

Training Centre for Food Safety Training and Certification (FoSTaC)



Hindusthan
College of Engineering and Technology
(An Autonomous Institution)
Valley campus, Pollachi Highway
Coimbatore -641032

FoSTaC
Food Safety Training & Certification
FSSAI committed to build a culture of self compliance

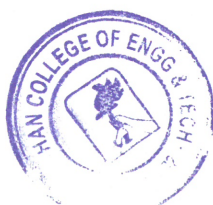
EMPANELLED TRAINING CENTER FOR

FOOD SAFETY TRAINING AND CERTIFICATION (FoSTaC)

Hindusthan College of Engineering & Technology is
now successfully registered as Training Venue
Partner of FoSTaC under FSSAI Initiative

Food Safety Training and & Certification (FoSTaC) is a large-scale training programme of Food Safety & Standard Authority of India (FSSAI), initiated with the aim to spread education and raise awareness on Food safety & standard Act, Rules & Regulations among food business operators. All food businesses operating in India with FSSAI Licences either central or state, should have at least one trained and certified food safety supervisor for every 25 food-handlers or part thereof on all their premises. FSSAI runs Food Safety Training and & Certification program (FoSTaC) under three categories – Basic, Advance, and Special food safety courses. Food business operators dealing with high-risk food businesses or businesses that require special attention need to be trained under FoSTaC special courses.

Hindusthan College of Engineering and Technology (HICET) was established in the year 2000, approved by the All India Council of Technical Education (AICTE), New Delhi and affiliated to Anna University, Chennai.



The Department of Food Technology in HICET was started in the year 2018 with the mission, to impart students with vibrant technical and analytical skills and also the knowledge to handle all the problems relating to the food industry, to develop the research and development activities of students to explore the quality of food products. The department along with FSSAI has offered **Advance Level - FoSTaC** course to **58 Food Tech students**.

Aim of FoSTaC

The FoSTaC programme is aimed at creating a pool of food safety supervisors (FSS), who are trained in good hygiene and manufacturing practices as per requirements in Schedule 4 of Food Safety and Standards Licensing and Registration Regulations, 2011.

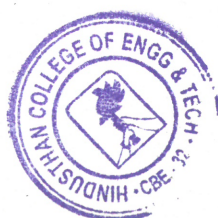
Objective

- To enhance the availability of skilled/ trained manpower in the food industry.
- Creating an improved environment of self-compliance to FSS Act, Rules and Regulations by the responsible Food Businesses.
- Bringing a behavioural change and inculcating a culture of Food safety in the country.

FoSTaC Structure

FSSAI runs Food Safety Training and & Certification program (FoSTaC) under three categories – **Basic, Advance, and Special food safety courses**.

FoSTaC special courses are run for a duration of 8-12 hours, spread over 1-2 days. Food safety special courses are aligned for FoSTaC special trainings under following categories – Milk & Milk Products, Animal Meat & Meat Products, Poultry Meat & Meat Products, Fish & Fish Products, Packaged Water & Water Based Beverages, Bakery, Edible Oil and Fat, Health Supplements & Nutraceuticals. The FoSTaC special course will be insightful session for all the food processing professionals based in industry or academics to maximize their knowledge and awareness of Specific hygienic and sanitary practices mandated by FSSAI and mentioned in Food Safety and Standards (Licensing and Registration of Food Businesses) Regulation, 2011.



FoSTaC Basic

- Street Food Vending
- Catering
- Manufacturing
- Storage & Transport
- Retail & Distribution

FoSTaC Advance

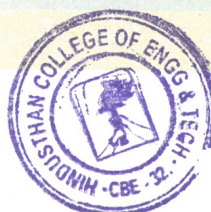
- Catering
- Manufacturing
- Storage & Transport
- Retail & Distribution

FoSTaC Special

- Milk & Milk Products
- Animal Meat & Meat Products
- Poultry Meat & Meat Products
- Fish & Sea Food
- Packaged Water & Water based Beverages
- Bakery
- Edible Oil & Fat
- Health Supplement & Nutraceuticals

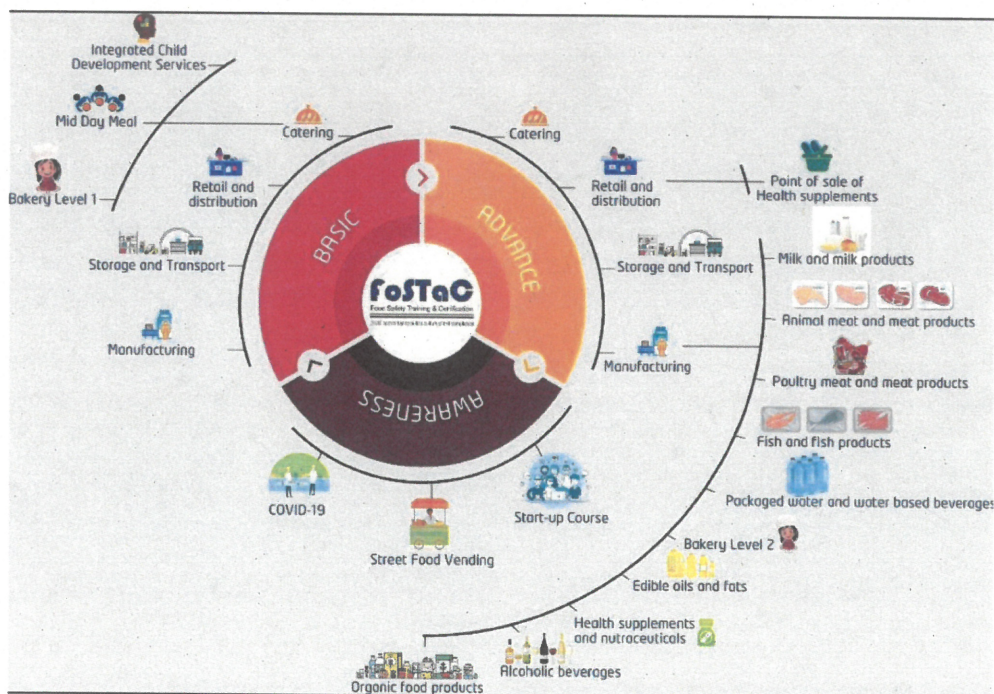
Eligibility criteria for Food Safety Supervisors

