



Food & Beverage News

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HRAWI organises FoSTaC programme in Vadodara

Our Bureau, Mumbai

The Hotel and Restaurant Association (Western India) – HRAWI organised Food Safety and Standards Authority of India (FSSAI), latest Food Safety Supervisor Training in Advance Catering (FoSTaC), programme on November 21, at the Hotel Express Residency in Vadodara. The session witnessed participation of 37 hospitality professionals, aiming to equip themselves with essential knowledge and skills crucial for ensuring safe and healthy food practices in their respective establishments.

Leading the inauguration of the training session were Dr Pansupathy, trainer from Parikshan; Sanjay Zalate, general manager of Hotel Express Tower; Rashid Kadri, general manager and Vivek Kumar Singh, Food and Beverage manager of Hotel Express Residency, alongside Sandeep Bhaud - assistant IT manager of HRAWI.

The comprehensive programme delved into pivotal areas including food handling, preparation, hygiene, sanitation and waste management. These modules were designed to empower participants with the proficiency needed to im-

plement stringent food safety practices seamlessly into their day-to-day operations.

Pradeep Shetty, president, HRAWI, said, "The FoSTaC training initiative underscores the industry's dedication to meeting the demands of consumers. Covering vital topics, the programme empowers participants with comprehensive knowledge and practical skills essential for implementing food safety practices effectively in their daily operations. With each successful training session, we reinforce our commitment to promoting safe and healthy food practices in the hospitality industry."