## HRAWI holds online training on FSSAI Covid-19 focused FoSTaC programme

The Hotel and Restaurant Association of Western India (HRAWI), in association with the Food Safety and Standards Authority of India (FSSAI), recently conducted a Covid-19 focused Online Food Safety Supervisory Training in Advance Catering (FoSTaC) programme. The programme was created especially, for personnel employed in hotels and restaurants so that they are fully equipped with the required information to ensure guest safety and hygiene during the pandemic.

The course covered all the basic principle rules of personal hygiene and also introduced some special provisions to cover any emergencies. The programme stressed on the need for designated Special Officers in case of a Covid-19 emergency.Among other safety protocols to be followed, the trainees were imparted in-depth info on guest handling, kitchen best practices including man power planning and chef's responsibilities. 40 Hospitality personnel were trained under the programme which was conducted in collaboration with Parikshan.

Mr. Sherry Bhatia, president, HRAWI, said, "Among the several places open to public, hotels and restaurants are by far the safest and most hygienic spaces. HRAWI wants it members to be doubly cautious and fully prepared for any contingencies. The programme was organised to enable people working in hotels and restaurants to not only ensure guest safety but also their own. The programme was developed by FSSAI especially for the purpose and we are glad that there was proactive participation from our members for this programme. The trainer - Dr Pashupathy is an expert in the field and imparted in-depth knowledge on the finer nuances of food handling and safety to the participants."

The programme also covered processes on scheduled housekeeping and disinfections procedures, and the role of Human Resources in a Hospitality establishment. The HRAWI has successfully trained and certified 1675 hospitality professionals across India's Western region.