HRAWI Organizes FSSAI's Latest FoSTaC Programme In Pune

The Hotel And Restaurant Association (Western India) – HRAWI under the aegis of FSSAI conducted its latest Food Safety Supervisor Training in Advance Catering (FoSTaC), on 26th August, 2025 at Amanora The Fern Hotels & Club in Pune. The session, attended by 25 hospitality professionals, covered essential topics including food handling, hygiene, sanitation and waste management. The training program was conducted by Mr Praveen Andrews of Parikshan where participants gained practical insights to strengthen food safety measures within their establishments, reinforcing industry best practices.

The training program was inaugurated by Mr. Praveen Andrews; Mr Nitin Ramdas Nighot, Tamanna Hotels Pvt Ltd; Mr Sukhen Sunil Debnath, 1000 Oaks Volga Hospitality Pvt Ltd; Mr Pankaj Shivaji Shinde, Doubletree by Hilton; Chef Supratim Das, Amanora The Fern Hotels & Club; Ms Utkarsha Prashant Kale, Amanora The Fern hotels & Club and Chef Siddeshwar Prasad Shukla, Lemon Tree Premier.

HRAWI has successfully completed 102 programmes and has trained and certified 3,632 hospitality professionals through its FoSTaC training programmes. The Association is committed to promoting a culture of food safety and equipping industry professionals with the knowledge and skills necessary to uphold the highest standards in their daily operations.