

CAPACITY BUILDING PREAMBLE

Food Safety and Quality Management is rapidly gaining importance both at national as well as international levels due to various reasons viz implementation of FSS Act 2006, globalization of food trade, harmonization of national standards with CODEX, legal changes at national and international levels etc. The Food Safety and Standards Act passed in the Parliament in 2006 came into force from 5th August 2011. To implement the Act, there is a need for human resources at various levels involving different stakeholders in the food chain from farm to fork which includes Regulators (Designated Officers, Adjudicating Officers and Food Safety Officers), Food Auditors, Food Analysts (Microbiology/Chemical), Food Handlers (Manufacturer, Wholesaler Retailer etc.). The Act calls for an enabling environment for its successful implementation and movement towards a science based approach to assure safety and the quality of food. Development of trained human resource in food safety sector is essential for speedy implementation of Act.

Food Safety & Standard Authority of India has designed a Training Policy for different levels of Food Safety Regulatory Officials. The Training Policy of the Regulatory Staff was discussed by 17th Central Advisory Committee and was approved by Food Authority in its 21st Authority Meeting. This Manual is a guiding document towards the Training Policy, Curriculum as well as all other Training related other information.

INTRODUCTION FOR TRAINEE

■ Food Safety & Standard Authority of India has designed the Training Policy of Regulatory Officials as an integral element of its Food Control System. This Chapter gives a brief outline of the scope of learning through Capacity Building programme for Food Safety Regulators.

Food Safety Officer:

The FSO is the representative of the Food Authority who interacts directly and closely with the FBOs on a regular basis. Therefore, he can play a crucial role not only in implementation of the provisions of the FSS Act, 2006 but also act as a guide to FBOs in complying with the provisions of the FSS Act, rules and regulations made there under. The role of FBO in ensuring safe and wholesome food for human consumption cannot therefore be overstated. Considering the importance of role of FSO, the training has been designed in an integrated manner and Training Material has been developed with great care. During the 40-day long Training Programme, FSOs will learn about Concepts of Food Safety, new provisions of the Acts & Rules, Standards and new approaches to Monitoring of Food Safety. Check Lists which will help them in day to day activity will be a crucial element of the Training Programme.

Designated Officer:

As per Section 36, the Commissioner, in turn, appoints the Designated Officer, who must not be below the rank of a Sub-Divisional Officer, to be in-charge of food safety administration in a specified area. Besides, Designated Officer is the Licensing Authority who can issue or cancel the License of FBO. Thus, the training of Designated Officer is imperative.

The Programme will provide the Designated Officer with training inputs on the FLRS system, Surveillance procedure, Sampling methodology, Adjudication and such relevant topics which will empower them to perform effectively in their field duties.

Adjudicating Officer:

As per Section 68 of the FSS Act, the Adjudicating Officer is required to be not below the rank of Additional District Magistrate. The state government is required to notify an officer not below the rank of ADM for the district where the alleged offence was committed. AO is considered to be a civil court for the purposes of the Act. It has the power to punish for contempt or obstruction of its proceedings. Thus, Adjudicating Officer plays a crucial role in enforcement of the Law. The Training Programme will help AOs to get a thorough knowledge and ready reference on Food Safety & Standards Act, Rules & Regulations along with the procedure of Adjudication in the light of relevant clauses of all related legislation.

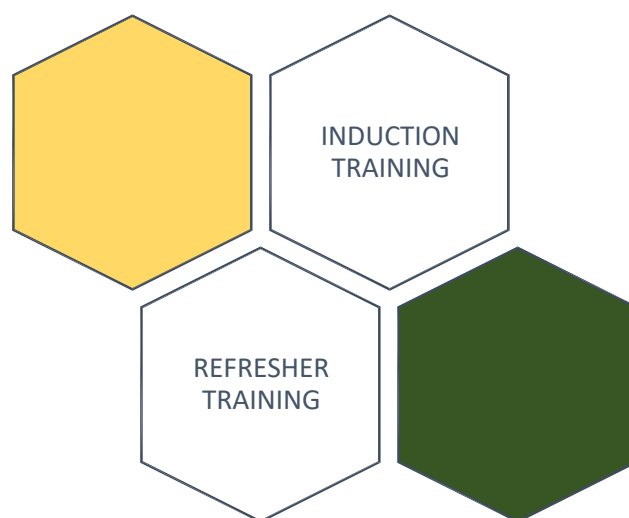
Food Safety Commissioner:

The Commissioner of Food Safety shall be responsible for the efficient and effective implementation of the FSS Act in the State or UT as the case may be. As per Section 10(5) of the FSS Act, the Chief Executive Officer (CEO) of the FSSAI is entrusted to exercise the powers of the Commissioner of Food Safety while dealing with matters relating to food safety. It reflects the domain of Food Safety Commissioner in maintaining food safety. FSSAI has designed a one-day workshop for sensitization and brief understanding of Role of Food Safety Commissioner in the light of evolving need & importance of food safety.

