माधवी दास भारतीय खाद्य संरक्षा एवं मानव प्राधिकरण Madh ni Das स्वास्थ्य एवं परिवार कल्याण मंत्रालय एफडीए भवन, कोटला रोड, नई दिल्ली-110002 मुख्य प्रबंधन सेवा अधिकारी Chief Management Services Officer सत्यमेव जयते Government of India Food Safety and Standards Authority of India Tele.: 011-23216582 Ministry of Health and Family Welfare Email: madhavi.das@nic.in FDA Bhawan, Kotla Road, New Delhi-110002 Website: www.fssai.gov.in F.NO.1-2/Training Policy/2016/FSSAI Dated November, 30,2016

Food Safety and Standards Authority of India is pleased to inform you that with you kind support and encouraging enthusiasm, we have developed a detailed training programme for Induction training of the newly recruited regulatory personnel, including FSOs, DOs and AOs. The induction training material for FSOs is divided into three phases: Foundation, Classroom and On Job Training.

With help of our subject matter experts, an elaborate regulation and science based content have been developed, based on the curriculum developed and vetted by a vetting committee, chaired by Sh. Sanjay Dave (Ex- Chair Codex Alimentarius Commission). Also, a draft training manual have been developed by FSSAI, which may be considered as a guiding document for the training programmes.

FSSAI is pleased to be sharing the draft training manual with you, for your expert opinion and inputs on the same. In addition to this, FSSAI is also sharing the curriculum and the content developed by our expert for the induction training programme. We would appreciate your comments and feedbacks within two weeks.

With warm regards

(Madhavi Das)

29 12.16 Sh M N

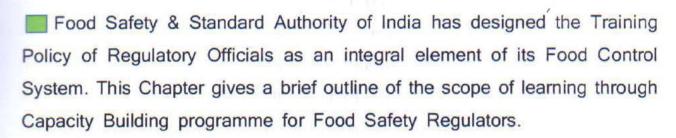
Sh. M. Nagaraju, IAS Commissioner of Food Safety & Secretary, Health & Family Welfare Department, New Secretariat Complex, Khejur Bagan, Agartala-799006, Tripura.

## 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 17<sup>th</sup> Central Advisory Committee and was approved by Food Authority in its 21<sup>st</sup> 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 Officer:

The FSO is the representative of the Food Authority who interacts directly and closely with the FBO 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:

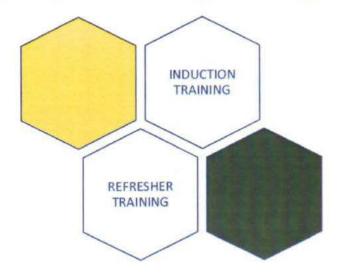
The Commissioner of Food Safety shall be responsible for the efficient and effective implementation of the FSS Act in the State or UT as the case may be. As per Section 10(5) of the FSS Act, the Chief Executive Officer (CEO) of the FSSAI is entrusted to exercise the powers of the Commissioner of Food 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

4

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 21<sup>st</sup> 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 elearning 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).

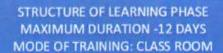
STRUCTURE OF FOUNDATION PHASE MAXIMUM DURATION -5 DAYS MODE OF TRAINING : ONLINE

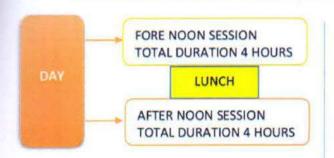
UNIT NUMBER	UNIT NAME	NUMBER OF MODULE	DURATION OF UNIT
Unit 1	Evolution of Food Safety	3	90 min
Unit 2	Basic of Food Composition	3	90 min
Unit 3	Food Categories	2	60 min
Unit 4	Food Production Practices	4	120 min
Unit 5	Concept of Food Standards	5	150 min
Unit 6	Major Contaminants	5	150 min

#### 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.

## FOOD SAFETY TRAINING MANUAL





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.

