Online Training Program on FOSTAC - Advance Catering (Level 2) - Food Safety Supervisor (Weekend Batch) Date: 19th Mar 2022 Time: 9:30 AM to 5:30 PM



Course Features

As per FSSAI recently FOSTAC trainings is approved for virtual mode, as an 'training partner 'we are following the guidelines & ensure the module meets the expectations in terms of being interactive & create an team involvement.

Course Objectives

Understanding the requirements of "FOSTAC-Advance catering" with examples or case studies for better understanding. The key objective would be 'understand the importance of food safety for all FBO as per the guidance manual of FSSAI for catering. The session also includes the "guidelines for FBO during Covid-19 as per FSSAI "

Who should attend?

- Any FBO in catering /cafeteria/hotels & restaurant / Food Retail/ Food Transport
- Admin/HR executive handling canteen operations
- Facilities management team /IT parks/Techno parks
- Management Representatives
- Internal Auditors and Second Party Auditors
- Supervisors, Food Safety Professionals, Managers, actively involved in cooking or service
- Suppliers who play an key role in process of catering
- Production Executives involved in Food Safety Management System activities

Duration : 8 Hours including break of 1 hour

Registration Fee : Rs.1,000 + 18 % GST

To Register and Pay : Click Here

Registered & Head Office-

801, Raheja Plaza I, LBS Marg, Ghatkopar (W), Mumbai 400 086 Email: <u>trainingindia@tuv-nord.com</u> Tel: +91-22-66477000 Website: <u>www.tuv-nord.com/in</u> Toll Free: 1800-209-0902

Course Contents

- Introduction of FSSAI/FOSTAC/ FOSCORIS
- Understanding food safety as per FSSAI
- Understanding types of hazards & their impact on food safety
- Understanding Schedule IV requirements for
- Location/layout/facilities
- Cleaning & sanitation
- Personal hygiene & personal Behaviour
- Support services like pest control/ management support/audit/testing/ documentation
- Control of operations including FSMS plan/ key requirements of process flow & SOP
- FSMS plan as per FSSAI
- HACCP understanding basics
- Requirements of FBO for Covid-19 prevention



Issue of Certificate

FSSAI will issue the certificates of successful completion to all the delegates who attend entire duration of the course & clear online assessment

To know about all our Online Training Programs scan adjacent QR Code



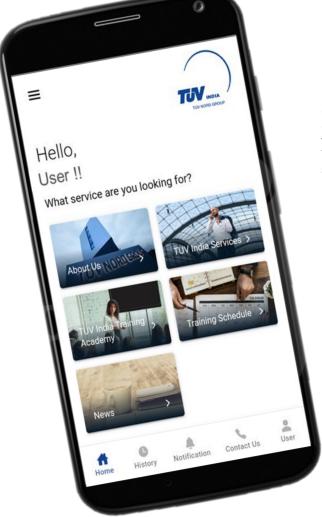
TÜV®

All our Online Training Offerings are for the resident of India & Sri Lanka Only.

TUV India's Customer Friendly Mobile App

TUV INDIA TRAINING ACADEMY (TITA)





Our user friendly mobile application is developed to provide constant connect with our customers and participants along with hands-on information about the latest offerings of TUV India Training Academy. The app is also apprising the users on diverse service portfolio of TUV India along with latest developments related to our company.

Some of the highlights of our app are:

- Available on Android- Google Play Store & iOS Apple Store
 - Provides overview about TUV India (TUV NORD GROUP), our services and latest developments
- Details about TUV India Training Academy offerings
- Training Schedules both Class Room and Online Trainings
 For each training, the app provides Course Features, Who should
 - attend, Course Contents, Pre-requisites etc
 - Link for Registering for the course of choice with integrated payment gateway
 - Payment History (Receipts, Invoices)
 - Certificates for attended programs based on user eligibility
 - Notifications related to new offerings and sessions
 - Contact us with linked email or phone (toll free number) Individual User Profile







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