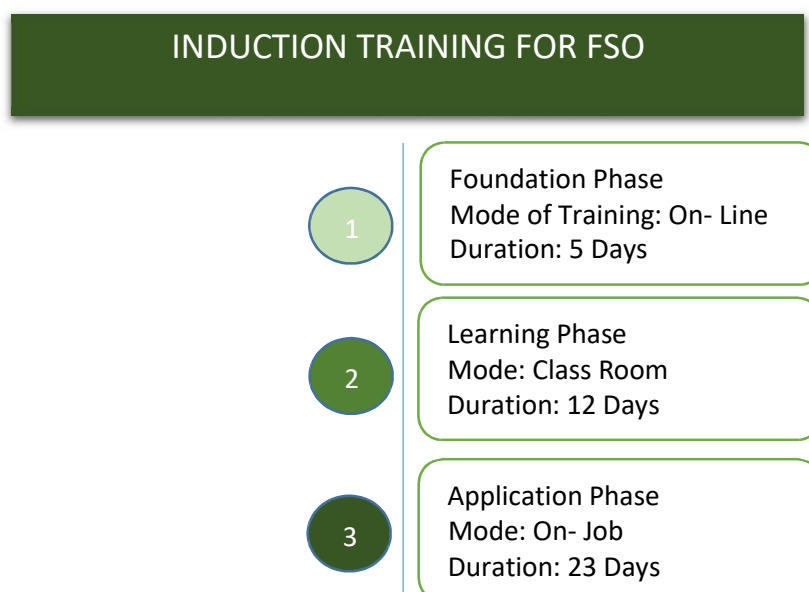
TRAINING POLICY

Clause 2.1.2 and 2.1.3 of Chapter 2, Food Safety & Standards Rules 2011 emphasizes the need of training for Designated Officers and Food Safety Officers. The Training Policy has been approved by 21st Meeting of the Food Authority.

This New Training Policy that has envisaged a training framework as under:



Induction Training has been structured for newly recruited officers. The structure of the Training for newly recruited FSOs is as under:



FOUNDATION PHASE

Foundation Phase of Induction Training contains six Units. Objective of this Phase is to give the newly recruited officer, an understanding on food safety concepts & issues, evolution of Food Safety Act, Global and Indian perspectives, the need and importance of food safety, basis of Food Production Process. Compliance of Food Law by the Food Business Operators as well as its enforcement would also be highlighted. The Foundation phase will be delivered to the Trainee through an e learning course, available on our website. This is a self-learning module with power points by domain experts. This material can be used by the Trainee even after finishing the Foundation Phase as a guiding document. Trainee will need 30 minutes on average to study each Module and has to finish the whole Foundation Phase within 5 days. After completion of each Unit, there will be a mandatory On-line Assessment. Trainee has to undergone these Assessments successfully to be eligible for the Learning Phase (Class-Room Programme).

STRUCTURE OF FOUNDATION PHASE
 MAXIMUM DURATION -5 DAYS
 MODE OF TRAINING : ONLINE

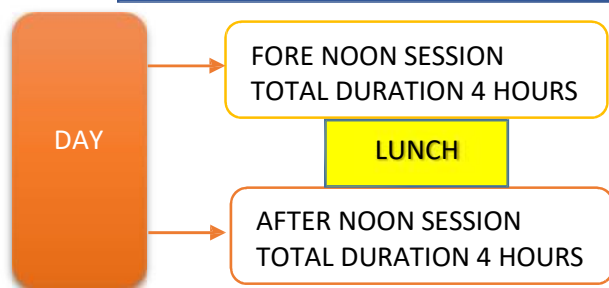


UNIT NUMBER	UNIT NAME	NUMBER OF MODULE	DURATION OF UNIT
Unit 1	Evolution of Food Safety	3	90 min
Unit 2	Basic of Food Composition	3	90 min
Unit 3	Food Categories	2	60 min
Unit 4	Food Production Practices	4	120 min
Unit 5	Concept of Food Standards	5	150 min
Unit 6	Major Contaminants	5	150 min

LEARNING PHASE

Second Phase of Induction Training is the Learning Phase. Trainee will receive training in the class room directly from expert faculties. Learning outcome of this phase is aiming at the enhancement of proficiency level of the newly recruited staff. The curriculum of this level is mostly based on topics useful for the field level regulatory staff such as understanding of the Administrative Structure, job description, inspection procedure, surveillance procedure, adjudication etc. This phase of the Induction Training will be held at Training Institutes nominated by the State as well as recognized by the FSSAI for the purpose of Training of Regulatory Staff. Trained faculties will provide training to the newly recruited officials. Total duration of the training is of twelve days. After successful completion of class room training, trainee will be allowed to move forward to the next phase i.e Application (on-job) Phase. Trainee will receive a guidebook along with required Check-Lists for inspection, Forms and other documents both in soft and hard copy. Class Room session will have twelve Units to study. Each Unit again is divided into Modules. Cumulative duration of all the Modules will be twelve days. This document will guide the States with a ready schedule or session plan for the class room training. This plan will also be available on the website which will enable the States to get their own training schedule by entering the information regarding the proposed training date and time. The list of faculties for specified subjects and regions of their availability can also be accessed by the States from this website, thus enabling States to plan their training schedules as per their requirement.

