



M. C. E. Society's

M. A. Rangoonwala Institute of Hotel Management & Research, Pune

(Recognized by Govt. of Maharashtra and Affiliated to Savitribai Phule Pune University)

fOSTaC

Food Safety Training & Certification



सत्यमेव जयते

FOOD SAFETY AND STANDARDS
AUTHORITY OF INDIA

Inspiring Trust, Assuring Safe & Nutritious Food

Azam Campus, Camp, Pune-411001.

Website: www.marhotelmanagement.com

Email ID: info@marhotelmanagement.com

Tel.No. 020 - 26442261/62

About M.C.E. Society

Maharashtra Cosmopolitan Education Society (MCES), was established in the year 1948 by Late Mr. Abdul Kadir Khan and others, with an objective of providing education to the economically, educationally and socially weaker sections of the society. It is an educational society registered under the Society's Registration Act of 1860 and also a Public Trust registered under the Bombay Public Trust Act 1950. It is also registered under section 12(a) of Income Tax Act 1961 and is exempted u/s 80G of the said Act by the Income Tax Commissioner, Pune.

The M.C.E. Society is one of the oldest educational organizations of Pune & has done pioneering work in the field of education. Within a span of 15 years the M.C.E. Society from a humble beginning of 4 schools has been transformed into an excellent educational complex of higher, medical, technical and professional academic institutions in the field of Arts, Science, Commerce, Computer Science, Law, Education, Pharmacy, Management Sciences, Architecture, Dental Sciences, Hospitality Studies & Information Technology.

About M.A.Rangoonwala Institute of Hotel Management & Research

M.C.E. Society's M.A.Rangoonwala Institute of Hotel Management & Research, was established in the year 2006. The Institute is recognized by the Government of Maharashtra and affiliated to Savitribai Phule Pune University. The independent college building at Azam Campus is situated in the heart of Pune with close proximity to transport terminals of Swargate, Pune Station and Shivajinagar. The M.A.Rangoonwala Institute of Hotel Management & Research with its state of the art infrastructure is well equipped with modern equipment of international standards which facilitates effective learning and offers a unique environment in which the students are exposed to the latest information in the Hospitality and Tourism Industry. The dedicated professional team of hospitality experts use innovative teaching methods of e-learning and emphasize on enhancing the attributes and competencies of the students.

Government Order

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, Kotla Road, New Delhi -110002.

Dated the 6th October, 2017

ORDER


Subject: Mandatory Training of all Central and State Licensed FBOs under FSS Act, 2006.

1. In terms of Section 16(3)h of the Food Safety and Standards Act, 2006, the Food Safety and Standards Authority of India has to ensure training of persons who are, or intend to become involved in Food Businesses, whether as Food Business Operators or employees or otherwise. It has accordingly been decided that it would be mandatory for all food businesses having Central License or State License to have at least one trained and certified Food Safety Supervisor for every 25 food handlers or part thereof on all their premises.

2. To implement this policy, FSSAI has designed a large scale Food Safety Training & Certification Program (FoSTac) for food businesses across the value chain. The curriculum and content for the training have been created centrally. The training is to be delivered through Training Partners including large Food Business Operators; Academic and Vocational Institutions; Training Partners approved under Skill Development Councils and Missions; Industry, Scientific and Technology Associations and Civil Society Organizations. FoSTac is to be steered and managed by each State/UT who would create an action plan and mobilise food businesses and other Training Partners to undertake the training. FSSAI has set up a website for managing the training program, assessment and certification. Further details are available in the enclosed note and at <https://fostac.fssai.gov.in>

3. The policy to make training and certification mandatory for all Central and State licensees was discussed in the 20th CAC Meeting held on 22nd August 2017 and approved in principle by the Food Authority in its meeting held on 21.09.2017.

4. All States/UTs are now advised to initiate a special drive to take up and facilitate FoSTac for the licensed FBOs under their respective jurisdiction immediately. The above training is to be made mandatory in phases over the next two years. States/UTs need to designate a senior officer as a Nodal Officer for FoSTac to implement the policy. States/UTs are also required to fill in and submit the attached FoSTac form within 4 weeks.


(Madhav Das)
CMSO, FSSAI
Ph: 011-23216582

To

All Commissioners of Food Safety

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)
FIDA Bhavan, Kotla Road, New Delhi-110 002

Dated 25th April, 2018


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

In pursuance of Section 16(3)(h) 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 fostac@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

Certificate of Empanelment



CERTIFICATE OF EMPANELMENT

This is to certify that M. A. Rangoonwala Institute of Hotel Management & Research with headquarter at Maharashtra is an empanelled Training Partner to impart training under Food Safety Certification & Training (FoSTaC) programme of FSSAI.

This CERTIFICATION authorizes the Training Partner to conduct Food Safety Supervisor trainings under FoSTaC in Maharashtra for the following Courses:

- i. Street Food Vending
- ii. Advance Catering
- iii. Basic Catering
- iv. Manufacturing Special- Bakery

Empanelment is regulated as per the Expression of Interest and declaration submitted by the Training Partner and valid till further changes/orders.

