

**Training program conducted for food business operators**

**Dated: - 20<sup>th</sup> January 2019 (Sunday)**

**E-Paper**

A training programme for food caterers, food business operators and food handlers was conducted today by Commissionerate of Food Safety Wing, Jammu in collaboration with FSSAI (Green Consultancy) New Delhi.

The initiative was taken with an objective to ensure that no unhygienic food is being cooked and served to consumers. The training for food handlers were held in two batches of 40 participants each at Jammu under the supervision of Dr Parvesh Kumar, Assistant Commissioner, Food Safety Jammu.



While addressing the participants, Kirti Gautam, guest from Green Consultancy (training partner of FSSAI New Delhi) threw light on maintaining good hygienic practices, good manufacturing practices and good catering practices. She also taught ways of cooking, storing and processing food to the participants.

Dr Parvesh emphasized on maintaining personal hygiene and behavioural practices. He asked the food handlers to keep their outlets, specially their kitchens neat and clean. He advised them to buy good quality vegetables and cut and cook them in good conditions. He also stressed not to use old newspaper and polythene bags to pack the food items. The officer further asked them to maintain norms of FSSAI.

Food Safety Officers, Daleep Singh, Ajay Khajuria and Sanjay Rasool were also present during the training programme.