

Online Training Program on FOSTAC - Advance Catering (Level 2) - Food Safety Supervisor
Date: 1st October 2020, Time: 9.30am to 5.30pm

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.1500 + 18 % GST

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

To Register and Pay : [Click Here](#)

Registered & Head Office-

801, Raheja Plaza I, LBS Marg, Ghatkopar (W), Mumbai 400 086

Email: trainingindia@tuv-nord.com Tel: +91-22-66477000

Website: www.tuv-nord.com/in

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



TÜV NORD GROUP

Expertise for your Success