

## **TRAINERS UNDER FOSTAC**

FoSTaC is a participatory program of training and capacity building, designed to enhance public awareness while simultaneously training food handlers across the value chain. Its success would rest on forging of partnerships amongst all stakeholders, since food safety has to be a shared responsibility.

Following are the Course(s) for which you can be trainer for food safety supervisor

- Street Food Vending
- Basic Catering
- Basic Manufacturing
- Basic Storage & Transport
- Basic Retail & Distribution
- Advance Catering
- Advance Manufacturing
- Advance Storage & Transport
- Advance Retail & Distribution
- Manufacturing Special – Oil
- Manufacturing Special – Bakery
- Manufacturing Special – Milk & Milk Products
- Manufacturing Special – Animal Meat & Meat Products
- Manufacturing Special – Poultry Meat & Poultry Products
- Manufacturing Special – Health Supplements & Nutraceuticals
- Manufacturing Special – Fish & Sea Food
- Manufacturing Special – Water & Water Based Beverages
  
- For Start Up
- Organic Food Business
- National Food Control System

### **Conditions with respect to Food Safety Supervisor (FSS) Training**

1. Trainers from FSSAI resource pool who are eligible as per conditions laid down by FSSAI and are trained & certified by FSSAI.
2. FSSAI will nominate the National Level Resource Person (NLRP) / State Level Resource Person (SLRP) for conducting the ToT Programme.
3. Assessment is mandatory in FSS Training.
4. For FSS Training, written exam will be conducted. Training Partner can develop the Assessment Paper and will share the with FSSAI for approval or can ask for Assessment Paper from FSSAI at least 3 days before the training date.
5. Training Partner will ensure that Assessor will upload the result for online generation of certificate within the time as prescribed under FoSTaC Portal.
6. Trainer will provide training for a particular course for which they have been empanelled.
7. Training Partner will adopt the training content prescribed by FSSAI for the course for which it has been empanelled.
8. Training Partner shall not reduce the minimum prescribed duration for each course.

### Eligibility criteria for Trainers under FoSTaC

Level	Educational Qualification	Work Experience <sup>^</sup>
Trainer*	Minimum graduate in science (food technology/food science/microbiology subjects or other related subjects)	<ul style="list-style-type: none"> <li>• Experience on food safety &amp; hygiene including FSMS, HACCP and other similar food safety systems in the relevant food industry (catering, retail, manufacturing, etc.)</li> <li>• Eligible for Basic level course with <b>Minimum 3 years</b></li> <li>• Eligible for Advance and Special level course with <b>Minimum 5 years</b></li> </ul>
	Minimum graduate from other subjects	<ul style="list-style-type: none"> <li>• Experience on food safety &amp; hygiene including FSMS, HACCP and other similar food safety systems in the relevant food industry (catering, retail, manufacturing, etc.)</li> <li>• Eligible for Basic level course with <b>Minimum 5 years</b></li> <li>• Eligible for Advance and Special level course with <b>Minimum 7 years</b></li> </ul>

\* All the eligible candidates should have knowledge of Food Safety and Standards Rules & Regulations.

<sup>^</sup> Work Experience include a regular job in the food industry/academic institutions/training providing agency/food industry related auditing agency or working as a regular/part time consultant in the food sector. Experience only in laboratory analysis of food will not be considered.

\* Should have good communication and motivational skill.

\* Shall be available for training at least 20 days in a year.