



HOSPITALITY

FoSTaC organised by HRAWI in Khandala, resounding success

Our Bureau, Mumbai

THE Hotel and Restaurant Association of Western India (HRAWI), in collaboration with the Food Safety and Standards Authority of India (FSSAI), conducted its latest Food Safety Supervisor Training in Advance Catering (FoSTaC) programme on April 27 at The Dukes Retreat, Chalet Group Hotel, in Khandala.

The inaugural for the training was done by Stephen Dsouza - the cluster general manager, Rakeshwar Guleria - the general manager, Rushikesh Sanap - HR manager, and Ashutosh Balodhi - executive chef of The Dukes Retreat. Attended by 38 participants, the training conducted by Divya Bhasakaran was a resounding success. Through the initiative, FSSAI and HRAWI aim to promote safe and healthy food practices in the hospitality industry.

FoSTaC is a crucial initiative aimed at improving the quality and safety of food practices in the F&B industry. The programme equips hospitality professionals with the necessary skills and knowledge to identify and mitigate potential food safety risks, ensuring that customers are served safe and healthy food.

"The importance of this training programme cannot be overstated. As consumers become more health-conscious and aware of food safety issues, it is crucial for the hospitality industry to stay ahead of the curve and provide safe and healthy food options. By investing in the training and certification of employees, hospitality establishments not only improve their reputation but also provide a better customer experience, leading to increased customer loyalty and business growth. This collaboration between FSSAI and HRAWI is a valuable initiative that

highlights the commitment of both organisations towards promoting safe and healthy food practices in the hospitality industry. We are thrilled with the success of this initiative and are proud to have trained and certified over 2,500 hospitality professionals across the Western region. We look forward to continuing our efforts in this direction," says Pradeep Shetty, president, HRAWI.

The training programme covers a range of topics including food handling and preparation, hygiene and sanitation and waste management. By learning about these key areas, hospitality professionals are trained to develop a deep understanding of food safety practices and implement them in their daily operations. HRAWI has successfully trained and certified 2,575 hospitality professionals across India's western region in FoSTaC and FSSAI's Management Training Program.