



Mandatory FOSTAC Under FSSAI (PAN-INDIA)

Training Conducted by Equinox Labs, Mumbai
In Association with Foodybreaks, Support Partner – India-wide



FOSTAC : MANDATORY TRAINING Under FSSAI

ABOUT US

EQUINOX LABS & CONSULTING, MUMBAI

Equinox Labs is a one-stop shop for all your Food, Water and Air testing needs. It is a FSSAI Notified, NABL Accredited and ISO 9001:2015 certified laboratory, catering to leading Corporates and Food - Beverage companies PAN – India and is an India-wide Training Partner for FOSTAC under FSSAI

FOODYBREAKS

Foodybreaks is a Goa & Mumbai-based Bakery Training & Kitchen Consulting firm owned and operated by Chef Kunal Arolkar & his Team, Their Academy in Goa is Affiliated to City & Guilds UK and apart from Patisserie Production, they also Consult to Setup Bakeries & Commercial Kitchens PAN-India & we are India-wide Fostac Support Partners for Equinox Consulting



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Who is Required to take this training?

As per the order released by FSSAI on 07.02.18, Food Safety Training and Certification (FoSTaC) Training is mandatory for all Food Business Operators (Registered / Unregistered & Licensed). So, is the presence of a Food Safety Supervisor (FSS) trained under the programme at every food business site. Training is mandatory for,

- **Chefs / Cooks / Service Staff (All Food Handlers) from All Resorts, Hotels, Restaurants, Cafes, Shacks, Bars & Foodtrucks and FoodCarts (Gaddos)**
- **All Bakers, Confectioners, Bread-makers & Home-bakers**
- **Food Manufacturers, Pickle Makers, Spice makers & All Food Processors**
- **Students, Food Technologists, Caterers, Institutions, Canteen Operators and All Religious Bodies offering Food within their premises**



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What will you gain from the training?

- A Mandatory Know-how of the Regulations governing a Food Business Operator
- A Better understanding of Food Safety Upkeep within Your work sphere
- Certificate from FSSAI, within 14days of successful completion of the training
- You can train people within your organisation to maintain better food safety
- Understanding basic concepts of food safety & hygiene. Minimizing legal hassles & help in complying to FSSAI Requirements.
- Lowering the percentage of food infections & poisoning & also Long term consequences to Your Business, due to such incidents.



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Training Options Provided

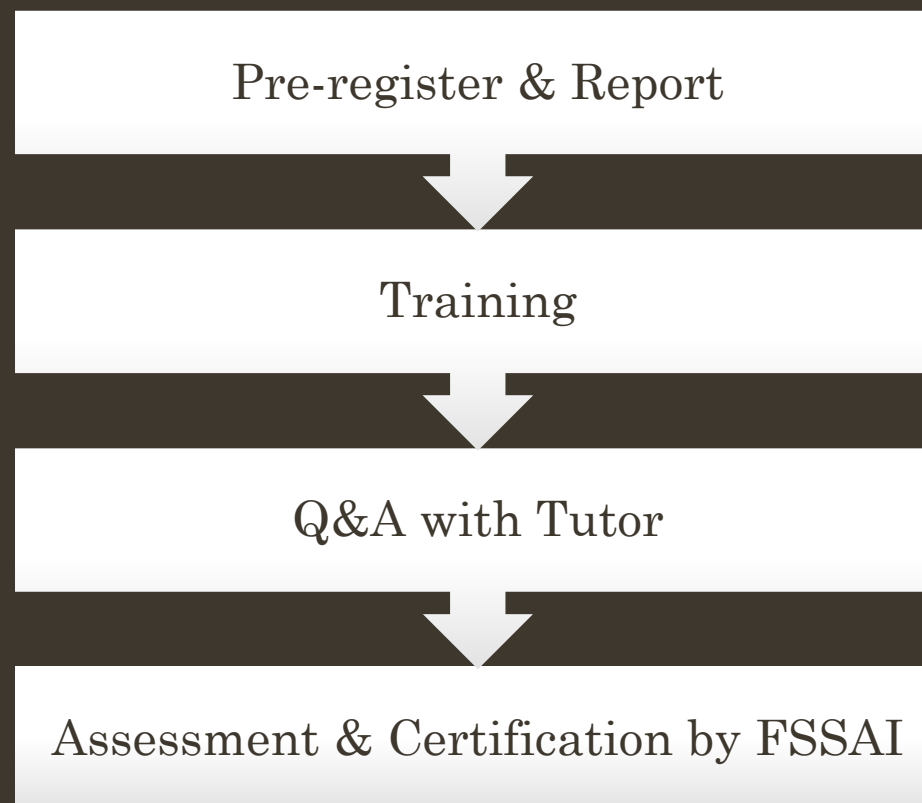
- Scheduled Trainings (Offseason Period / Rest Of Year Period)
- Session Stipulated Training Time will be from 930am to 530pm (8Hrs- FullDay)
- Strictly A Maximum of 40 Learners per Session
- *Private Sessions with Staff of Hotels & Resorts, Caterers, HoReCa Clients, Food Manufacturers and Industrialists
- *Student Sessions (For Colleges & Hotel Management Institutions)
- *Paid Short Talks at Educational Events / HORECA Events & Expos
- * Subject to a Minimum Charge Basis of Rs.60000/- for upto 40 attendees