STRUCTURE OF LEARNING PHASE
 MAXIMUM DURATION -12 DAYS
 MODE OF TRAINING: CLASS ROOM



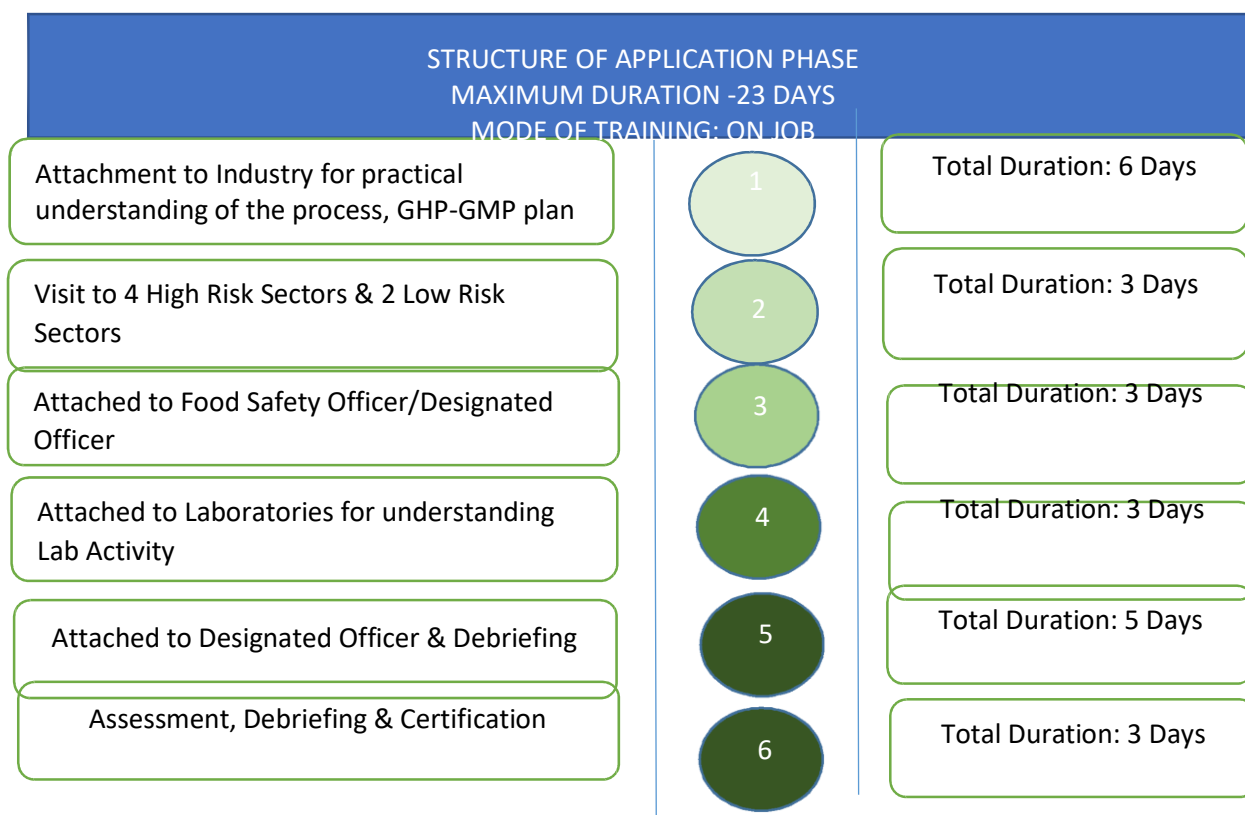
Learning Phase will be held in the Class Room. Each day will have two Sessions- Forenoon & Afternoon Sessions of four hours each. Both the Sessions will have a lunch break in between. Further, each session will have two classes. Each Class will have tea break in between.

CURRICULUM OF LEARNING PHASE

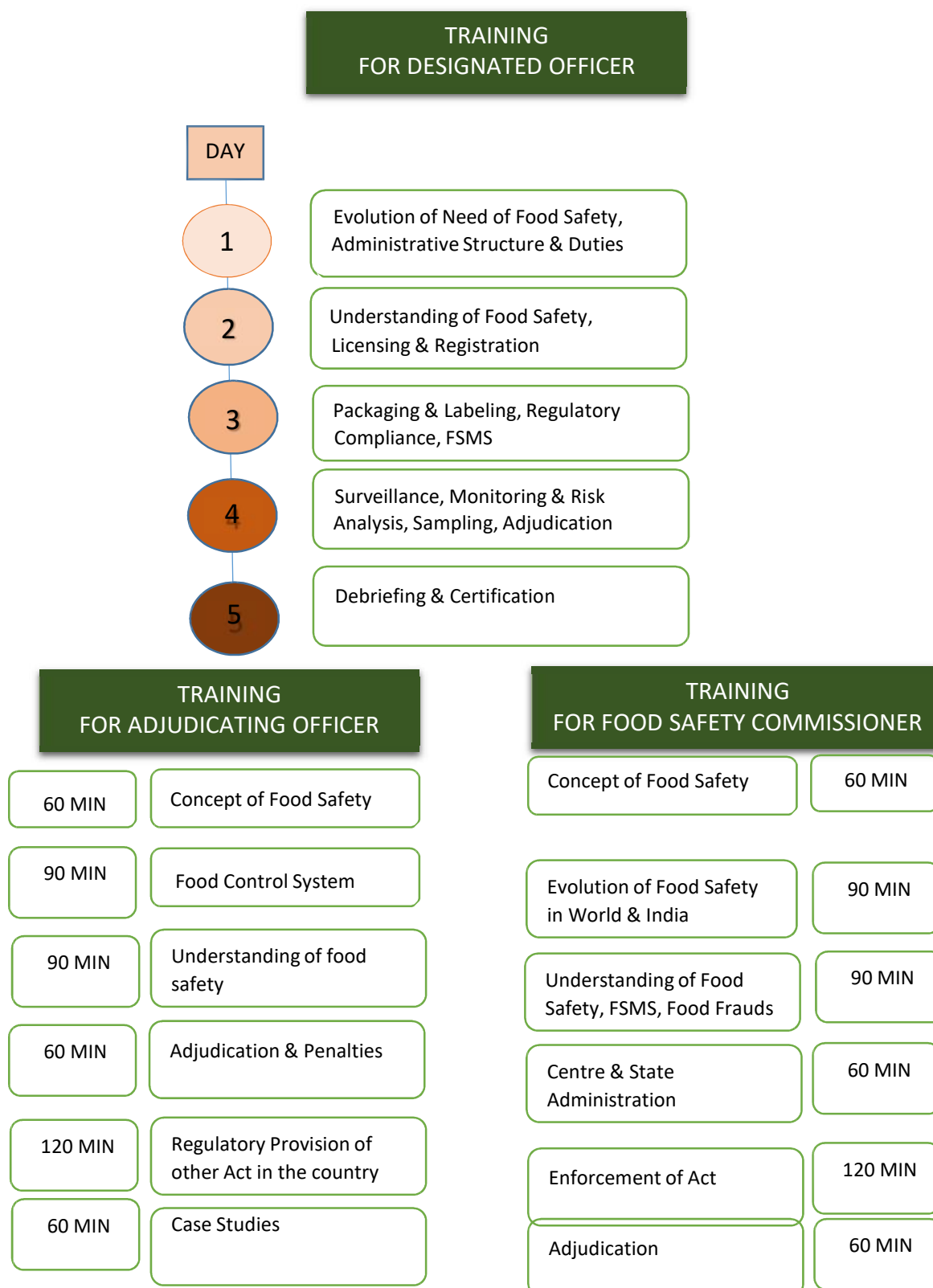
DAY	SESSION	UNIT
1	Forenoon	Introduction [Unit 1]
	Afternoon	Administration of Act at Central Level [Unit 2]
2	Forenoon	Administration of Act at State & UT [Unit 2]
	Afternoon	Duties & Responsibilities [Unit 3]
3	Forenoon	Role of Participants (FSO) [Unit 3]
	Afternoon	
4	Forenoon	Licensing & Registration [Unit 4]
	Afternoon	
5	Forenoon	Packaging- Labelling [Unit 5]
	Afternoon	
6	Forenoon	Regulatory Compliance [Unit 6]
	Afternoon	
7	Forenoon	Food Safety Management System [Unit 7]
	Afternoon	
8	Forenoon	Surveillance, Monitoring & Evaluation [Unit 8]
	Afternoon	
9	Forenoon	Surveillance, Monitoring & Evaluation [Unit 8]
	Afternoon	
10	Forenoon	Sampling & Laboratories [Unit 9]
	Afternoon	Export, Import & Quarantine [Unit 10]
11	Forenoon	Adjudication [Unit 11]
	Afternoon	
12	Session End	FSSAI Initiative, Feedback, Assessment [Unit 12]

