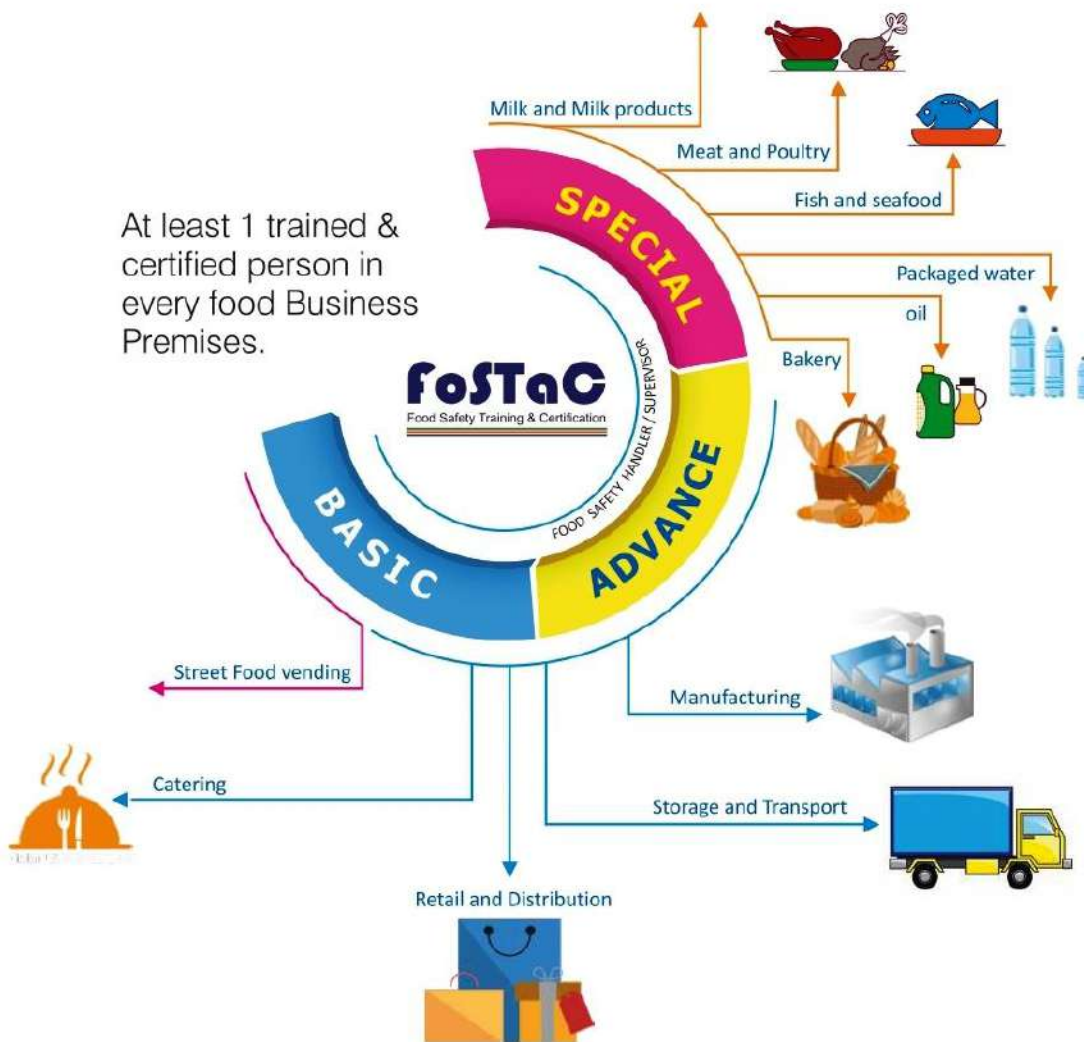




## 5. Food Safety Courses

At least 1 trained & certified person in every food Business Premises.



