

HRAWI hosts FSSAI's FoSTaC Programme Online

The Hotel and Restaurant Association of Western India (HRAWI) in collaboration with Parikshan conducted an Food Safety and Standards Authority of India's (FSSAI) Online Food Safety Supervisory Training in Advance Catering (FoSTaC) programme on 15th December 2021. A total of 33 participants attended the programme conducted by Dr Pashupathy. The session focused on licencing requirements of the FSSAI for personnel employed in hotels and restaurants and covered all the basic principle rules of personal hygiene and safety.

The programme addressed some of the very basic and absolute necessities of hygiene and maintenance at hospitality establishments. Maintaining hand-wash and hand drying facility in all required food zones, clean uniforms with apron, head cap, foot wear and dusters for food handlers; the need for food handlers to undergo medical examination at least once in a year as per FSSAI parameters; ensuring oil not exceeding 25 TPC (Total Polar Count) during usage and trans-fat less than 2 per cent; and IS10500 standard water for drinking, cooking, making ice cubes, preparation areas and in food vending machines, and info on other such important topics were imparted in the training.

“The subjects covered under FSSAI's training programmes are vast and a big value-add to all hospitality professionals. Some of the mundane but extremely critical points were covered in the latest session conducted by HRAWI. Things like maintaining a proper plan for pest and rodent control, the need to store perishables between 0 & 5° C and raw meat and frozen products between -18 and -22°C; and ensuring no food is served to guests after 2 ½ hours of preparation, among other related topics were covered in detail. FSSAI's programmes are refreshing in a way that many of the things we learnt in Hospitality schools are reintroduced in specific context and professionals get to update themselves with the latest industry norms. We are glad that members are proactively participating and HRAWI will continue organizing these programmes for the benefit of its members as well as in the larger interest of the industry,” says Mr. Sherry Bhatia, President, HRAWI.

The programme also covered processes on scheduled housekeeping and disinfections procedures, and the importance of procuring raw materials from FSSAI licensed or registered vendors, among other aspects in food handling. The HRAWI has successfully trained and certified 1791 hospitality professionals across India's Western region.