

**F. No. T-15012/5/2021-Training-FSSAI**  
**Food Safety and Standards Authority of India**  
(A Statutory Authority established under the Food Safety & Standards Act, 2006)  
**3<sup>rd</sup> Floor, MMU Building, Mata Sundari Lane, Kotla Road, New Delhi-110 002**  
(Training Division)

**Dated- 13<sup>th</sup> September, 2022**

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

<b>Quarterly training calendar (October to December 2022) – Training of Trainers programme under FoSTaC</b>								
<b>ToT Trainings in Northern Region</b>								
<b>S. No</b>	<b>Name of the Course</b>	<b>Medium of Instruction</b>	<b>Date &amp; Duration</b>	<b>Location of Training Venue*</b>	<b>Trainer Name</b>	<b>Training Coordinator</b>	<b>Registration Link</b>	<b>Last date of Application</b>
1	Basic Catering- General & COVID	Hindi & English	10.10.2022 (Monday)	New Delhi	Mr. Aviekal A Kakkar	Ms. Shruti Sareen, Assistant Manager	<a href="https://forms.gle/VmjPT1cx8XGUgdkL7">https://forms.gle/VmjPT1cx8XGUgdkL7</a>	25.09.2022
2	Advance Catering- General & COVID	English	11.10.2022 (Tuesday)	New Delhi	Mr. Pasupathy Venkat	Ms. Shruti Sareen, Assistant Manager	<a href="https://forms.gle/w1U8LyzbHf865Yx67">https://forms.gle/w1U8LyzbHf865Yx67</a>	25.09.2022
3	Basic Manufacturing – General & COVID	Hindi & English	24.11.2022 (Thursday)	New Delhi	Ms. Chinmayee Deulgaonkar	Ms. Shruti Sareen, Assistant Manager	<a href="https://forms.gle/xffgb7taXYVLzB4j8">https://forms.gle/xffgb7taXYVLzB4j8</a>	09.11.2022
4	Advance Manufacturing – General & COVID	English	25.11.2022 (Friday)	New Delhi	Ms. Chinmayee Deulgaonkar	Ms. Shruti Sareen, Assistant Manager	<a href="https://forms.gle/4PTWzrwVzNcB8w8V8">https://forms.gle/4PTWzrwVzNcB8w8V8</a>	09.11.2022

**ToT Trainings in Eastern Region**

1	Basic Catering- General & COVID	Bengali & English	3.11.2022 (Thursday)	Kolkata	Mr. Deborshi De	Mr. Arul Murugan. M, Technical Officer	<a href="https://forms.gle/hJKn9H4NnMC8cATJ6">https://forms.gle/hJKn9H4NnMC8cATJ6</a>	19.10.2022
2	Basic Manufacturing – General & COVID	Bengali & English	4.11.2022 (Friday)	Kolkata	Mr. Deborshi De	Mr. Arul Murugan. M, Technical Officer	<a href="https://forms.gle/JnaB8mDgRNBWPuWJ9">https://forms.gle/JnaB8mDgRNBWPuWJ9</a>	19.10.2022

**ToT Trainings in Western Region**

1	Basic Catering- General & COVID	Marathi, Hindi & English	3.11.2022 (Thursday)	Mumbai	Mr. Sanjay Indani	Mr. Virendra Singh Shekhawat, Manager	<a href="https://forms.gle/QHnsLQZyrgThC6y98">https://forms.gle/QHnsLQZyrgThC6y98</a>	19.10.2022
2	Basic Manufacturing – General & COVID	Marathi, Hindi & English	4.11.2022 (Friday)	Mumbai	Ms. Deepika Navale	Mr. Virendra Singh Shekhawat, Manager	<a href="https://forms.gle/fS5fUF3Dkmw9YccS7">https://forms.gle/fS5fUF3Dkmw9YccS7</a>	19.10.2022

**ToT Trainings in Southern Region**

1	Advance Manufacturing- Milk and Milk Products & COVID	English	12.10.2022 (Wednesday)	Hyderabad	Mr. Charles Cephas	Mr. Arul Murugan. M, Technical Officer	<a href="https://forms.gle/pfT4oKQhVEZg8XMs5">https://forms.gle/pfT4oKQhVEZg8XMs5</a>	27.09.2022
2	Basic Catering- General & COVID	Telugu & English	13.10.2022 (Thursday)	Hyderabad	Mr. Pasupathy Venkat	Mr. Arul Murugan. M, Technical Officer	<a href="https://forms.gle/QP6GJNs4MrZCRDmb9">https://forms.gle/QP6GJNs4MrZCRDmb9</a>	27.09.2022
3	Basic Manufacturing – General & COVID	Telugu & English	14.10.2022 (Friday)	Hyderabad	Mr. Pasupathy Venkat	Mr. Arul Murugan. M, Technical Officer	<a href="https://forms.gle/bY9JRfQg18MB6Y9V6">https://forms.gle/bY9JRfQg18MB6Y9V6</a>	27.09.2022
4	Basic catering- General & COVID	English	20.10.2022 (Thursday)	Chennai	Mr. Pasupathy Venkat	Mr. Arul Murugan. M, Technical Officer	<a href="https://forms.gle/EHbRnPrXCUyi8SoQ9">https://forms.gle/EHbRnPrXCUyi8SoQ9</a>	04.10.2022

5	Basic Manufacturing – General & COVID	English	21.10.2022 (Friday)	Chennai	Ms. Girija A M	Mr. Arul Murugan. M, Technical Officer	<a href="https://forms.gle/hyini9DjkMzzE4wMA">https://forms.gle/hyini9DjkMzzE4wMA</a>	04.10.2022
---	---	---------	------------------------	---------	----------------	---	---	------------

**\*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 National Level Resource Person (NRP) 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](mailto: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.

\*\*\*\*\*