



INFOWAYS
COLORING INNOVATIONS...

EP Infoways Institute of Food Safety and Hygiene

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About Us

EP Infoways was incorporated in 2008 with a principle to Evolve, Evaluate and Enable Technologies, Techniques and Thoughts processes through innovation in education sector. It was formed to develop the innovative and creative mindsets who could outperform in the sector of education and serve society at large. EP Stands for Excellence Personified and that is the motto which is basis of delivery of services.

In Last 12 years of operations we have diversified our operations into the following domain –

- Skill Training and Development Projects
 - Mobalization/Sourcing of candidates for skill projects
 - Hostel/Training Infra Services
 - HR consulting Services
 - National Employability Enhancement Mission (NEEM)
 - Vocational Training Projects
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- EP Infoways Pvt Ltd is the authorized licensed training partner under FSSAI. EP Infoways Institute of Food Safety and Hygiene belongs to EP Infoways Pvt. Ltd.



FOOD AND SAFETY TRAINING AND CERTIFICATION

About FOSTAC

1. About FoSTaC

Food Safety Training & Certification (FoSTaC) is a large scale training programme of Food Safety & Standard Authority of India initiated with the aim to spread education and raise awareness on Food Safety & Standards Act, Rules & Regulation among food business operators.

2. Objective

Raising the bar of food safety in the country by

- creating an improved environment of self-compliance to FSS Act, Rules and Regulations by the responsible Food Businesses.
- bringing a behavioural change and inculcating a culture of Food Safety in the country.



REGULATION

As per FSSAI mandate dated 21-9-2017 all licensed food business must have at least one trained and certified FOOD SAFETY SUPERVISOR for every 25 food handlers in each of its premises. Read These Documents

http://epinfoways.com/wp-content/uploads/2020/03/1-FSSAI-Letter_FBOs_Compulsory-Training_section-16-3H-1.pdf

http://epinfoways.com/wp-content/uploads/2020/03/2-FSSAI-Letter_FBOs_Training_o8_o2_2018-1.pdf

FOOD AND SAFETY TRAINING AND CERTIFICATION

Food Business Operator Category

Food Processing Units



Bakery



Vegetable Oils & Fats



Packaged Water



Milk & Milk Products

Catering establishment



Hotels, Restaurants



Caterers



Rail and Flight



Canteens

Retailer and Distribution



Distribution



Retailer

Storage & Transportation



Transportation



Storage

FOOD AND SAFETY TRAINING AND CERTIFICATION

Courses



BASIC

Basic level certification are meant for food business. Duration of each course is of 4 hours. Course are: -

(1) Street Food Vending, (2) Catering, (3) Manufacturing / Processing, (4) Storage & Transport, and (5) Retail & Distribution



ADVANCE

Advanced courses and certification are for State & Central Licensed food business. Duration of each course is 8 hours. Course are: -

(1) Catering (2) Manufacturing / Processing, (3) Storage & Transport, and (5) Retail & Distribution



SPECIAL

Special course have been developed for high risk food business or The food business which require special attention. Duration of special course is 8-12 hours.

Spread over 1-2 days. Course are: -

(1) Milk & Milk Products, (2) Meat & Poultry, (3) Fish & Sea Food, (4) Packaged Water, (5) Bakery (Level 1), (6) Bakery (Level 2), (7) Edible Oil and Fat, (8) Health Supplement

Who Should Attend These Trainings

- Students, Professor of Hotel Management , Food Safety and Related Department
- People Looking Career in Food and Related Industry
- Hotel Chef, Operations, Quality people
- Food Business Operators of Any Kind
- Retail /Transport/Logistic /Storage of Food Industry
- Consultant working for FSSAI, ISO22000 and other related license

All Food Business operators are advised to nominate at least one food safety supervisor, for every 25 food handlers, in their each of their premises and get them trained under FSSAI-FoSTaC.