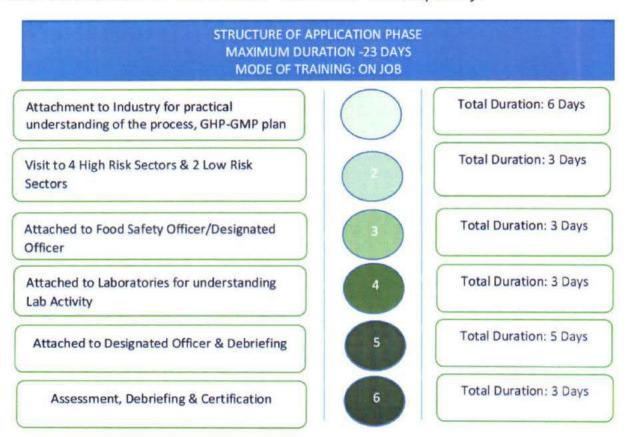
#### **CURRICULUM OF LEARNING PHASE**

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		
	Afternoon	Food Safety Management System [Unit 7]	
8	Forenoon		
	Afternoon	Surveillance, Monitoring & Evaluation [Unit 8]	
9	Forenoon		
	Afternoon		
10	Forenoon	Sampling & Laboratories [Unit 9]	
	Afternoon	Export, Import & Quarantine [Unit 10]	
11	Forenoon	Adjudication [Unit 11]	
	Afternoon		
12	Session End	FSSAI Imitative, Feedback, Assessment [Unit 12]	

### APPLICATION PHASE

基

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.





3

# TRAINING FOR DESIGNATED OFFICER



# TRAINING FOR ADJUDICATING OFFICER

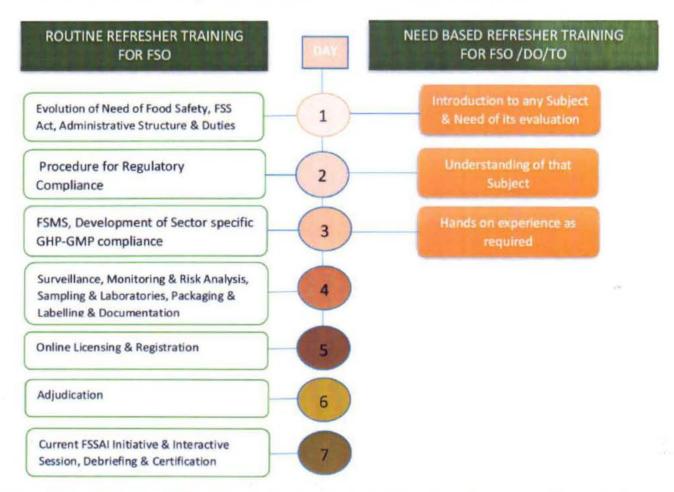
60 MIN	Concept of Food Safety
90 MIN	Food Control System
90 MIN	Understanding of food safety
60 MIN	Adjudication & Penalties
120 MIN	Regulatory Provision of other Act in the country
60 MIN	Case Studies

Concept of Food Safety	60 MIN
Evolution of Food Safety in World & India	90 MIN
Understanding of Food Safety, FSMS, Food Frauds	90 MIN
Centre & State Administration	60 MIN
Enforcement of Act	120 MIN



#### 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



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

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:

#### Training Content Material

- 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 Committe of senior domain experts established by FSSAI

#### Trainer

- FSSAI has empanelled Trainers byinviting Expresson 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 leaverage 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

#### Training Institute

- 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 propsed to utilize the Insitutes of neighbouring States
- \*FSSAI has visited to the Institutes joinly with the States and has recognized them.

#### **Training Budget**

- •Budget has been divided into four componenets namely Training Partner's Cost, Trainer's honorarium & accomodation, 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.



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



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

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		National Food Control System
	Administration of Act	Enforcement role at State & Union Territories
3		Role of Food Safety Commissioner
		Role of Designated Officer
	<b>Duties &amp; Responsibilities</b>	Role of Food Safety Officer
		Role of FBO & Consumer
4	Licensing & Registration	Regulation on Licensing & Registration
		FLRS
5	Packaging & Labelling	Packaging
		Labelling -compliance
6	West Market and American Market St.	GHP-GMP Requirement
	Regulatory Compliance & Verification	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	GHP-GMP
	Management System	HACCP
8		Surveillance
	Surveillance, Monitoring & Evaluation	Monitoring & Evaluation
		Risk Analysis
9		Food Laboratories
	Sampling & Laboratories	Procedure of Sampling & Documentation
11		FSS Act in relation to other legal Provisions