APPLICATION PHASE

Third phase of Induction Training is Application Phase, where trainees will be sent to the field for practical experience. The aim of this phase is the assimilation of all the knowledge gathered by the trainee during two previous phases. Total duration of this phase is of 23 working days. During this phase, the trainee will be given specific tasks. After finishing each task, trainee has to prepare a report and has to submit the same to his or her appointing authority with a copy to the Food Authority. At the end of the On-Job Application Phase, concluding Session of the total Induction Programme will be held. In that session, debriefing will be held where trainee will present specific projects that they have been allotted during training. The projects will be evaluated at the time of presentation and certification to the trainee will follow subsequently.

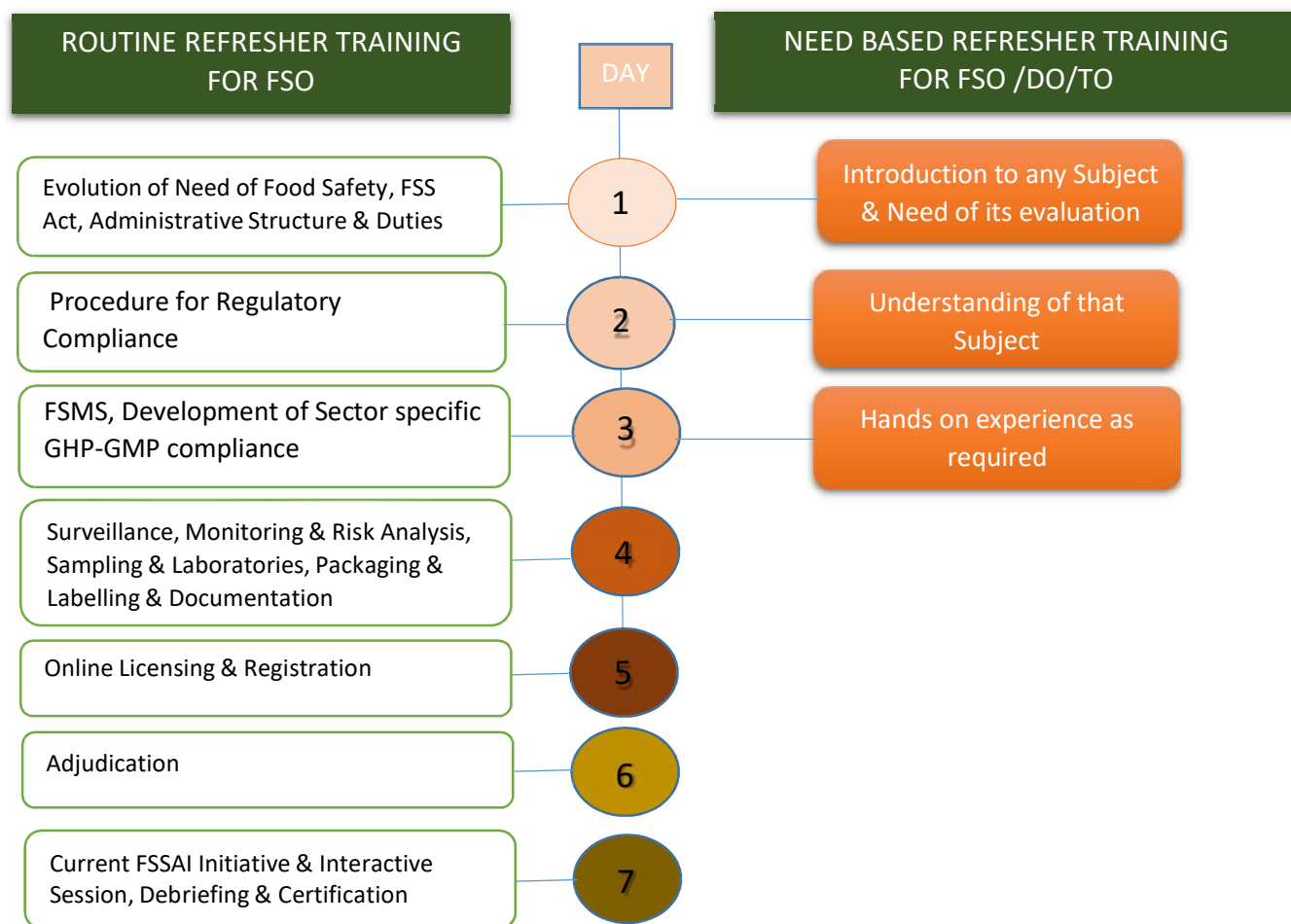


Structure of training of Designated Officer is as under:



REFRESHER TRAINING

Refresher Training has been structured for existing Food Safety Officer or Designated Officer or Technical Officers. While Induction Training is mandatory for all newly recruited Food Safety Officer, Annual Refresher Training is mandatory for all officers. Two types of Refresher Training have been designed which are Routine Refresher & Need Based Training. The aim of the Refresher Training is to refresh the knowledge and approach of the Officers and to percolate additional information to them.



