

# fostaC

Food Safety Training & Certification

## FOOD SAFETY TRAINING AND CERTIFICATION



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

## Nutrition Quotient and SNF Health & Wellness Coordinator Courses:

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.

### 1 BASIC

5 courses of short duration (4 to 6 hour programs spread over 1-2 days).  
Industry Focus:  
Street Food vending;  
Catering;  
Manufacturing;  
Storage and  
Transport; Retail and  
Distribution.

### 2

#### ADVANCE

4 courses of 8 hours each, which would build on the foundation imparted at level 1  
Industry Focus:  
Catering;  
Manufacturing;  
Storage and  
Transport; Retail  
and Distribution.

### 3

#### SPECIAL

6 courses of 4 to 8 hours each, to address niche requirements of specialized manufacturing sectors including Milk and Milk products; Meat and Poultry; Fish and seafood; Packaged water; Bakery and oil.

## 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 TPs 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 manufactures 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 wherever required, developing tools for assessment and certification and training of trainers identified by training Partners.
- Trainers**  
 Trainers 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 trainers 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.

## FEE STRUCTURE

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

1. NQ 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.

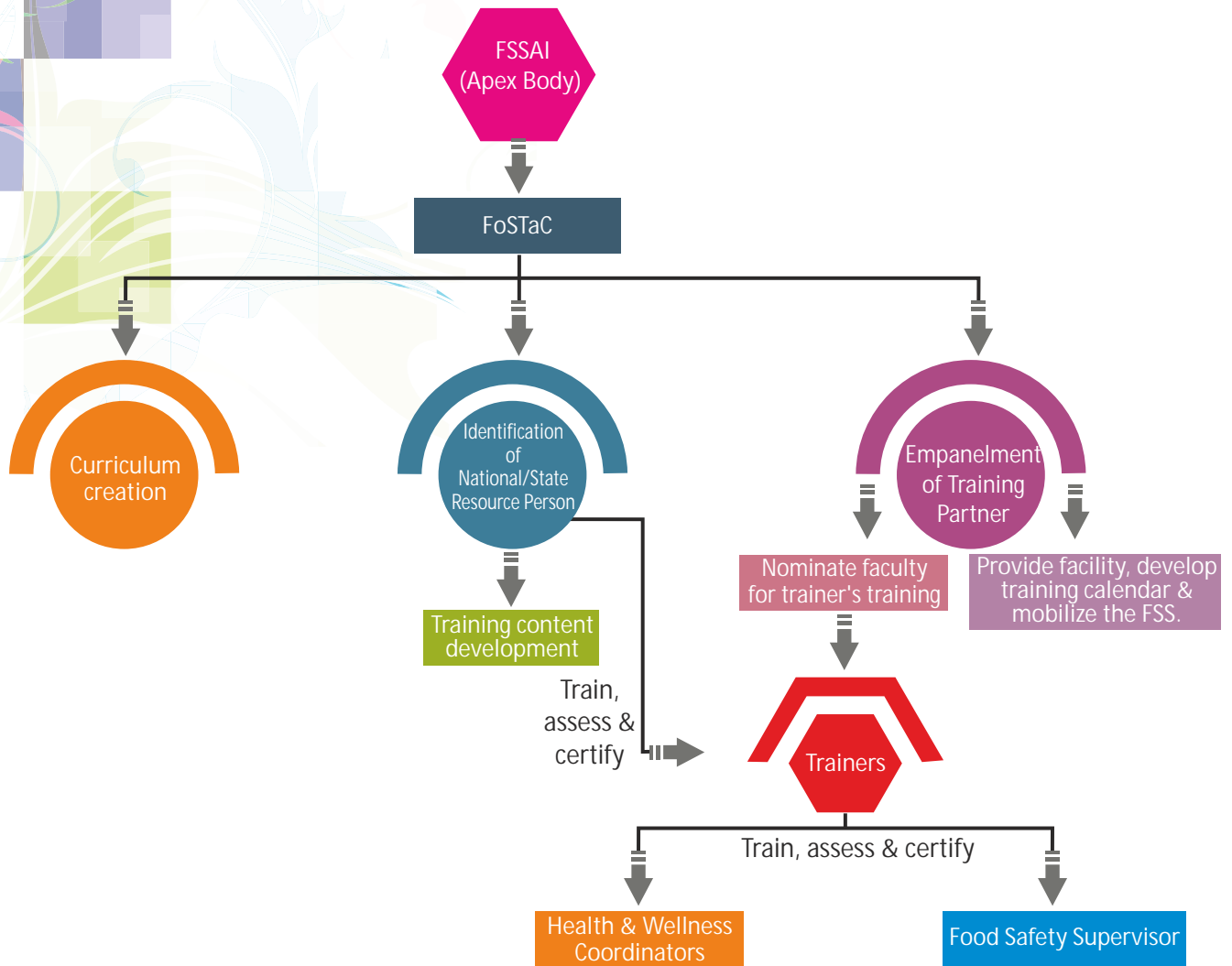
TRAINING COURSES (BASIC)				
Course Code	Course Name	Duration	Target FBO	Other Target Group
1.1	Level 1 (Basic) Food Safety Supervisor - Street Food vending	4 hours/ 1-2 Days	Permanent or temporary stall holders. Examples: Street Food Vendors, tea stalls, petty retailers of snack/ tea at bus stand, railway platform.	Open to all.
1.2	Level 1 (Basic) Food Safety Supervisor- Catering	6 hours/ 1-2 Days	Registered food businesses in catering sector. Examples : Tiffin Services, food truck, small canteens, sweet shops, home based catering, dhaba, boarding houses serving food, places of worship, etc.	Any individual intending to enter the catering industry, students & professionals.
1.3	Level 1 (Basic) Food Safety Supervisor- Manufacturing	6 hours/ 1-2 Days	Registered food businesses in manufacturing/ processing sector. Examples: Small Bakery, dairy units, vegetable oil processing units, slaughtering units, meat processing units, other food processing units including relabellers & repackers.	Any individual intending to enter the manufacturing sector, students & professionals.
1.4	Level 1 (Basic) Food Safety Supervisor - Storage & Transport	6 hours/ 1-2 Days	Registered food businesses in storage and transport sector. Example: direct sellers, small godowns, specialized transport vehicles like insulated vans	Any individual intending to enter the storage and transport sector at small scale, students & professionals.
1.5	Level 1 (Basic) Food Safety Supervisor - Retail & Distribution	6 hours/ 1-2 Days	Registered food businesses in retail and distribution sector. Example: Kirana Shops, small departmental stores, etc.	Any individual intending to enter the small retail and distribution, students & professionals.