## FOOD SAFETY TRAINING MANUAL

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

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

Uni	Unit name	Module
t		
		Evolution of need of Food Safety —Global & Indian
1	Introduction : Concept of	Context Food Safety & Standards Act
	Food Safety	FOOD Safety & Standards Act
		National Food Control System
2	Administration of Act:	Enforcement role at State & Union Territories
	National Food Control	Ellotechiere fore de state & smort ferritories
	System	Role of Adjudicating Officer
3	National Food Control	
	System :Duties &	Role of FBO & Consumer
	Responsibilities	Consent of Food Safety
	Understanding of Food Safety	Concept of Food Safety
4		GHP-GMP Requirement by the Food Sectors
		Food Hazards
		Food Adulteration
		Purpose of Adjudication
		Adjudication within FSS Act
		Food Safety Appellate Tribunal
		Knowledge of other law of the land
	3-07-07ay-07a-	BIS Consumer Protection Act 1986
6	Adjudication & Penalties, Regulatory	Legal Metrology Act 2009
	Provisions in other Act and Case Studies	Cases under PFA
	dita case seadles	Judgements 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.

SI No	Training Institute	Session Capacity at a time	States Attached
1	RFPTC, Jaipur First Floor, Room No. 28, Heerabagh, Jawahar Nagar, Jaipur – 302004 Dr. Pramod Garg 9828358491	110	Rajasthan
2	Chhattisgarh Academy of Administration, Raipur Chhattisgarh Academy of Administration, Nimora, Raipur - 493661 Dr. Ashwin Devangan 9300850010	160	Chattishgarh
3	Deen Dayal Upadhyaya State Institute of Rural Development, Lucknow Vijay Bahadur, Assistant Commissioner (Food) 9454468768	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
5	Institute of Research & Development, Gujarat forensic Sciences University, Sector 9, Gandhi Nagar, Gujarat	800	Gujrat
7	Administrative Training Institute, P & AR Department, FC Block		West Bengal

3
de
3
3
3
3
(3)
(3)
(22)
(Percent)
Profession

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, Sonepat, Haryana		Haryana, Delhi
10	Institute of Public health Convention Centre, RCH Campus, Namkum, Ranchi, Jharkhand	e	Jharkhand, Bihar
11	Indian Institute of Public Health, Bangalore		Karnataka
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 D. Siva Kumar, Joint Food Safety Commissioner 9447891742	300	Kerala, Lakshwadwip
13	RCVP Academy, Bhopal		Madhya Pradesh
14	FDA, Opposite RBI, Survey No- 341, BKC, Bandra east, Mumbai, Maharashtra – 400051 Dr. Methekar 9892777180	250	Maharashtra
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 Dr. Lipika Nanda, Director 9837489943	150	Odhisa
17	Mohali institute		Punjab, Chandigarh
18	Institute of Public Health, Karayanchavadi, Poonamallee, Chennai Dr. K Krishnaraj, Deputy Director 9443547147	580	Tamilnadu , Puducherry
19	Divisional Health & Family Planning Training Centre, 107, Moti Nagar, Haldwani, Distt Nainital - 263139, Uttarakhand Birendra Singh Bisht, Designated Officer 9410765763	130	Uttaranchal, Himachal Pradseh

SUBJECT MATTER EXPERT



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

A four-member Committee who vetted the content as well as guided the Master Trainers to ensure relevance and quality of training.

## Constitution of Vetting Committee



Mr Sanjay Dave
Chairman
Ex Chairman CODEX
Alimentarius & Advisor to
FSSAI and present
Chairman of CC-ASIA



Dr Geetanjali Sharma Member Chief Microbiologist Central Food Laboratories Kolkata



Mr Salim Veljee
Member
Food Safety Commissioner
of Goa



Dr Rubeena Shaheen Member Director, R & RD FSSAI



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

Mr Shivkumar is Joint Food Safety Commissioner, Kerala. An expert on Enforcement of FSS Act, Surveiliance, 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 15 years 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-Labelling

#### Dr Praveeh Gangadhar 9810108823

Dr Gangadhar is an well-known expert on FSMS, Quality control

#### 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 Subhaprada 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.

#### Mr U K Saxena 9560048921

Member of Scientific panel of FSSAI. He is an expert in Risk Assessment & Analysis

TRAINING BUDGET

FSSAI has drawn up an universal budget for any type of training programme to be organized under FSSAI.

Budget is under review considering the field level requirement.

**WAY FORWARD** 

#### FOOD SAFETY TRAINING MANUAL

egulatory Staff Training)

4



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**

- 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



Step-J

Step-4

Step-6 SHI TOUR CHITTING Assessment score of Foundation Phase will be displayed here

Assessment score of Learning Phase will be displayed here

On successful completion, certificate can be downloaded from here

Step 3