



# KERALA STATE PRODUCTIVITY COUNCIL

Productivity House, HMT Road,  
Kalamassery-683 104  
Phone:0484-2555526/ 8547897526



FOOD SAFETY AND STANDARDS  
AUTHORITY OF INDIA  
*Inspiring Trust, Assuring Safe & Nutritious Food*  
Ministry of Health and Family Welfare, Government of India

## CERTIFICATE TRAINING PROGRAMME ON FOOD SAFETY SUPERVISOR ADVANCE MANUFACTURING (LEVEL - 2) Certification by FSSAI / FoSTaC

**DATE: 13 AUGUST, 2026**

**VENUE: PRODUCTIVITY HOUSE  
Time: 9.30 am to 5.30 pm**

### INTRODUCTION

KERALA STATE PRODUCTIVITY COUNCIL is proud to have associated with FSSAI & it's training arm FoSTaC (Food Safety Training & Certification) as an empanelled Training Partner to ensure food safety and hygiene in all food businesses by providing various training programs that has been made Mandatory for all Food Businesses.

Section 16 (3) (h) of the FSS Act mandates that the Food Authority shall ensure the training of the Food Business Operator. In this line, FSSAI has developed a training ecosystem that will create trained food handlers who will be called a Food Safety Supervisor.

### RESOURCE PERSON



#### MR. BINU K N

An Empanelled FoSTaC (FSSAI) Trainer & Assessor A Certified Hospitality Trainer & Professional with 28 years of exposure in Hotels, Resorts & Luxury Cruise Line.

### METHODOLOGY

- Topic presentation & Lecture
- Sample Case Study & Hands on Exercises.
- Medium of communication will be primarily in Malayalam

### GENERAL

- All Successful participants would be qualified as "Food Safety Supervisor" under FSSAI - FoSTaC with FSS Certificate issued by FSSAI.
- Those who want to renew their Food Safety Supervisor Certificate can also attend this Programme.

### BENEFITS OF FOOD SAFETY TRAINING

- Mandatory by law
- Increases awareness related to food safety and hygiene
- Better implementation of food safety regulations
- Reduction in the cases of legal actions/grievances
- Increase customer trust

### COVERAGE

1. Introduction
2. Establishment ~ Design & Facility
3. Control of Operation
4. Maintenance & Sanitation
5. Personal Hygiene
6. Product Information & Consumer Awareness
7. Training & Management
8. Food Safety Management System

### TARGETED FOOD SECTORS

Licensed food businesses in the manufacturing/processing sector. Food manufacturing like spices, flour, batter, snacks, pappadam, milk, paneer, Extracts, Oleoresins, Snack Foods, Dry Fruits & Nuts Manufacturing & Trading, Confectionery units, Large warehouse and distribution companies, Ready to Eat food manufacturers including large sized imported/exported product re-labellers & re-packers.

### FEE PER PARTICIPANT

- Members of KSPC - Rs. 1,800/--
- Non-members - Rs. 2,000/-
- **GST @ 18% Extra**
- Special discount of 10% will be offered, if 2 or more nominations from the same organization

REGISTER NOW



**PRIOR REGISTRATION  
IS MANDATORY**

**LAST DATE FOR  
NOMINATIONS :  
11 AUGUST, 2026**

Link for Registration: <https://www.kspconline.com/programmes/details/708>

**M. JAMAL KUNJU**  
Chairman

**SAJI V. MATHEW**  
Hony. Secretary

**P. BINILAL**  
Director

For Assistance:0484-2555526  
8547897526, 8304845830  
E-mail: mail@kspconline.com