Need based Refresher Training will be subject oriented. Any specific subject, which will be useful for the trainee in enforcement of the Act, will be provided

in three-day package. Any trainee, either FSO or DO or TO can enroll for this type of Refresher Training to get knowledge of any particular subject of his or her choice. Knowledge on new initiatives of FSSAI, new projects, standards, websites will be imparted through the need based training programme.

TRAINING FOR FOOD SAFETY COMMISSONER

FSSAI have planned for one-day workshop for providing training to Food Safety Commissioner or Joint Food Safety Commissioner. Aim of this workshop is to give a brief outline on need of food safety, Food Safety & Standard Act and other major administrative role for enforcement of the Act.

TRAINING FOR FOOD SAFETY COMMISSONER

Training Programme for Adjudicating Officers are designed specially to meet up the requirement of knowledge on rules, regulation on food safety, relevant provisions in other acts. Case studies, judgment also will be provided for ready reference.

OTHER TRAINING PROGRAMME

Training Name	Duration	Mode of Delivery
Adjudicating Officer's Program	1 Day	On-Line or Class Room
Technical Officer's Program	1-3 Days	Classroom
Train the Trainer's Program	7 Days	Classroom
Training for Middle Management Group	3 Days	Classroom
Training for Senior Management Group	3 Days	Classroom

ASSESSMENT POLICY

Each Training will be followed by an assessment. SOP for assessment is as follows. This is also an indicating one. State may change according to their need and as per the type of training also. Here, the prescribed preformat of assessment has been provided for FSO Training.

The assessment will be out of 100 marks.

The mark split – up of the assessment is as follows :

Basis understanding of the subject – 20 marks

It can be evaluated by compiling feedback form for each session.

Field Training – 10 marks

In case of FSO Training, Designated Officer concerned may be entrusted to make an assessment on the basis of the diary prepared by each trainee to keep a record on the same.

Attendance – 10 marks

The valuation may be done by the senior officials like Commissioner of Food Safety after viewing the PPTs and presentation of the Trainees using the same.

Test Paper – 50 marks

There will be objective assessment in the form of 50 Multiple Choice Questions on various scientific aspects of Food Safety including analysis and on the legal processes involved such as regulatory and enforcement activities.

Sample Assessment Form

Assessment Form			
Name of candidate			
Sl. No.	Particulars	Marks awarded	Max. Marks
1.	Test Paper		50
2.	PPT Presentation		25
3.	Field Training/on job training		10
4.	Understanding of the subject		10
5.	Attendance		5
	Total		100

BUDGET

Rs. 1000/- per participant will be provided for training materials and stationery associated with the training during the classroom module.

TRAINING ECOSYSTEM

■ FSSAI has structured a detailed Training Policy covering each layer of its administrative force so that knowledge can be disseminated every segment evenly and in a routine manner. To achieve the purpose, FSSAI also has developed a robust ecosystem up on which the Training Policy can easily be administered.

Apart from Trainee, the other factors of the Regulatory Training Ecosystem are as follows:

- FSSAI empanelled subject matter experts for redesigning the existing Training Curriculum and Content.
- Content developed by experts has been duly vetted by the respective divisions of FSSAI
- At the final stage, all the content has been vetted by a Vetting Committee of senior domain experts established by FSSAI

- FSSAI has empanelled Trainers by inviting Expression of Interests and subsequently selection of eligible persons.
- The trainers are from academia, industry as well as from Food Safety Regulatory Officials. The intention behind this is to leverage all the resources on food safety in a single platform.
- Trainers have been trained by Mater Trainers who are in turn guided by the Vetting Committee of FSSAI

- As per Training Policy, training will be imparted through website and also through classroom modules. Training Institutes have been identified in each State.
- For recognition of Training Institute, respective States have nominated an Institute within the State or have proposed to utilize the Institutes of neighboring States
- FSSAI has visited to the Institutes jointly with the States and has recognized them.

- Budget has been divided into four components namely Training Partner's Cost, Trainer's honorarium & accommodation, Training Material & working lunch and tea for participants.
- State Government will bear TA/DA to the participants as per their entitlement.
- State Government will look after local picks & drop arrangement for the participants, faculties & Nodal Officers.

TRAINING CONTENT

FSSAI has developed study material with the Subject Matter Experts in the respective fields. Content of the material has been vetted by an expert committee. The content has been designed with graphical presentations, animations and other visual aids which have made the study material more user friendly and crisp.

Study Material

At the initial stage of Induction Training, newly recruited Food Safety Officer will be provided on line study material in the audio-visual format. Power point presentations delivered by the Subject Matter Expert accompanied by visual graphics. In addition to that, trainee will receive text content in downloadable form along with useful links for in depth study.