Training Flow

- Training Time : Weekdays 930am-430pm (Lunch & Tea Breaks provided)
- Training is at a pre-determined location in Goa, Date & Place will be intimated in Advance (Can also be Organised Privately)
- Training Fee will be disclosed in advance along with venue and content
- Training Notes will be provided
- Certificates will be provided post training, directly through the Trainer, within 14-days of Assessment

NB : FSSAI Certification is possible through Authorised Training Partners, ONLY





FOSTAC : MANDATORY TRAINING Under FSSAI

Specialised FOSTAC Sessions for each Group,

1. BASIC&ADVANCED CATERING - FOOD SAFETY SUPERVISOR (FSS)

- For Hotel, Restaurants & Bars, Cafes, Catering employees / companies, Foodtrucks, Catering College & Hotel Management Students, Optional for FSSAI Registered Home-Chefs, Caterers, Canteen Operators, Hospital Canteen Staff, Upcoming F&B Outlets

AT-SITE TRAINING OPTION (Fees for July 1 – Sept 30, 2018)

Rs. 60,000/- for a Group upto Maximum 40 Attendees at your Premises' Training Room with Requisite Seating, LCD Projector& Screen and Lunch / Tea&Coffee provided

BROAD-REACH GENERAL TRAINING (Fees for July 1 – Sept 30, 2018)

Rs. 3000/- per Head for the Training on 1 Day Basis, which will include Hall with Requisite Seating, LCD Projector & Screen and Lunch / Tea&Coffee Provision



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2. BASIC & ADVANCE MANUFACTURING- FSS

- For Food Manufacturers (other than bakery products), Food Processors, Repackers, Marketers, Food Technologists, Students of Food Tech & Agro based & All Food-related Courses
- **AT-SITE TRAINING OPTION (Fees for July 1 – Sept 30, 2018)**

Rs. 60,000/- for a Group upto Maximum 40 Attendees at your Premises' Training Room with Requisite Seating, LCD Projector & Screen and Lunch / Tea & Coffee provided

BROAD-REACH GENERAL TRAINING (Fees for July 1 – Sept 30, 2018)

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3. BAKERY LEVEL 1- FSS

- For Bakery businesses- Small scale & Large scale, Local Bakers, Upcoming Bakeries, Optional for FSSAI Registered Home-bakers

AT-SITE TRAINING OPTION (Fees for July 1 – Sept 30, 2018)

Rs. 60,000/- for a Group upto Maximum 40 Attendees at your Premises' Training Room with Requisite Seating, LCD Projector & Screen and Lunch / Tea & Coffee provided

BROAD-REACH GENERAL TRAINING (Fees for July 1 – Sept 30, 2018)

Rs. 3000/- per Head for the Training on 1 Day Basis, which will include Hall with Requisite Seating, LCD Projector & Screen and Lunch / Tea & Coffee Provision



TRAINING SCHEDULE – GOA (AUGUST 2018)

BROAD-REACH GENERAL TRAINING SESSION AT INDIA HOSPITALITY + F&B PRO EXPO 2018, AT SP MUKHERJEE INDOOR STADIUM, BAMBOLIM, GOA

- [Aug 2: Advanced Catering* - Rs. 2499/ Per Head Only](#)

(Full Day : For All HoReCa Chefs, F&B & FSS, All Caterers, Canteen Operators & All Industrial Canteen & Hospital Cafeteria Staff, etc)

- [Aug 3: Basic Bakery* - Rs. 2499/ Per Head Only](#)

(Full Day : For All Commercial Bakers + Home Bakers + Aspiring Bakers & Local Poders)

- [Aug 4: Advance Manufacturing* - Rs 2499/ Per Head Only](#)

(Full Day : For Food Processing, Repacking, Manufacturing & Marketers, etc)

- *Time = 1030am – 630pm (Same on All 3 Days)



PROFORMA CERTIFICATE



✓EQUINOX CONSULTING IS AN OFFICIAL TRAINING PARTNER FOR FOSTAC

✓GET YOUR CERTIFICATES WITHIN A WEEK OF COMPLETION OF TRAINING

✓CERTIFICATE CAN BE DISPLAYED ON PREMISES

✓ASSURES CUSTOMERS OF YOUR BUSINESS' COMMITMENT TO FSSAI & FOOD HYGIENE AND SAFETY



Get Registered today! Contact Chef Kunal (FB Academy, Goa)

Chef Kunal Arolkar, Foodybreaks Goa



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