FOOD AND SAFETY TRAINING AND CERTIFICATION

FOOD AND SAFETY TRAINING AND CERTIFICATION

S No.	Kind of Licensed FBO	Mandatory for	Fostac Courses	Duration
1.	Food Processing Units- Milk and Milk Products	Milk and Milk Product Producing Units	Milk and milk product- food Safety Supervisor	12 Hours/1-2 days
2.	Food Processing Units- meat and poultry excluding small slaughter houses	Meat and Poultry Processing Units	Meat and Poultry -food Safety Supervisor	12 Hours/1-2 days
3	Food Processing Units- Fish and other seafood	Fish and seafood Processing units	Fish and seafood-food Safety Supervisor	8 Hours/1 day
4	Food Processing Units- Health Supplements and Nutraceuticals	Health Supplement units	Health Supplements- food Safety Supervisor	8 Hours/1 day

FOOD AND SAFETY TRAINING AND CERTIFICATION

S No.	Kind of Licensed FBO	Mandatory for	Fostac Courses	Duration
5.	All Food Processing Units other than S no. 1-4	Manufacturing units other than Sno.1-4	Manufacturing (level2)food Safety Supervisor	8 Hours/1 day
6.	Retailers and Wholesalers	All retail Units	Retail (level2)-food Safety Supervisor	8 hours/1day
7	Food Storage and transporters	Storage and transportation units	Storage and Transport(level-2)-food Safety Supervisor	8 Hours/1 day
8	Catering establishment including hotels, restaurants, Dhabas , Caterers , rail and flight catering , canteens etc	Catering Units	Catering(level2)-food Safety Supervisor	8 Hours/1 day

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FOOD AND
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Why This Training is Important

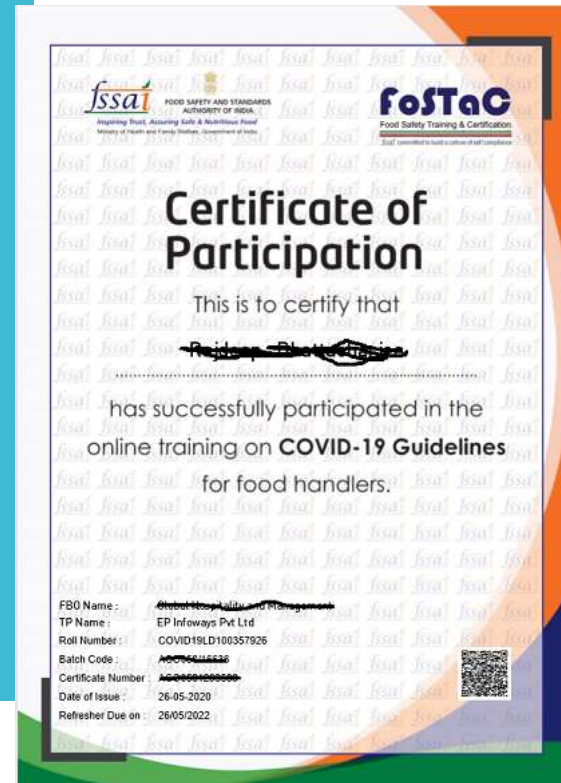
- If your company is within any of these categories, you have a legal obligation to have certified food safety superwiser and this training helps in :
- Implement a food safety management system
- Ensure that all members of staff attend appropriate food hygiene courses
- Maintain adequate food hygiene standards. Training your staff and managers in hygiene best practices is an important step to developing a culture of food safety. Failing to do so increases the risk of food contamination and the public's poor health. In turn, this can lead to customer dissatisfaction, potentially huge legal costs and the loss of your good reputation and market share.

Why Us / Advantage with us

- Our food hygiene and safety training minimizes the chances of food contamination or food poisoning, protecting both the public and your reputation. We offer training to food processors, retailers, restaurants, caterers plus various organizations involved in the food supply chain.
- Master Trainers Recognized/Certified by FSSAI/FOSTAC with good experience.
- We have done trainings for more than 300+ leading corporate in India and more than 5000 participants across India.
- Dedicated Support Helpline Available on Mail/Whatsapp.

Certificate

- There will be online assessment of 30 minutes after completion of the training and there will be 20 questions in that exam. All the candidates who will score more than 50% marks will be certified.
- Those who fail to pass the exam can attend another training organised by us FREE of cost.
- Soft copy of certificate will be provided. If any body wants hard copy of the certificate, they can pay Rs. 100 extra as courier and printing charges.



Contact Us

Contact us now to discover how our food hygiene training can help you avoid these problems, ensure your regulatory compliance, and protect consumers.

Food and Safety Standard Division of EP Infoways

EP Infoways Institute of Food Safety and Hygiene

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