

FoSTaC

Food Safety Training & Certification

In order to control food safety hazards across the food value chain, every Food Business Operator (FBO) is required to have a documented Food Safety Management System (FSMS) plan & comply with good hygiene & manufacturing practices as per Schedule 4 of the Food Safety and Standards (FSS) Regulations, 2011. The Food Safety Training and Certification (FoSTaC) is a large-scale programme to help FBOs comply to Schedule 4 requirements. In FoSTaC, simplified training materials are delivered through FSSAI-empaneled Training Partners to Food Safety Supervisors (FSS). It is recommended to have one trained FSS for every 25 food handlers in every FBO premises.

Features

5 Basic Courses of 4 hours each

4 Advanced Courses of 8 hours each

9 Special Courses of 4-8 hours each



In-house and Classroom Training Classes spread over 1-2 days



Online Training Classes available during COVID-19



Training by National Level Resource Persons (NLRP)

Certification Process

1 Training Partners

Check eligibility on www.fostac.fssai.gov.in and apply.

Once approved, credentials are created (username and password) on the FoSTaC Portal

2 National Level Resource Persons (NLRPs)-Trainers/Assessors

Submit resume at tr.fostac@fssai.gov.in

Post scrutiny, attend competency based workshops and course-specific Training of Trainers (TOT) programme.

3 Trainees

Register on FoSTaC Portal and enrol in desired course

If eligible, admit card to attend classroom training generated or classroom session.

Stakeholders

Food Safety Department of States/UTs

Training Partners

Central and State Licensed FBOs

Funding Partners- Corporates (CSR), government bodies, local Association



fostac@fssai.gov.in



www.fostac.fssai.gov.in