FOOD SAFETY TRAINING AND CERTIFICATION

- Milk and Milk products
- Meat and Poultry
- Fish and seafood
- Packaged water
- Bakery
- Manufacturing
- Retail and Distribution
- Storage and Transport
- Catering
- Street Food vending
- Home
- Workplace
- Nutrition Quotient

Resources:
- BASIC
- ADVANCE
- SPECIAL

Food Safety Training & Certification

Safeguards:
- Food Safety Training
- Food Safety Management
- Food Safety Certification

Sectors:
- Food Industry
- Retail
- Catering
- Street Food
- Home
- Workplace
- Restaurant
- Hospitality
- Health

Certifications:
- SQF
- HACCP
- ISO
- FSMA
- BRC
- GMP
- GHP

Training:
- Basic
- Advanced
- Specialized

Certified:
- Microbiologist
- Food Technologist
- Sanitary Inspector
- Food Safety Manager
- Food Safety Auditor

Additional Services:
- Consultancy
- Training
- Certification
- Compliance
- Auditing
- Risk Assessment
- Training Materials

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- www.fostac.com
Training of personnel in food businesses is a pre-requisite for ensuring food safety and hygiene. For this, section 16 (3) (h) of the Food Safety and Standards Act 2006 prescribes that the Food Authority shall, “provide whether within or outside their area, 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.”

For the initiatives under “Safe and Nutritious Food (SNF) – A shared responsibility”, health and wellness coordinators, who would be required to bring about social and behavioural change amongst the citizens whether at home, school, work and when eat out, also require training.

FoSTaC program is to ensure that the above training programmes are delivered to target groups in food businesses and under SNF umbrella.

**TARGET AUDIENCE**

- Citizens and Consumers
- Food handlers/Food Safety Supervisors involved in any kind of food business
- Students/Professionals/Other persons intending to enter the food industry

Since assuring safe and wholesome food requires a holistic approach, FSSAI has initiated the ‘SNF’ (Safe and Nutritious Food) programmes –

- SNF@Home
- SNF@School
- SNF@Work

The FoSTaC portal would host online “SNF Resources” for capacity building on each of these, in addition to hosting a Nutrition Quotient (NQ) module. Persons successfully completing these modules would be designated as “Health and Wellness Coordinators” in their respective domains.
TRAINING COURSES
(Food Safety Supervisor)

The content for FoSTaC has been created by domain experts to address the specific needs of each of these identified groups. In addition to the online SNF resources, the training modules are:

- Level 1 (Basic)
- Level 2 (Advanced)
- Level 3 (Special)

"More courses would be added based on emerging requirements.

The content for FoSTaC has been created by domain experts to address the specific needs of each of these identified groups. In addition to the online SNF resources, the training modules are:

- Level 1 (Basic)
- Level 2 (Advanced)
- Level 3 (Special)

"More courses would be added based on emerging requirements.

**MODE OF DELIVERY**

The training programs for the Food Safety Supervisors at all 3 levels (viz. Basic, Advanced and Special) would be conducted through the classroom, options for classroom training will also be available for SNF programs.

**TRAINING PARTNERS (TP)**
For ensuring the widest outreach and participation in training, the modules under FoSTaC would be disseminated through 1% from the following broad categories of organizations:

1. **Associations:** Trade, Professional and Scientific Associations in the food sector at National, State or Regional level with a membership of at least a 100 members.
2. **Licensed Food Businesses:** Large FBOs can train other smaller FBOs, including FBOs they work with either upstream/downstream, contractual manufacturers and their own staff.
3. **Recognized Academic & Vocational Institutions:** Universities, Colleges, Technical Institutes, Hotel Management Institutes, and other Academic Institutes of relevant sectors can either integrate the FoSTaC course curriculum in their existing courses or offer these as specific courses.
4. **Training Partners approved by various Sector Skill Councils and other Govt. Schemes.**
5. **Other Training Agencies** who have at least three years of experience at national or international level in training on food safety and/or nutrition.
RESOURCE PERSONS/TRAINERS

- **National Level Resource Persons (NLRPs) and State Level Resource Persons (SLRPs)**
  
  The domain experts who have created and compiled the content for the FoSTAC training programs would be NLRPs (National Level Resource Persons). At the state level, SLRPs (State Level Resource Persons) would be designated by each state. These NLRPs/SLRPs will be responsible for developing or revising the course content, translating it into regional language whenever required, developing tools for assessment and certification, and training of trainers identified by Training Partners.