## DETAIL OF FoSTaC COURSES

SI No.	FoSTaC Courses	Duration	Mandatory/optional	Kind of Business for which applicable
1.	Manufacturing (Level 2)- Food Safety Supervisor	8 Hours/ 1 Day	Mandatory for all Manufacturing Units other than SI No 3 to 6	All Food Processing Units other than those at SI. No. 3 to 6
2.	Manufacturing (Level 1)- Food Safety Supervisor	4 Hours/ 1 Day	Recommended for petty Manufacturing Units	For all types of Petty Food Processing unit
3.	Milk and Milk Product - Food Safety Supervisor	12 Hours/ 1-2 Day	Mandatory for Milk and Milk Product Processing Units	Food Processing Units - Milk and Milk Products
4.	Meats and Poultry - Food Safety Supervisor	12 Hours/ 1-2 Day	Mandatory for Meat and Poultry Processing Units	Food Processing Units - Meats and Poultry excluding small slaughter houses
5.	Fish and Seafood - Food Safety Supervisor	8 Hours/ 1 Day	Mandatory for Fish and Sea Food Processing Units	Food Processing Units- Fish and other Seafood
6.	Health Supplements - Food Safety Supervisor	8 Hours/ 1 Day	Mandatory for Health Supplement Units	Food Processing Units- Health Supplements and Nutraceuticals
7.	Bakery (Level 2)- Food Safety Supervisor	8 Hours/ 1 Day	Optional for Bakery units	Food Processing Units - Bakery
8.	Bakery (Level 1)- Food Safety Supervisor	4 Hours/ 1 Day	Recommended for small Bakery units	Small scale Food Processing Units-Bakery
9.	Edible Oil and Fats - Food Safety Supervisor	8 Hours/ 1 Day	Optional for Edible oil and Fat Manufacturing Units	Food Processing Units - Vegetable Oils and Fats
10.	Water and Water Based Beverages- Food Safety Supervisor	8 Hours/ 1 Day	Optional for Processing Units-Water and Water based beverages	Food Processing Units- Water and Water Based Beverages
11.	Retail ( Level 2) - Food Safety Supervisor	8 Hours/ 1 Day	Mandatory for Retail Units	Retailers and Wholesalers
12.	Retail and Distribution ( Level 1) - Food Safety Supervisor	8 Hours/ 1 Day	Recommended for Petty Units	For all types of small Retail Shop
13.	Storage and Transport (Level 2) -Food Safety Supervisor	8 Hours/ 1 Day	Mandatory for Storage and Transportation Units	Food Storage & Transporters
14.	Storage and Transport (Level 1) -Food Safety Supervisor	8 Hours/ 1 Day	Recommended for Petty Units	For all type of small Storage and Transport Unit
15.	Catering (Level 2) - Food Safety Supervisor	8 Hours/ 1 Day	Mandatory for Catering Units	Catering establishments including Hotels, Restaurants, Dhaba's, Caterer's, Rail and Flight Catering, Canteens etc
16.	Catering (Level 1) - Food Safety Supervisor	8 Hours/ 1 Day	Recommended for Petty Catering Units	For all types of small Catering Units
17.	Street Food Vendor	4 Hours/ 1 Day	Recommended for Street Food Vendors	Street Food Vendors

## Who Can Take Training

Category of existing/possible workforce in food industry	Target group for training	Category of Training Partner who can provide training for the respective section
New entrants	Students	Academic Institutions or Vocational Institutions, Hotel Management institutes, ITI, Universities Online course can also be provided to this section
	Other than student who are with educational or/& industrial background	Training providing agency which includes Auditing agencies, Certification bodies, Placement agencies and Trade or Scientific associations Online course can also be provided to this section
	Other than student who are not with educational or/& industrial background	Skill training centers, Training providers of different Government schemes, Civil Society Organization
	Daily wages worker or labor class	Skill training centers, Training providers of different Government schemes, Civil Society Organization, Placement agencies
Existing workforce	Educated or/& experienced in relevant field for organized sector	Training providing agency which includes Auditing agency, Certification bodies and Trade or Scientific associations, Food Business Operators
	Educated or/& experienced in relevant field for unorganized sector	Skill training centers, Training providers of different Government schemes, Civil Society Organization, Placement agencies

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 6<sup>th</sup> October, 2017

**ORDER**

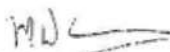
**Subject: Mandatory Training of all Central and State Licensed FBOs under FSS Act, 2006.**

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 licencees was discussed in the 20<sup>th</sup> CAC Meeting held on 22<sup>nd</sup> 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.

  
 (Madhavi 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)  
**FDA Bhavan, Kotla Road, New Delhi-110 002**

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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 24<sup>th</sup> 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 31<sup>st</sup> 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](mailto:fostac@fssai.gov.in).

4. This is in continuation of Order of even No. dated 06<sup>th</sup> 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



FOOD SAFETY AND STANDARDS  
AUTHORITY OF INDIA

Inspiring Trust, Assuring Safe & Nutritious Food  
Ministry of Health and Family Welfare, Government of India



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

## Food Safety Supervisor Certificate of Competence

This is to certify that  
**RAJKUMAR SAH**  
has successfully completed training in  
**Retail and Distribution ( Level1)- Food Safety Supervisor**  
held at  
**HOTEL POWER TOWN KOSABADI CHOWK Korba Chhattisgarh**  
Conducted by  
**Aroma Shiksha Evam Seva Samiti**

Roll Number : BRE105001230156

Batch Code : BRE105/13155

Certificate Number : BRE1051230156

Date of Issue : 03-02-2020

Refresher Due on : 03/02/2022



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