The image shows two components: the cover of the 'Training Manual' on the left and a 'Schedule of the Training' on the right. The manual cover features the FSSAI logo, the text 'FOOD SAFETY AND STANDARDS AUTHORITY OF INDIA', the tagline 'Inspiring Trust, Assuring Safe & Nutritious Food', and the title 'INDUCTION PROGRAMME FOR FOOD SAFETY OFFICERS'. It also mentions 'Training Manual Prepared by fssai'. The 'Schedule of the Training' lists six units: UNIT 1: Evolution of Food Safety; UNIT 2: Basic of Food Composition; UNIT 3: Food Categories; UNIT 4: Food Production Practices; UNIT 5: Concept of Food Standards; and UNIT 6: Food Contaminants.

Pictures are the opening slides of the foundation course. Each unit will be hyperlinked to the respective presentations. Each presentation will have a dialogue box where trainee can ask questions which will be replied to by the experts.



During classroom session of Designated Officers or Food Safety Officers, trainees will be provided with the Designated Officer's Guidebook and FSO Guide. In both guidebooks, apart from the relevant subjects, checklists & prescribed formats, case studies examples etc will be available. In each case, Trainer's Guide will also be provided. Trainer's Guide will be equipped with Case Studies, sample presentation, methodology of training, sample activities which will be useful for trainer while providing training.

Subject

The identification and selection of subjects which has to be delivered during training of the Regulatory Staff has been done to ensure competency based training.

In Induction Training of FSO, the subjects of Foundation Phase are basic in & introductory in nature. Subjects of learning phase are more practical knowledge oriented. Tasks given to the FSO, during on job training is a practice session.

For Training of DO, the subjects are based on enhancing competency in performing the assigned job.

List of topic to be covered during Induction Training for FSO : Foundation

Unit	Unit name	Module	Speaker
1	Evolution of Food Safety	Concept of Food Safety	Dr M K Salooja, Director, School of Agricultural Science IGNOU
		Global Evolution WTO	Mr Sanjay Dave, Ex Advisor FSSAI
		Global Evolution-CODEX	Mr Sanjay Dave, Ex Advisor FSSAI
		CODEX India	Miss Sukhmani Singh, Technical Officer, CODEX, FSSAI
		Evolution of Food Safety in India	Mr P Kartikeyan, Assistant Director, FSSAI
2	Basic of Food Composition	Understanding Food	Dr Joseph Lewis, Expert FSSAI
		Macro & Micro Nutrients	Dr Eram Rao, Professor, Delhi University
		Food Fortification	Dr Eram Rao, Professor, Delhi University
3	Food Categories	Understanding of Food Categories	Dr Prabodh Halde, President AFSTI (Mumbai Chapter)
		Food Category System in FSSR	Dr Prabodh Halde, President AFSTI (Mumbai Chapter)
4	Food Production Practices	Food Preservation	Ms Aditi Bhatnagar, Technical Officer, FSSAI
		Organic Food	Dr PVS M Gouri,
		GM Food	Ms Aditi Bhatnagar, Technical Officer, FSSAI
		Irradiated Food	Prof A K Kohli,
5	Concept of Food Standards	Understanding of Food Safety	Mr P Kartikeyan, Assistant Director, FSSAI
		Food Standards	Mr Sanjay Dave, Ex Advisor FSSAI
		Food Safety Management System	Dr Prabodh Halde, President AFSTI (Mumbai Chapter)
		Traceability & Food Recall	Dr Prabodh Halde, President AFSTI (Mumbai Chapter)
		Food Frauds: Adulteration	K M Nath, Expert FSSAI
6	Food Contaminant	Pesticides	Dr K Kanungo, Chairperson, Scientific Panel on Pesticides & Antibiotic Residues, FSSAI

7	Food Contaminant	Antibiotic	Dr Ranum Dabas, Scientist, FSSAI
		Heavy Metals	Dr Nilesh Amritkar, MD, Envirocare Labs
		Mycotoxins	Dr Nilesh Amritkar, MD Envirocare Labs

List of topic to be covered during Induction Training for FSO : Classroom

Unit	Unit name	Module
1	Introduction	Evolution of Food Safety –Global & Indian Context
		Concept of National Food Control System
		Food Safety & Standards Act
2	Administration of Act	Food Safety & Standard Authority of India
		Enforcement role at State & Union Territories
3	Duties & Responsibilities	Role of Food Safety Commissioner
		Role of Designated Officer
		Role of Food Safety Officer
		Role of FBO & Consumer
4	Licensing & Registration	Regulation on Licensing & Registration
		FLRS
5	Packaging & Labelling	Packaging
		Labelling –compliance
6	Regulatory Compliance & Verification	GHP-GMP Requirement
		Sector Specific Inspection (Milk & Dairy, Fat & Oil, Processed Fruit & Vegetable, Water & flavoured drink, Slaughter House, Meat & Poultry, Fish & Fishery, Special Foods, Bakery Product, RTE)
7	Food Safety Management System	GHP-GMP
		HACCP
8	Surveillance, Monitoring & Evaluation	Surveillance
		Monitoring & Evaluation
		Risk Analysis
9	Sampling & Laboratories	Food Laboratories
		Procedure of Sampling & Documentation
10	Food Export, Import & Quarantine	Import & Quarantine

		Export & Export Promotional Bodies
11	Adjudication	FSS Act in relation to other legal Provisions
		Procedure & Documentation
12	FSSAI Initiative	10 @10 initiative & other projects

List of topic to be covered during Training for DO: Classroom

Unit	Unit name	Module
1	Introduction	Evolution of need of Food Safety –Global & Indian Context
		Shift in perspective of law
		Food Safety & Standards Act
2	Administration of Act	National Food Control System
		Enforcement role at State & Union Territories
3	Duties & Responsibilities	Role of Food Safety Commissioner
		Role of Designated Officer
		Role of Food Safety Officer
		Role of FBO & Consumer
4	Licensing & Registration	Regulation on Licensing & Registration
		FLRS
5	Packaging & Labelling	Packaging
		Labelling –compliance
6	Regulatory Compliance & Verification	GHP-GMP Requirement
		Sector Specific Inspection (Milk & Dairy, Fat & Oil, Processed Fruit & Vegetable, Water & flavoured drink, Slaughter House, Meat & Poultry, Fish & Fishery, Special Foods, Bakery Product, RTE)
7	Food Safety Management System	GHP-GMP
		HACCP
8	Surveillance, Monitoring & Evaluation	Surveillance
		Monitoring & Evaluation
		Risk Analysis
9	Sampling & Laboratories	Food Laboratories
		Procedure of Sampling & Documentation
11		FSS Act in relation to other legal Provisions

