



HRAWI facilitates FoSTaC programme in Diu

Third FoSTaC programme was successfully conducted by HRAWI in collaboration with FSSAI wherein 33 hospitality professionals gained knowledge about best levels of safety and hygiene standards.

The Hotel and Restaurant Association of Western India (HRAWI) in collaboration with the Food Safety and Standards Authority of India (FSSAI) conducted its Food Safety Supervisor Training in Advance Catering (FoSTaC) programme on 20 February at Hotel Kohinoor in Diu. The programme was inaugurated by Shivam Mishra, Deputy Collector & Additional Director, Tourism, Diu; Dr Sultan, Health Officer, Diu; Rohit Solanki, Food Safety Officer, Diu; Yatin Fugro, UT Coordinator, HRAWI and Vivekanand, Trainer, FSSAI. 33 hospitality professionals participated in the training programme that was conducted by Vivekanand.

"This was the third training programme organized by HRAWI within the month and we plan to increase the frequency for the benefit of hospitality professionals across the Western region. FoSTaC is an



initiative of FSSAI for inculcating the best levels of safety and hygiene standards among food handlers in hospitality. Hospitality establishments are realizing the value of training staff in FoSTaC and HRAWI is committed to providing this training to

as many professionals as possible," said Pradeep Shetty, President, HRAWI.

HRAWI has successfully trained and certified 2,499 hospitality professionals across India's Western region in FoSTaC and FSSAI's management training programme.

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