



August 2024

Food safety training boosts hospitality standards

HRAWI in association with FSSAI, conducted FoSTaC programme, equipping 18 hotel professionals with essential skills and knowledge in food safety.

HRAWI in collaboration with the Food Safety and Standards Authority of India (FSSAI), recently conducted a Food Safety Supervisor Training in Advance Catering (FoSTaC) programme. This initiative, held to elevate food safety standards within the hospitality sector, attracted 18 dedicated professionals from various segments of the industry.

The training session was led by **Praveen Andrews** from Parilshan, a food safety organisation. The programme aimed to provide participants with in-depth knowledge and practical skills essential for maintaining high standards of food safety. It covered critical aspects of food handling, preparation, hygiene, sanitation, and waste management, ensuring that attendees are well-equipped to implement safe food practices in their respective workplaces.

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The training panel featured experts, including **Oscar Pereira**, Operation Manager, Hotel Le Grande, **Sadanand Mohanty**, Purchase Manager, Hotel Le Grande, **Trupti Pawar**, Secretary General, HRAWI, and **Manasi Parab**, Administration Assistant, Training and Seminar, HRAWI. Their collective expertise provided guidance, enhancing the learning experience for all participants. HRAWI has trained and certified 3,048 professionals, contributing to enhancement of food safety standards in hotels. □