	Adjudication	Procedure & Documentation
12	FSSAI Initiative	10 @10 initiative & other projects

List of topic to be covered for Training of Adjudicating Officer: On-Line or Class room

Unit	Unit name	Module
1	Introduction : Concept of Food Safety	Evolution of need of Food Safety –Global & Indian Context
		Food Safety & Standards Act
2	Administration of Act: National Food Control System	National Food Control System
		Enforcement role at State & Union Territories
3	National Food Control System :Duties & Responsibilities	Role of Adjudicating Officer
		Role of FBO & Consumer
4	Understanding of Food Safety	Concept of Food Safety
		GHP-GMP Requirement by the Food Sectors
		Food Hazards
		Food Adulteration
6	Adjudication & Penalties, Regulatory Provisions in other Act and Case Studies	Purpose of Adjudication
		Adjudication within FSS Act
		Food Safety Appellate Tribunal
		Knowledge of other law of the land
		BIS Consumer Protection Act 1986
		Legal Metrology Act 2009
		Cases under PFA
		Judgments under FSS Act
		Procedure of Sampling & Documentation
		FSS Act in relation to other legal Provisions
Procedure & Documentation		

TRAINING INSTITUTE

FSSAI has recognized Training Institutes from the States for conducting the Training of Food Safety Regulatory Staff. States have nominated the Institutes. Joint visits were made by FSSAI and the respective State representatives and on finding them suitable for conducting training, the institutes have been duly recognized for this purpose. Following table shows the State wise list of institutes for the Training.

Sl No	Training Institute	Session Capacity at a time	States Attached
1	RFPTC, Jaipur First Floor, Room No. 28, Heerabagh, Jawahar Nagar, Jaipur – 302004	110	Rajasthan
2	Chhattisgarh Academy of Administration, Raipur Chhattisgarh Academy of Administration, Nimora, Raipur - 493661	160	Chattishgarh
3	Deen Dayal Upadhyaya State Institute of Rural Development, Lucknow	350	Uttarpradesh
4	Assam Administrative staff Training College, Jawahar Nagar, P.O. Khanapura, Guwahati-781022	100	Assam, Manipur, Meghalaya, Arunachal Pradesh, Nagaland, Sikkim, Tripura, Mizoram
5	Jawaharlal Nehru Technological University Kakinada, Andhra Pradesh		Andhra Pradesh, Telengana, Andaman & Nicobar
6	Institute of Research & Development, Gujarat forensic Sciences University, Sector 9, Gandhi Nagar, Gujarat	800	Gujarat
7	Administrative Training Institute, P & AR Department, FC Block Sector – III, Kolkata - 700106		West Bengal

SI No	Training Institute	Session Capacity	States Attached
8	All India Institute of Local Self Government, Barfiwala Bhawan, Near Bhawan's College, Khanpur, Ahmedabad, Gujarat - 380001		Gujrat, Dadra & Nagar Haveli
9	National Institute of food Technology Entrepreneurship and Management, Sonapat, Haryana		Haryana, Delhi
10	Institute of Public health Convention Centre, RCH Campus, Namkum, Ranchi, Jharkhand		Jharkhand, Bihar
11	Indian Institute of Public Health, Bangalore State institute of Health and Family Welfare, Magadi Road, Bengaluru Executive Development Centre, Institute of Hotel Management, SJP Campus, Bengaluru		Karnataka, Andman & Nicobar
12	The Council for Food Research and Development, Under Department of FCS & CS, Government of Kerala (CFRD), Anakuthi, Perinjottakkal P.O., Konni, Pathanamthitta Dist. Kerala Pin-689692	300	Kerala, Lakshwadwip
13	RCVP Academy, Arera Colony, Shahpura, Bhopal, Madhya Pradesh 462016		Madhya Pradesh
14	FDA, Opposite RBI, Survey No- 341, BKC, Bandra east, Mumbai, Maharashtra – 400051	250	Maharashtra, Andman & Nicobar
15	YASHDA, Raj Bhawan Complex, Baner Road, Pune		Maharashtra, Goa , Daman & Diu
16	Indian Institute of Public Health, 2nd & 3rd Floor, JSS Software Technology Park, E1/1 Infocity Road, Patia, Bhubneshwar, Odisha – 751024	150	Odisha
17	State Institute of Health & Family Welfare, Near Civil Hospital, Phase 6, Mohali, Punjab		Punjab, Chandigarh
18	Institute of Public Health, Karayanchavadi, Poonamallee, Chennai	580	Tamilnadu , Puducherry
19	Divisional Health & Family Planning Training Centre, 107, Moti Nagar, Haldwani, Distt Nainital - 263139, Uttarakhand	130	Uttarakhand, Himachal Pradesh
20	Institute of Management, Public Administration and Rural Development(Main Campus), M A Road, Srinagar, Kashmir, J & K Institute of Management, Public Administration and Rural Development (Regional Campus), Sidhra Byepas Jammu, J & K.		Jammu & Kashmir

SUBJECT MATTER EXPERT

■ FSSAI has empanelled subject matter experts who have developed content for training of Regulatory Officials. They are the domain experts from Academia, Industry and the Food Regulatory Sectors.