TRAINING COURSES (ADVANCED)				
Course Code	Course Name	Duration	Target FBO	Other Target Group
2.1	Level 2 (Advanced) Food Safety Supervisor - Catering	8 hours/ 1-2 Days	Licensed food businesses in catering sector. Examples: Restaurants, hotels, QSRs, places of worship, canteens, caterers, flight catering, rail catering.	Any individual intending to enter the catering industry, students & professionals.
2.2	Level 2 (Advanced) Food Safety Supervisor - Manufacturing	8 hours/ 1-2 Days	Licensed food businesses in manufacturing/ processing sector. Examples: Bakery, dairy units, vegetable oil processing units, slaughtering units, meat processing units, other food processing units including relabellers & repackers.	Any individual intending to enter the manufacturing sector, students & professionals.
2.3	Level 2 (Advanced) Food Safety Supervisor- Storage & Transport	8 hours/ 1-2 Days	Licensed food businesses in storage and transport. Examples : Warehouse, cold/ refrigerated stores, specialized transport vehicles like insulated vans.	Any individual intending to enter the storage and transport sector at large scale, students & professionals.
2.4	Level 2 (Advanced) Food Safety Supervisor - Retail & Distribution	8 hours/ 1-2 Days	Licensed food businesses into retail and distribution. Examples: Big retail chains, supermarkets, hypermarkets, wholesalers.	Any individual intending to enter the retail and distribution, students & professionals.
TRAINING COURSES (SPECIAL)				
3.1	Level 3 (Special) Food Safety Supervisor - Manufacturing - Milk & Milk Product	4 hours/ 1 Day	Licensed food businesses into manufacturing/ processing of milk and milk products.	Any individual intending to enter the milk and milk products industry, students & professionals.
3.2	Level 3 (Special) Food Safety Supervisor for Manufacturing - Meat and Poultry	4 hours/ 1 Day	Licensed food businesses into manufacturing/ processing of meat and poultry.	Any individual intending to enter the meat and poultry industry, students & professionals.
3.3	Level 3 (Special) Food Safety Supervisor for Manufacturing - Fish & Seafood	4 hours/ 1 Day	Licensed food businesses into manufacturing/ processing of fish and other seafood.	Any individual intending to enter the fish and other seafood industry, students & professionals.
3.4	Level 3 (Special) Food Safety Supervisor for Manufacturing – Packaged Water	4 hours/ 1 Day	Licensed food businesses into processing of packaged water.	Any individual intending to enter the packaged water industry, students & professionals.
3.5	Level 3 (Special) Food Safety Supervisor for Manufacturing - Bakery	4 hours/ 1 Day	Licensed food businesses into manufacturing of bakery products.	Any individual intending to enter the bakery industry, students & professionals.
3.6	Level 3 (Special) Food Safety Supervisor for Manufacturing - Oil	4 hours/ 1 Day	Licensed food businesses into manufacturing/ processing of edible oils.	Any individual intending to enter the edible oil industry, students & professionals.

SNF RESOURCES COURSES			
Course Code	Course Name	Duration	Target Group
4.1	NQ (Nutrition Quotient) -- Online	90 minutes	Open to all. NQ is an accurate and scientific way to measure knowledge and understanding of nutrition, and provides a quick assessment of one's current knowledge. It can act as a gateway to identify areas for further capacity building and make informed choices about health and wellness.
4.2	SNF Health & Wellness Coordinator @ School	12 hours/ 1-2 Days	Teachers and school staff.
4.3	SNF Health & Wellness Coordinator @ Home	4 hours/ 1-2 Days	Open to all. Especially relevant for homemakers, cooks etc.
4.4	SNF Health & Wellness Coordinator @ Workplace	8 hours/ 2-4 Days	Open to all. Especially relevant to HR & Admin. Employees at workplace.

# IMPLEMENTATION FRAMEWORK OF FoSTaC



For more information

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FOOD SAFETY AND STANDARDS  
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