(SIGN & SEAL OF THE COMPETENT AUTHORITY)

अशोक कुमार मिश्रा / Ashok Kumar Mishra
सहायक निदेशक / Assistant Director
भारतीय खाद्य सुरक्षा एवं प्रतिकरण
Food Safety and Standards Authority of India
(खानेपक, पी. ए. आर. केंद्र, अरुणाचल प्रदेश)
(Ministry of Health & Family Welfare)
भारत सरकार / Government of India
एफडीए भवन, कोटला रोड, नई दिल्ली-110002
FDA Bhavan, Kotla Road, New Delhi-110002

**DEFINITION OF FOOD HANDLER & FOOD SAFETY SUPERVISOR IN
CONTEXT OF FOOD SAFETY TRAINING & CERTIFICATION**

Food Handler: Food Handler is any person who directly handles packaged or unpackaged food, food equipment and utensils, or food contact surfaces and is therefore expected to comply with food hygiene requirements.

Food Safety Supervisor: Food Safety Supervisor (FSS) is a person who is trained to recognize and prevent risks associated with food handling in food business, holds a valid FSS certificate under Food Safety Training & Certification (FoSTaC) of FSSAI or training programme as approved by the Food Authority from time to time and shall be able to train & supervise the food handler.

Food Safety Supervisor Certificate of Competence(Sample)



Trainings Conducted

Food Safety Supervisor Training - Basic Catering – 2nd March 2023



Staff of Radisson Resort & Spa Lonavala, Pune

Food Safety Supervisor Training –Advance Catering Level– 6th September 2022



Participants: Staff of O Hotel Pune and Oxford Golf Resort Bavdhan

Food Safety Supervisor Training - Basic Catering – 1st June 2022



Participants: Final year students of M.A. Rangoonwala Institute of Hotel Management & Research

Food Safety Supervisor Training - Basic Catering – 28th July 2021



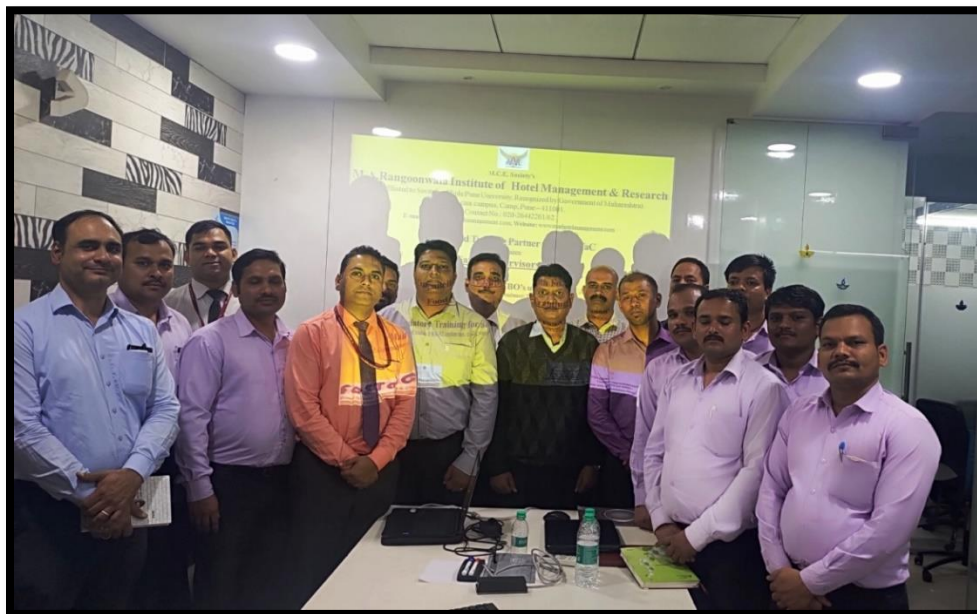
Participants: Final year students of M.A. Rangoonwala Institute of Hotel Management & Research

Food Safety Supervisor Training - Basic Catering – 09th March 2020



Participants: Staff of Novotel Pune

Food Safety Supervisor Training - Basic Catering – 22nd Feb 2020



Participants: Staff of Chef's Corner Company

Food Safety Supervisor Training - Basic Catering – 17th Feb 2020



Participants: Final year students of M.A. Rangoonwala Institute of Hotel Management & Research

Food Safety Supervisor Training - Basic Catering – 10th Dec 2019



Participants: Faculty Members of Bharati Vidyapeeth's Institute of Hotel Management & Catering Technology, Pune

Food Safety Supervisor Training - Basic Catering – 13th July 2019



Participants: Staff of Bindra's Hospitality Services at Serum Institute of India

Food Safety Supervisor Training - Basic Catering – 29th June 2019



Participants: Staff of Bindra's Hospitality Services at Serum Institute of India

Food Safety Supervisor Training - Basic Catering – 05TH Dec'2018



Participants: Mahila Bachat Gut ladies from all over maharashtra participating in Bhimthadi Jatra

Food Safety Supervisor Training - Basic Catering – 27TH Nov'2018



Participants: Mahila Bachat Gut ladies from all over maharashtra participating in Bhimthadi Jatra

Food Safety Supervisor Training - Basic Catering – 26TH Nov'2018



Participants: Staff of Conrad Pune, The President Hotel, Hotel Utsav Deluxe and Hilton Shilimb

Food Safety Supervisor Training - Basic Catering – 20TH August'2018



Participants: Final year students of M.A. Rangoonwala Institute of Hotel Management & Research

Food Safety Supervisor Training - Basic Catering – 21st July'2018



Participants: Passing out students of M.A. Rangoonwala Institute of Hotel Management & Research

Food Safety Supervisor Training - Basic Catering – 10th May'2018



Participants: Canteen owners of azam campus and alumni of M.A. Rangoonwala Institute of Hotel Management & Research

Food Safety Supervisor Training - Basic Catering – 09th April'2018



Participants: Passing out students of M.A. Rangoonwala Institute of Hotel Management & Research