- **Trainees**
  
  Trainees will be identified by the Training Partners for the various training courses and will undergo training and certification by NLRPs or SLRPs in Training of Trainers programs. They will be responsible for providing trainings to the target group of FoSTAC.

- **Health and Wellness Coordinators/Food Safety Supervisors**
  
  The trainees would in turn impart training to persons who on successful completion of the program, would be designated as Food Safety Supervisors/Health and Wellness coordinators.

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**FEE STRUCTURE**

The upper limit of fees to be charged by training partners is as under:

1. QN and SNF Courses: Free.
2. Level 1 (Basic) courses*: Rs 100/- per hour per trainee.
3. Level 2 (Advance) courses & Level 3 (Special) courses - Rs 200 per hour per trainee.

*It is expected that the corporates, as a socially responsible Training Partner of FSSAI, will not charge any fees from the Trainees for Basic Courses.

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**TRAINING COURSES (BASIC)**

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Name</th>
<th>Duration</th>
<th>Target FBO</th>
<th>Other Target Group</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.1</td>
<td>Level 1 (Basic) Food Safety Supervisor - Street Food vending</td>
<td>4 hours/1-2 Days</td>
<td>Permanent or temporary stall holders. Examples: Street food vendors, tea stalls, petty retailers of snacks at bus stands, railway platforms.</td>
<td>Any individual intending to enter the catering industry, students &amp; professionals.</td>
</tr>
<tr>
<td>1.2</td>
<td>Level 1 (Basic) Food Safety Supervisor - Catering</td>
<td>6 hours/1-2 Days</td>
<td>Registered food businesses in catering sector. Examples: -19°C frozen food, Food truck, small customers, sweet shops, home based catering, dhaba, boarding houses serving food at fixed points of供应等。</td>
<td>Any individual intending to enter the catering industry, students &amp; professionals.</td>
</tr>
<tr>
<td>1.3</td>
<td>Level 1 (Basic) Food Safety Supervisor - Manufacturing</td>
<td>6 hours/1-2 Days</td>
<td>Registered food businesses in manufacturing sector. Examples: Small bakery, dairy units, vegetable oil processing units, slaughtering units, meat processing units, other food processing units including relabellers &amp; repackers.</td>
<td>Any individual intending to enter the manufacturing sector, students &amp; professionals.</td>
</tr>
<tr>
<td>1.4</td>
<td>Level 1 (Basic) Food Safety Supervisor - Retail &amp; Distribution</td>
<td>6 hours/1-2 Days</td>
<td>Registered food businesses in storage and transport sector. Examples: Direct sellers, small retailers, small specialized transport vehicles.</td>
<td>Any individual intending to enter the storage and transport sector at small scale, students &amp; professionals.</td>
</tr>
<tr>
<td>1.5</td>
<td>Level 1 (Basic) Food Safety Supervisor - Transport</td>
<td>6 hours/1-2 Days</td>
<td>Registered food businesses in storage and transport sector at small scale.</td>
<td>Any individual intending to enter the small retail and distribution, students &amp; professionals.</td>
</tr>
</tbody>
</table>
### TRAINING COURSES (ADVANCED)

