

HRAWI organizes training sessions to align systems with those of FSSAI

Food Safety and Standards Authority of India (FSSAI) and Hotel and Restaurant Association of Western India (HRAWI) recently organized a Food Safety Training in Advance Catering Programme in Mumbai.

Based on the Food Safety Training and Certification (FoSTaC) programme developed by the country's apex food regulator, it comprised two training-cum-certification sessions, which were for those interested in obtaining an advanced-level certificate in catering. These sessions were meant for large-scale catering establishments, where the systems are complex and there is a need for dedicated personnel to ensure that food safety and standards are maintained.

HRAWI aims to proactively ready its members to become FSSAI-compliant even before it becomes a mandate. The training programme enables the business establishment to institute a supervisor, who, in turn, can effectively cascade the communication to the grass root levels in the establishment in order to uniformly implement the processes as required by the FSSAI. The sessions organized at D Y Patil University School of Hospitality and Tourism Studies and Sheila Raheja Institute of Hotel Management witnessed the participation of a large number of hoteliers and restaurateurs.

In the past, the association has organized similar programmes to familiarise hoteliers and restaurateurs with the finer nuances of food safety and hygiene.