inspection of FBOs, Inspection Report Writing Sampling, Adjudication and Prosecution and working on FoSCoS Portal.	5	6	7
8	9	10	11	12	13	14
15 <u>FBO, DO, FSO, TO-</u> Understanding Vegan Regulations, 2022 (Hybrid Mode)	16	17	18 <u>FBO-</u> Food Recall and Traceability: Ensuring Consumer Safety through Effective Recall Management	19	20	21
22 <u>DO (Railways)-</u> Comprehensive Regulatory Enforcement Training on Food Law, Inspection of FBOs, Inspection Report Writing Sampling, Adjudication and Prosecution along with FoSCoS operations	23 <u>FSOs-</u> Training program on Sampling for Microbiological Analysis	24	25	26	27	28

March 2027

Mon	Tue	Wed	Thu	Fri	Sat	Sun
1	2 CHA/FBO- Understanding FICS – Filing of Application & Food Categories	3	4	5 FBO- Compliance to Food Safety in a Bakery Industry	6	7
8	9	10 (Id- ul- Fitr)	11	12	13	14
15 FBO- Understanding Food Safety Regulations on Alcoholic Beverages	16	17 FSO- Classroom Training on Inspection and Compliance Assessment of High-Risk Food Establishments.	18	19	20	21
22 (Holika Dahan)	23 (Holi)	24	25	26 (Good Friday)	27	28
29	30	31				



Gazetted Holidays



Restricted Holidays