A four-member Committee also was developed for revising the content of Training Material for Regulatory Staff. The members are Shri Sanjay Dave, Ex Chairman CODEX Alimentarius & Advisor to FSSAI, Shri Salim Veljee, Food Safety Commissioner of Goa, Dr. Geetanjali Sharma, Chief Microbiologist, Central Food Laboratories, Kolkata and Dr. Rubinaa Shaheen, Director, R & RD FSSAI.

Subject matter experts have undergone TOT conducted by FSSAI to maintain uniformity in delivery of training. The subject and region specific list of FSSAI certified trainers are enclosed.

Master Trainers to ensure relevance and quality of training.

A team of Master Trainers have been identified who in turn will provide training to trainers.

List of Master Trainers

in alphabetical order

Mr A K Srivastava

9968311884

Mr Srivastava is Consultant to PAV LAW office, New Delhi & associated with food safety for more than 35 years. He is an expert on Regulations, Administration of FSS Act

Ms Chinmayee Deulgaonkar

9930109209

In food sector for last 12 years & an expert in FSMS, Quality Auditing

Mr D Shivakumar

08943346181/ 09447891742

Mr Shivkumar is Joint Food Safety Commissioner, Kerala. An expert on Enforcement of FSS Act, Surveillance, Monitoring, Sampling, Adjudication

Dr Eram Rao

9818881588

Dr Rao is Assistant Professor of Delhi University. She has 21 years of teaching experience. She is an expert on Food Science & Nutrition, Food Processing & food fortification.

Dr Jasvir Singh

9958995804

Scientific & regulatory head in Mondelez Inida Food. Expert in packaging labelling, FSMS, Quality Auditing

Mr K M Nath

9899532067

Mr Nath is Ex Joint Director, FSSAI. He is an expert on FSS Act, Enforcement of Act, Labelling

Dr M K Salooja

9891581750

Professor of IGNOU with 15years of teaching experience. He is an expert in food processing, food science & nutrition.

Dr Nilesh Amritkar

9167232003

He is MD, Envircore Lab & Vice President AFSTI. He has 17 years of experience on Food Lab, Risk analysis, Contaminations

List of Master Trainers

Dr Prabodh Halde
9820278746

Dr Halde is associated with food sector for last 25 years. He is President of AFSTI, Mumbai Chapter. He is an expert on FSMS, Surveillance, Regulatory Compliance, Packaging-Labeling

Dr Praveen Gangadhar
9810108823

Dr Gangadhar FSS Act and Rules, Risk assessment and analysis, surveillance, international food laws

Mr P K Jaiswal
9958286537

Ex Director Ministry of Agriculture. He is an experience of 25 years in food safety research & Training.

Ms Sahana Chatterjee
8800491498

Principal Advocate, Amarchand & Managaldas Group. Experience in drafting food safety regulations and regulatory matters

Mr Sanjay Indani
7666578715

Mr Indani is a lead trainer on Food Safety Management System associated with European Union

Ms Subhprada Nishtala
7738083991

Expert in Quality Assurance, Labelling & Claims, FSMS

Mr Sunil Adsule
9899998134

Director, Scientific & Regulatory Affair, Coca-Cola India Pvt Ltd. Expert in Food Science & Processing, Food regulation, GHP-GMP requirements.

Dr Sunetra Rodday
9881471096

Dr Rodday is senior food safety specialist to EU. Has 30 years of experience. Her area is food nutrition, sanitation & hygiene, new product development.

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WAY FORWARD

In Future, training of regulatory staff will be managed through an online portal FOSREST (Food Safety Regulatory Staff Training)

The screenshot shows the FOSREST website interface with the following callout boxes and their descriptions:

- Top Left:** User can view various training programmes & its certification process (points to the main navigation area).
- Top Right:** User can download relevant study material 24 x 7 (points to the 'Learning Resource' section).
- Middle Left (Training Partner):** User can view the list of training partner/ Institutes (points to the 'TRAINING PARTNER' button).
- Middle Left (Trainer):** User can view the list of Empanelled Trainers (points to the 'TRAINER' button).
- Middle Right (Calendar):** User can view running trainings across PAN India through calendar (points to the calendar widget).
- Middle Right (News and Updates):** User can view latest news & updates related to trainings (points to the 'News and Updates' section).
- Middle Left (Photo Gallery):** User can view photos of events, trainings etc, uploaded on the portal (points to the 'Photo Gallery' section).
- Middle Left (Share Initiative):** User can share their initiative with FSSAI (points to the 'SHARE YOUR INITIATIVE' button).
- Middle Right (Blog):** User can view blogs written by different experts (points to the 'CLICK HERE TO VIEW FSSAI BLOG' button).

The website footer includes a navigation menu (Home, About, Courses, Risk & Solutions, Help, Contact), a Sitemap (Sitemap, Disclaimer, Archives, Useful Links, Faqs, Feedback), a mailing list sign-up form, and social media icons for Facebook, Twitter, LinkedIn, and Google+. The footer also contains the text: "Design and Developed by Zentech Info Solutions Pvt. Ltd. © FSSAI 2016- All Right Reserved."

Notes: - State Admin will create login ids of new employees/ old employees.

State Admin will nominate their employees for different trainings as per their need.

State admin can choose their required training date and trainers from the pool of trainers.

Training Institutes will conduct the training as requested by state admin.

FSSAI admin will manage this portal and address queries raised by any stakeholders on the working & management.



About Induction Training

Induction Training has been structured for newly recruited officers. Newly recruited food safety officers will undergo the induction training as specified by the food authority. Total duration of induction training is of 40 days, which is divided into three phase:-

- Foundation Phase: - The foundation phase is online.
- Learning Phase: - Learning Phase will be at classroom.
- Application Phase: - Application Phase will be on job.

1. State Admin will create Login Ids of eligible officers.
2. User will click here to attend online foundation phase.

State Admin will nominate eligible officers for classroom training

1. State Admin will upload on job training calendar.
2. User will upload his/her report of "On Job" training

