

FSSAI (FosTac Training): A Seminar on The Importance Of Food Safety and Quality Standards for Hoteliers

Date: 02-05-2023 and 16-05-2023

The Poona Hoteliers Association (PHA) organized a seminar on the topic of “FSSAI - FosTac Training” for its members on May 2nd and May 16th, 2023. The seminar aimed to enhance the skills and knowledge of hotel personnel and team members on food safety and quality standards, covering various aspects from receiving, processing, production, and serving, to catering transportation. It also highlighted the importance of personal hygiene and support services in ensuring food safety and customer satisfaction. The seminar was conducted on two separate occasions at different venues: E-Square The Fern, Shivajinagar, Pune and The Central Park Hotel, Bund Garden Road, Pune, to accommodate the convenience and preferences of the PHA members. They were led by eminent trainers, Mr. Amrendra Mahamuni and Mr. Arun Maruti Deokar, who have extensive experience and expertise in the field of food engineering, technology, auditing, consulting, and training. They shared their insights and best practices on how to comply with the FSSAI regulations and the ISO standards for food safety management systems. There was an interactive Q&A session and an assessment to evaluate the participants’ learning outcomes. The seminar was well-attended by hoteliers from various segments of the hospitality industry, who expressed their appreciation and gratitude for the opportunity to learn from the experts and network with their peers. The seminar was a success in terms of imparting valuable knowledge and skills on food safety and quality standards, as well as fostering a sense of collaboration and progress among the PHA members.