



Food & Beverage News

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HRAWI conducts FoSTaC at Chhatrapati Sambhajinagar

Our Bureau, Mumbai

THE Hotel and Restaurant Association [Western India] (HRAWI) recently conducted an extensive Food Safety Supervisor Training in Advance Catering (FoSTaC) programme, in partnership with the Food Safety and Standards Authority of India (FSSAI). Held at Hotel Amarpreet in Chhatrapati Sambhajinagar on May 29, the session saw the participation

of 40 hospitality professionals, trained by Praveen Andrews of Parikshan. This initiative by FSSAI aims to arm professionals with the critical knowledge and skills required to uphold safe and healthy food practices.

The training session was inaugurated by a distinguished panel including Praveen Andrews from Parikshan; Kalpesh Agarwal, vice president of Hotel Amarpreet; Phillip Waidande, hospitality development head at Khinva-

sara; Chef Ramesh Rawat, executive chef at Hotel Amarpreet and Manasi Parab, admin assistant at HRAWI.

Participants delved into key topics such as food handling, preparation, hygiene, sanitation and waste management. The programme's focus on these core areas provided attendees with the practical skills and knowledge to effectively implement stringent food safety protocols in their daily operations.