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Name</th>
<th>Duration</th>
<th>Target FBO</th>
<th>Other Target Group</th>
</tr>
</thead>
<tbody>
<tr>
<td>2.1</td>
<td>Level 3 (Special) Food Safety Supervisor - Catering</td>
<td>4 hours/ 1 Day</td>
<td>Licensed food businesses in catering sector; restaurants, hotels, QSRs, places of worship, cantines, caterers, flight catering, etc.</td>
<td>Any individual intending to enter the catering sector, students &amp; professionals.</td>
</tr>
<tr>
<td>2.2</td>
<td>Level 3 (Special) Food Safety Supervisor - Manufacturing</td>
<td>4 hours/ 1 Day</td>
<td>Licensed food businesses in manufacturing sector; bakeries, dairies, vegetable oil processing units, slaughtering units, meat processing units, including establishments in kitchens.</td>
<td>Any individual intending to enter the manufacturing sector, students &amp; professionals.</td>
</tr>
<tr>
<td>2.3</td>
<td>Level 3 (Special) Food Safety Supervisor - Storage &amp; Transport</td>
<td>4 hours/ 1 Day</td>
<td>Licensed food businesses in storage and transport sector; examples: warehouse, cold/refrigerated stores, specialized transport vehicles like insulated vans.</td>
<td>Any individual intending to enter the storage and transport sector at large scale, students &amp; professionals.</td>
</tr>
<tr>
<td>2.4</td>
<td>Level 3 (Special) Food Safety Supervisor - Retail &amp; Distribution</td>
<td>4 hours/ 1 Day</td>
<td>Licensed food businesses in retail and distribution sector; examples: big retail chains, supermarkets, hypermarkets, wholesalers.</td>
<td>Any individual intending to enter the retail and distribution sector, students &amp; professionals.</td>
</tr>
<tr>
<td>3.1</td>
<td>Level 3 (Special) Food Safety Supervisor - Manufacturing - Milk &amp; Milk Product</td>
<td>4 hours/ 1 Day</td>
<td>Licensed food businesses in manufacturing sector; processing of milk and dairy products.</td>
<td>Any individual intending to enter the milk and dairy products sector, students &amp; professionals.</td>
</tr>
<tr>
<td>3.2</td>
<td>Level 3 (Special) Food Safety Supervisor - Manufacturing - Meat &amp; Poultry</td>
<td>4 hours/ 1 Day</td>
<td>Licensed food businesses in manufacturing sector; processing of meat and poultry products.</td>
<td>Any individual intending to enter the meat and poultry industry, students &amp; professionals.</td>
</tr>
<tr>
<td>3.3</td>
<td>Level 3 (Special) Food Safety Supervisor - Manufacturing - Packaged Food</td>
<td>4 hours/ 1 Day</td>
<td>Licensed food businesses in manufacturing sector; processing of fish and other seafood products.</td>
<td>Any individual intending to enter the fish and other seafood industry, students &amp; professionals.</td>
</tr>
<tr>
<td>3.4</td>
<td>Level 3 (Special) Food Safety Supervisor - Manufacturing - Bakery</td>
<td>4 hours/ 1 Day</td>
<td>Licensed food businesses in manufacturing sector; bakeries.</td>
<td>Any individual intending to enter the baking sector, students &amp; professionals.</td>
</tr>
<tr>
<td>3.5</td>
<td>Level 3 (Special) Food Safety Supervisor - Manufacturing - Oil</td>
<td>4 hours/ 1 Day</td>
<td>Licensed food businesses in manufacturing sector; edible oil processing units.</td>
<td>Any individual intending to enter the edible oil industry, students &amp; professionals.</td>
</tr>
<tr>
<td>3.6</td>
<td>Level 3 (Special) Food Safety Supervisor - Manufacturing - Other</td>
<td>4 hours/ 1 Day</td>
<td>Licensed food businesses in manufacturing sector; other food processing units including relabellers &amp; repackers.</td>
<td>Any individual intending to enter the manufacturing sector, students &amp; professionals.</td>
</tr>
</tbody>
</table>

### SNF RESOURCES COURSES

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Name</th>
<th>Duration</th>
<th>Target Group</th>
</tr>
</thead>
<tbody>
<tr>
<td>4.1</td>
<td>NQ (Nutrition Quotient) – Online</td>
<td>90 minutes</td>
<td>Open to all. NQ is an accurate and scientifically sound way to measure one’s current knowledge on nutrition. It can act as a gateway to identify areas for further capacity building and make informed choices about health and wellness.</td>
</tr>
<tr>
<td>4.2</td>
<td>SNF Health &amp; Wellness Coordinator @ School</td>
<td>12 hours/ 2 Days</td>
<td>Teachers and school staff.</td>
</tr>
<tr>
<td>4.3</td>
<td>SNF Health &amp; Wellness Coordinator @ Hospital</td>
<td>48 hours/ 8 Days</td>
<td>Open to all, especially relevant for healthcare professionals, students, etc.</td>
</tr>
<tr>
<td>4.4</td>
<td>SNF Health &amp; Wellness Coordinator @ Workplace</td>
<td>8 hours/ 4 Days</td>
<td>Open to all, especially relevant to HR &amp; Admins, employees at workplace.</td>
</tr>
</tbody>
</table>
IMPLEMENTATION FRAMEWORK OF FoSTaC

FSSAI

FoSTaC

Control panel creation

Train, assess & certify

Train, assess & certify

Train, assess & certify

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