



INDIANEERS FOOD SAFETY MANAGEMENT
(An Initiative of Indianeers Media Pvt. Ltd.)

Skilling India's future

fOSTaC

Food Safety Training & Certification



• ACADEMY •
GOA

Mandatory FOSTAC Under FSSAI (PAN-INDIA)

Training Conducted by Indianeers Food Safety Management
In Association with Foodybreaks, Mobilizing Partner (Pan-India)



FOSTAC TRAINING FOR ALL FBOs (MANDATORY NOTICE) Dated 25th April, 2018

F.No.1-2/Correspondence/FOSTAC/FSSAI/2017
Food Safety and Standards Authority of India
(A Statutory Authority established under the Food Safety & Standards Act, 2006)
(Training Division)
FDA Bhawan, Kotha Road, New Delhi-110 002

Dated 25th April, 2018


Subj: Training programmes in food safety and standards for food business operators.

In pursuance of Section 16(1)(b) of the Food Safety and Standards Act, 2006, the Food Safety and Standards Authority of India (FSSAI) has to provide training programmes in food safety and standards for persons who are or intend to become involved in food businesses, whether as food business operators or employees or otherwise.

2. The Food Authority, in its 24th meeting held on 21.9.2017, approved in-principle the guidelines of Food Safety Training & Certification (FOSTAC) that envisage inter-alia, that all food businesses having either Central License or State License should have at least one trained and certified "Food Safety Supervisor" for every 25 Food Handlers or part thereof in each of their premises. These supervisors would carry out periodic training of all Food Handlers in the premises and maintain records for food safety audit and inspections. Accordingly all Food Business Operators are advised to nominate at least one Food Safety Supervisor for every 25 Food Handlers or part thereof in each of their premises and get them trained under FOSTAC by 31st December, 2018 through the Training Partners empanelled for the purpose.

3. List of the Training Partners and other details regarding FOSTAC are available on fofstac@fssai.gov.in

4. This is in continuation of Order of even No. dated 06th October, 2017.


(Madhavi Das)
Chief Management Services Officer

To

1. All State Food Safety Commissioners
2. All Regional Directors, FSSAI
3. All Central Designated Officers of FSSAI

Copy for information to:

1. PPS to Chairperson



FOSTAC : MANDATORY TRAINING Under FSSAI

ABOUT US

INDIANEERS FOOD SAFETY MANAGEMENT

Indianeers Food Safety Management is a Proud Training Partner for FOSTAC under FSSAI, with a strong presence across 23 states of India with more than 100 training centers. They are leading Implementation Partners of the NSDC for PMKVY 2.0 for India & State Govts, Affiliate Training partner to National Skill Council and are also Skill Development Partner (RDA) to Indian Army, Assam Rifles, Indo-Tibetan Border Police Force & Sashtra Seema Bal

Headed by Ms. Shalu Dua & Mr. Vikram, they are pioneers in Hygiene Certifications & Implementation for HACCP, GMP, GHP, ISO, HACCP & HYGIENE RATING across India, and conduct training in English & Local Languages. They have recently been recommended by FSSAI CEO, Mr Pawan Agrawal Ji, as Designated Partners for Funding & Implementation of Clean Street Food Hub & Bhog Scheme Project for MP, Goa, Odisha, Telangana & Karnataka.



FOSTAC : MANDATORY TRAINING Under FSSAI

ABOUT US

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 & are India-wide FOSTAC Mobilizing Partners for Indianeers Food Safety Management





FOSTAC : MANDATORY TRAINING Under FSSAI

Who is Required to take this training?

As per the order released by FSSAI on 25th April 2018, 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 1 FSS per 25 Staff in Food Business Operators per 9 Hour Work-Shift, as per the orders last date to complete the training was 31st December 2018, and we are now in the grace period, training encompasses,

- **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**



FOSTAC : MANDATORY TRAINING Under FSSAI

What will you gain from the training?

- A Mandatory Know-how of the Regulations governing a Food Business Operator under Schedule IV of the Food Safety Standards Act of India, 2006
- A Better understanding of Food Safety Upkeep within Your work sphere
- Your Rights & Responsibilities under Your Specific Industrial Sub-Section
- A Certificate from FSSAI, within 60 days of successful completion of the training that will be given with FSSAI stating that you are a FSSAI certified Food Safety Supervisor on your food license or premises.
- 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.



