

HRAWI Conducts FSSAI FoSTaC Training Programme in Mumbai

The Hotel and Restaurant Association (Western India) – HRAWI, in collaboration with the Food Safety and Standards Authority of India (FSSAI), conducted a Food Safety Supervisor Training Programme in Advance Catering on Monday, 31 August 2026, at The Unicontinental, Mumbai.

The training programme was attended by 47 hospitality professionals and was conducted by Dr. V. Pasupathy, Food Safety Expert and FoSTaC Diamond Trainer. The programme focused on strengthening participants' knowledge of food safety, hygiene practices and regulatory requirements relevant to catering and hospitality operations.

The training provided participants with practical insights into food safety management and the responsibilities of Food Safety Supervisors, enabling them to better implement food safety and hygiene standards in their respective establishments. An assessment/examination was also conducted as part of the programme to evaluate the participants' understanding of the topics covered.

The programme forms part of HRAWI's continued efforts to promote food safety awareness, professional competency and regulatory compliance across the hospitality industry.

With the successful completion of the Mumbai programme, HRAWI has trained and certified 4,065 hospitality professionals across India's Western region under FSSAI's FoSTaC and Management Training Programmes.

HRAWI remains committed to strengthening food safety standards across the hospitality sector through continued training, knowledge-sharing and capacity-building initiatives.