Food Safety and Standards Authority of India
(A Statutory Authority established under the Food Safety & Standards Act, 2006)
(Training Division)
3rd Floor MMU building, Mata Sundari Road, New Delhi-110 002

Dated: 28th March, 2023

Training Division, FSSAI has scheduled the training of trainers' program for various courses under the FoSTaC program. Interested candidates may apply through the registration link mentioned in the table below. Please note that the application submitted through the link provided in the calendar will only be considered.

S No	Course	Medium of Instruction	Date	Location of Training Venue*	Training Coordinator	Registration Link	Last Date of application
1	Basic Manufacturing-General & COVID	Hindi &English	20.04.2023 (Thursday)	New Delhi	Mr.Arul Murugan, Technical Officer	https://forms.gle/1xcuY1vgiUahXtYv6	11.04.2023
2	Advance Manufacturing-General & COVID	Hindi &English	21.04.2023 (Friday)	New Delhi	Mr.Arul Murugan, Technical Officer	https://forms.gle/ajecWj1QwAJL6Wn66	11.04.2023
3	Basic Catering - General & COVID	English	11.05.2023 (Thursday)	Goa	Dr. Dhanesh V, Technical Officer	https://forms.gle/YHDGmrU61F1T4rD47	28.04.2023
4	Advance catering-General & COVID	English	12.05.2023 (Friday)	Goa	Dr. Dhanesh V, Technical Officer	https://forms.gle/4nZ9kkW6YvGLDPb4A	28.04.2023
5	Basic Catering-General & COVID	English	01.06.2023 (Thursday)	Kolkata	Mr.Arul Murugan, Technical Officer	https://forms.gle/1psjSsdt8MJGjaj19	19.05.2023
6	Basic Manufacturing-General & COVID	English	02.06.2023 (Friday)	Kolkata	Mr.Arul Murugan, Technical Officer	https://forms.gle/gXiZ1cxiB4TRFMPQ8	19.05.2023
7	Basic Catering-General & COVID	English & Malayalam	26.06.2023 (Monday)	Trivandrum	Dr. Dhanesh V, Technical Officer	https://forms.gle/mHaz57UuBZyN1aYM8	12.06.2023
8	Basic Manufacturing-General & COVID	English & Malayalam	27.06.2023 (Tuesday)	Trivandrum	Dr. Dhanesh V, Technical Officer	https://forms.gle/8mZHZQpo6RZyv5FX7	12.06.2023

*Training venue address will be intimated to the shortlisted participants one week before the training program.

Note:

i. Only 20 participants are allowed for each ToT course. The link may be closed before the last date mentioned above, if enough number of eligible application are received.

ii. If a shortlisted candidate in a particular course did not attend the respective ToT course on the date (after confirming their participation), he/she may not be considered in the next Two Training Calendar in any ToT programme.

iii. Merely attending a ToT program does not make any participant eligible to be empanelled as Trainer under FoSTaC program.

iv. During ToT, only a brief about the subject topic will be provided through the empanelled faculties and no training will be provided to the participant - neither in relation to 'attributes of a trainer' nor on the 'schedule 4 requirements and subject matter'

v. The candidates appearing for ToT program are expected to be good trainers of their respective fields and are expected to have good knowledge about the 'Schedule 4 requirements of Food Safety and Standards (Licensing and Registration of Food Businesses) regulations, 2011'- so that they can impart their knowledge of 'Good Manufacturing & Good Hygiene Practices (GMP & GHP) as per Schedule 4 requirements of Food Safety and Standards (Licensing and Registration of Food Businesses) regulations, 2011' to the food handlers who would appear for the trainings under Food Safety Supervisor programs and can motivate them to adopt the hygiene practices in their day to day life.

vi. ToT program conducted will only be a detailed process of evaluation of candidates, who are eligible to become trainers to provide training to Food Handlers on Good Manufacturing & Good Hygiene Practices in a pragmatic manner, under FoSTaC program of FSSAI.

vii. For any query regarding training program, please contact by dropping email to us on email id fostac@fssai.gov.in with subject "Training on<Name of the course> to be held on <date of training> in <location of training>"

viii. Refer the eligibility criteria before applying any ToT program which can be seen on first page of respective link of the course.

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