



  
FOOD SAFETY AND STANDARDS  
AUTHORITY OF INDIA

*Inspiring Trust, Assuring Safe & Nutritious Food*



## SAFE AND NUTRITIOUS FOOD @GOA

22<sup>nd</sup> and 23<sup>rd</sup> October 2016



### SPECIAL STEERING COMMITTEE MEETING

Nine Initiatives on Safe and Nutritious Food Launched

### TRAINING OF TRAINERS (ToT) PROGRAMME

FOR PROJECT SERVE SAFE IN RESTAURANTS

30 Personnel including 16 Chefs and 14 FDA Officials  
trained as Master Trainers for Project Serve Safe

&

### TRAINING OF TRAINERS (ToT) PROGRAMME

PROJECT CLEAN STREET FOOD

Personnel including 13 Home Science Teachers, 11 FDA Officials & others  
trained as Master Trainers for Project Clean Street Food

## SPECIAL STEERING COMMITTEE MEETING

organised by Directorate of Food and Drugs Administration, Goa  
in association with Food Safety and Standards Authority of India (FSSAI)  
22nd October 2016  
Hotel Mandovi, Panaji



Honorable Deputy Chief Minister of Goa Sh. Francis D'Souza, Shri Sudhir Mahajan, Commissioner and Secretary Health, Goa at the Special Meeting. Other delegates included senior representatives from Health Services, Directorate of Education, Department of Civil Supplies and Consumer Affairs, Agriculture and Fisheries Department, FDA Chandigarh and Gujarat, Industry and Consumer Associations along with Shri Pawan Agarwal CEO, FSSAI Agriculture and Shri Salim Veljee Director FDA & Commissioner Food Safety, State of Goa.

### OBJECTIVES:

- » Launch 9 initiatives in Goa to promote Safe and Nutritious Food
- » Develop Goa as a model state for Safe and Nutritious Food for other states
- » Train Master Trainers for Project Serve Safe @ Restaurants and Project Clean Street Food

### NINE INITIATIVES UNDER FOCUS:

- 1) Safe and Nutritious Food- SNF@Home
- 2) Safe and Nutritious Food- SNF@Workplace
- 3) Safe and Nutritious Food- SNF@School
- 4) Project Serve Safe Food in Restaurants
- 5) Project Clean Street Food
- 6) Food Safety Display Boards
- 7) Food Safety Training and Certification (FoSTaC)
- 8) Strengthening of Food Testing Laboratories (SoFTeL)
- 9) Fortification of staple foods-wheat flour, rice, milk, oil and salt

### HIGHLIGHTS

1

Roll out of 9  
major initiatives

2

Launch of Project  
Serve Safe and  
SNF@School in Goa

3

Adoption of 5 initiatives by  
Goa FDA  
SNF@School  
SNF@Workplace  
Project Serve Safe  
Project Clean Street Food  
SoFTeL

4

Commitment from the  
Goa State Government  
to ensure safe and  
nutritious food.

# TRAINING OF TRAINERS (TOT) PROGRAMME FOR PROJECT SERVE SAFE FOOD AT RESTAURANTS PROJECT CLEAN STREET FOOD

23rd October 2016  
Cidade De Goa, Goa



## OUTCOMES

- » **Training of Master Trainers** during **two parallel sessions** for Project Serve Safe & Project Clean Street Food.
- » **Assessment of Trainees** based on group discussions and questionnaires.
- » Recognition of successful trainees upon completion of the programme by **Training Certificates** awarded by Shri Salim Veljee Director FDA & Commissioner Food Safety, State of Goa

## Training of Trainers (ToT) for Project Serve Safe at Restaurants



### **Master trainers:**

Dr Pasupathy and Dr Chinmayee were the master trainers who conducted the training for the participant trainees.

### **Participants:**

The trainees included 11 officials from the state FDA, Goa and 16 chefs from renowned star hotels of Goa. The training commenced at 10:30 am and concluded at 17:30pm.

### Highlights of Interactive Training Session:

- ✦ Detailed modules on crucial aspects of food safety and hygiene in the hotel and catering industry.
- ✦ Information about the safety hazards relevant to the hotel and catering industry
- ✦ Practical case demonstrations and solutions on hazard prevention and regular monitoring
- ✦ Commitment by each Master Trainer to train at least one batch of 30 Food Safety Supervisors from restaurants across Goa in the next few months.

## Training of Trainers (ToT) for Project Clean Street

### Highlights of Interactive Training Session:

- ✦ Sensitisation of trainees about the food safety parameters and hazards associated with street food.
- ✦ Practical pointers for trainers when training the street food vendors.
- ✦ Discussion of case studies related to the street food vending system.
- ✦ Audio visual demonstration on food safety
- ✦ Examples of food safety hazards and how to control them.
- ✦ Importance of personal hygiene and its impact on the food business.



### **Master Trainer:**

Mr. Shashank Pandey.  
Ms. Swati Sharma, THSC, assessed the participants.

### **Participants:**

Officials from state FDA, Goa along with professors from Home Science College, Goa identified by M/s Nestle India Ltd and National Association of Street Food Vendors (NASVI). The training commenced at 10:30 am and continued till 17:30pm.

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**Support from FSSAI**  
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