FOSTAC : MANDATORY TRAINING Under FSSAI

Training Options Provided

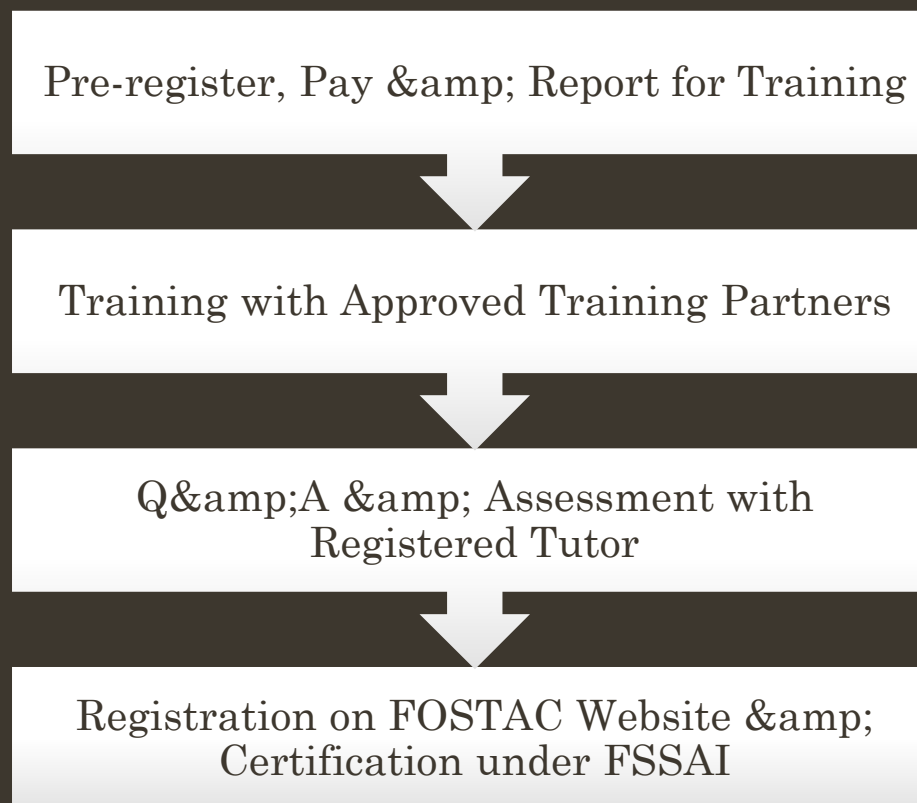
- Scheduled Trainings (Offseason Period / Rest Of Year Period)
- Session Stipulated Training Time will be from 930am to 530pm (8Hrs- FullDay)
- Strictly A Min. of 20 & a Max. of 40 Learners per Dedicated Group Session
- Private Sessions with Staff of Hotels & Resorts, Caterers, HoReCa Clients, Food Manufacturers and Industrialists can be pre-arranged
- Student Sessions (For Colleges & Hotel Management Institutions)
- Paid Short Talks at Educational Events / HORECA Events & Expos
- All Fees will be intimated according to Training Option Chosen



Training Flow

- Training Time : Weekdays 930am-430pm (Lunch & Tea Breaks provided)
- Training is at a pre-determined location, Date, Time & Place will be intimated in Advance (Can also be Organised Privately)
- Training Fee will be disclosed in advance along with venue and content
- Training Manuals will be provided.
- Laminated hard copy Certificates will be provided post training, directly through the Trainer, within 60-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. ADVANCED CATERING - FOOD SAFETY SUPERVISOR (FSS)

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

AT-SITE TRAINING OPTION

We can Conduct an Onsite Group Training for upto Maximum 40 Attendees with your Staff / Group at your Premises, in an A/C Classroom with requisite Seating capacity, LCD Projector & Screen and with Lunch / Tea&Coffee provisions

Fees Provided on Request



FOSTAC : MANDATORY TRAINING Under FSSAI

Pictures of A Few Previous Sessions Conducted



Sessions
Conducted
Onsite at your
Hotel / Outlet



Sessions
Conducted
Onsite at FB
Academy Goa





FOSTAC : MANDATORY TRAINING Under FSSAI

Specialised FOSTAC Sessions for each Group,

2. BASIC & ADVANCE MANUFACTURING- FSS

- For Food Manufacturers (other than bakery products), Food Processors, Re-packers, Marketers, Food Technologists, Students of Food Tech & Agro based & All Food-related Courses

AT-SITE TRAINING OPTION

We can Conduct an Onsite Group Training for upto Maximum 40 Attendees with your Staff at your Premises, in an A/C Classroom with requisite Seating capacity, LCD Projector & Screen and with Lunch / Tea&Coffee provisions

Fees Provided on Request



FOSTAC : MANDATORY TRAINING Under FSSAI

Learning by Doing Makes FOSTAC more effective



Activity Based
Learning is Key
to All Food
Safety Training



FOSTAC : MANDATORY TRAINING Under FSSAI

Specialised FOSTAC Sessions for each Group,

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

We can Conduct an Onsite Group Training for upto Maximum 40 Attendees with your Staff / Group at your Premises, in an A/C Classroom with requisite Seating capacity, LCD Projector & Screen and with Lunch / Tea&Coffee provisions

Fees Provided on Request



TRAINING SCHEDULE – GOA (AUG 2019)

BROAD-REACH GENERAL TRAINING SESSION AT GOA FOOD&HOSPITALITY EXPO, SP MUKHERJEE INDOOR STADIUM, BAMBOLIM, GOA

- [Aug 22: Advanced Catering* - Rs. 2500/ Per Head Only](#)

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

- [Aug 23: Basic Bakery* - Rs. 2500/ Per Head Only](#)

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

- [Aug 24: Advance Manufacturing* - Rs 2500/ Per Head Only](#)

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

- *Time = 1030am – 500pm (Same on All 3 Days, Dates & Time Subject to Change)



PROFORMA CERTIFICATE



✓INDIANEERS FOOD SAFETY MANAGEMENT IS AN OFFICIAL TRAINING PARTNER FOR FOSTAC

✓GET YOUR CERTIFICATES WITHIN 6-8 WEEKS OF TRAINING & ASSESSMENT

✓CERTIFICATE CAN BE DISPLAYED ON PREMISES

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



HYGIENE RATING



✓ A FSSAI & GOVT. OF INDIA RECOGNIZED HYGIENE RATING CERTIFICATE WHICH HELPS YOUR BUSINESS IMAGE

✓ POST FOSTAC CERTIFICATION, YOU MAY OPT FOR HYGIENE RATING FOR YOUR ORGANIZATION / OUTLET

✓ WE WALK YOU THROUGH THE APPLICATIONS PROCESS

✓ CONDUCT ONE GAP ANALYSIS & PRESCRIBE CORRECTIVE ACTION BEFORE INSPECTION & AUDIT (ON A CASE BY CASE BASIS)

✓ ASK FOR A FOSTAC + HYGIENE RATINGS PACKAGE FOR BETTER VALUE



Get Registered today!

Chef Kunal Arolkar, Foodybreaks Goa



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