Level		Qualification / Experience
For Basic & Awareness courses		
A	Food Handlers/ Supervisors or other individuals employed in Petty Food Business.	Class 5 th Standard No experience required
B	Students/ other individuals' intending to enter the Food Business.	Education in relevant field with 10+2 passed with Science. No experience required
For Advance & Sector specific courses		

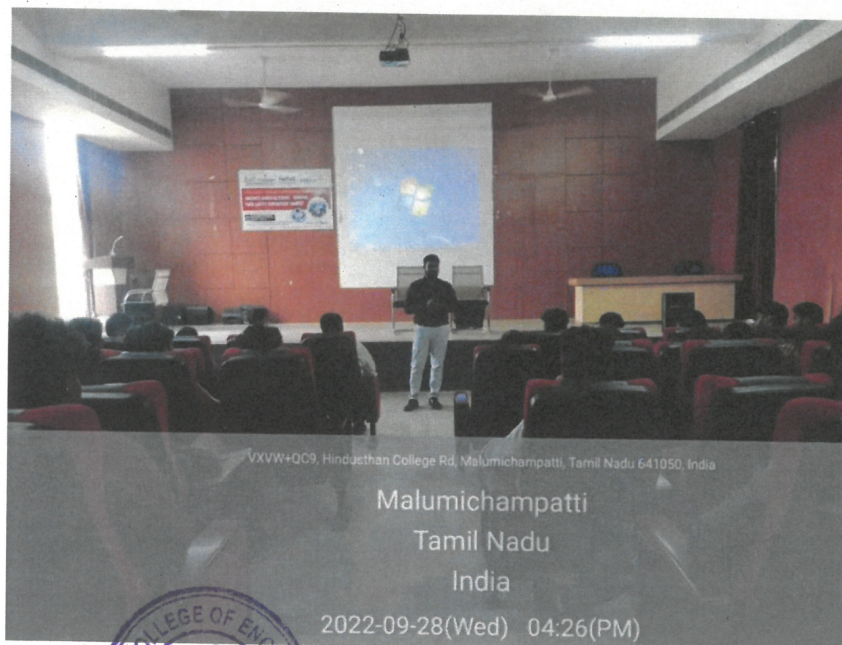


A	Food Handlers/ Supervisor or other individuals employed in the business having State License & Central License.	<p>For sector specific courses (High Risk Food — Such as Milk, Meat, water etc.) - Degree in science with Chemistry/ Bio-Chemistry/ Food and Nutrition / Microbiology or a degree or diploma in Food Technology/ Dairy Technology/ Dairy Microbiology/ Dairy Chemistry/ Dairy Engineering / Oil Technology/ Veterinary Science / Hotel Management & Catering Technology or any degree or diploma in any other discipline related to the specific requirement of the business from a recognized university, institute or equivalent with <u>one-year experience</u> in a supervisory role in the relevant sector.</p> <p>For others - Graduate with one-year experience in relevant sector.</p>
B	Students/ other individuals intending to enter the Food Business.	<p>Completed/ pursuing final year of graduation in food science/ nutrition/ hospitality/ Chemistry/ Bio-Chemistry/ Microbiology Dairy/ Oil/ Veterinary/ Hotel Management & Catering Technology or diploma in other discipline related to the specific requirements of the business from a recognized university, institute or other allied fields with an exposure to industrial training/ <u>experience of a minimum 6 weeks</u> in the relevant sector (as per the course selected)</p>

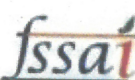
FoSTaC course structure




Glimpses of FoSTaC



Sample Certificate

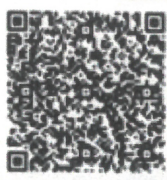
 **FOOD SAFETY AND STANDARDS
AUTHORITY OF INDIA**
Inspiring Trust, Assuring Safe & Nutritious Food
Ministry of Health and Family Welfare, Government of India

 **FoSAC**
Food Safety Training & Certification
Food committed to build a culture of compliance

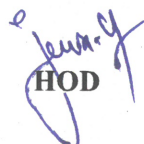
**FOOD SAFETY SUPERVISOR
Certificate of Competence**

This is to certify that
Abishek k
has successfully completed training on the course
Advance Manufacturing & COVID
held at
**HINDUSTHAN COLLEGE OF ENGINEERING AND TECHNOLOGY Pollachi Main
Rd Coimbatore Tamil Nadu**
Conducted by
INSIGHT QUALITY CONSULTANCY SERVICES

Roll No: AMACOVID203001631732
Batch Code: AMACOVID203/01255
Certificate Number: AMACOVID2031631732
Date of Issue: 29-09-2022
Training Mode: offline



Digitally signed by Virendra Singh
Shekhawat
Date: 2022.09.29 18:43:16 IST


HOD




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PRINCIPAL
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COIMBATORE - 641 032

