



AVIT
AARUPADAI VEEDU INSTITUTE OF TECHNOLOGY



VINAYAKA MISSION'S
RESEARCH FOUNDATION
(Deemed to be University under section 3 of the UGC Act 1956)



DEPARTMENT OF BIOTECHNOLOGY

Training on “FoSTaC - Basic Manufacturing” 29-07-2025

Department of Biotechnology has organized a training on “Training on “FoSTaC - Basic Manufacturing” 29-07-2025 ” on 09-08-2024. The gathering was welcomed by Dr.A.Nirmala, Associate Professor and Head, Department of Biotechnology, AVIT. Dr.L.Nagarajan, Event coordinator, Associate Professor, Department of Biotechnology has given introduction about the chief guest Ms.Nagalakshmi, FSSAI certified trainer ,Parikshan FSS Pvt Ltd., Chennai . Chief guest was honored with shawl by Dr.A.Nirmala and memento by Dr.L.Nagarajan. This training was held with the aim of providing an in-depth understanding of food safety measures and various certification courses in food industries for students as well as faculties. The training brought together students from all the years of Biotechnology to meet with expert in this field and to discuss the latest trends, challenges and opportunities in food sciences. The training included presentations, discussions, case studies and interactive sessions to facilitate learning and knowledge sharing among the students about food safety and adulteration.

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Vinayaka Missions Chennai Campus

DIAMOND
I-GAUGE
NAAC

*Cordially invites you all to
the training on*
**FoSTaC
Basic Manufacturing**

Resource Person
Ms. V. Nagalakshmi
FSSAI-certified Trainer ,
Parikshan FSS Pvt Ltd., Chennai

29th July 2025 09:30AM
 Digital Classroom (TBSH01)

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Organized by
Department of Biotechnology

Key Topics Discussed:

Definition and Overview: Food Safety Training and Certification (FoSTaC), an initiative by the Food Safety and Standards Authority of India (FSSAI).

Objective:

To ensure that individuals working in food manufacturing units understand:

- Basic food safety standards
- Hygiene and sanitation practices
- Prevention of contamination and foodborne illnesses
- Regulatory compliance under FSSAI guidelines

Topics Covered:

- Importance of food safety
- Personal hygiene
- Cleaning and sanitation
- Good Manufacturing Practices (GMP)
- Good Hygiene Practices (GHP)
- Food storage and handling
- Waste management
- Introduction to FSSAI regulations

Challenges in this domain:

Low Awareness and Participation

- Many food business operators (FBOs), especially small or informal units, are unaware of FoSTaC requirements.
- There's often a lack of urgency among FBOs to train their workers unless prompted by inspections.

Inconsistent Training Quality

- Varying standards and delivery across different training partners can lead to inconsistent outcomes.
- In some cases, trainings are conducted merely for certification purposes, not real learning.

Resistance from Small-Scale Units

- Micro and small enterprises may see training as a burden or unnecessary cost.
- They often operate on tight margins and may hesitate to send staff for day-long sessions.

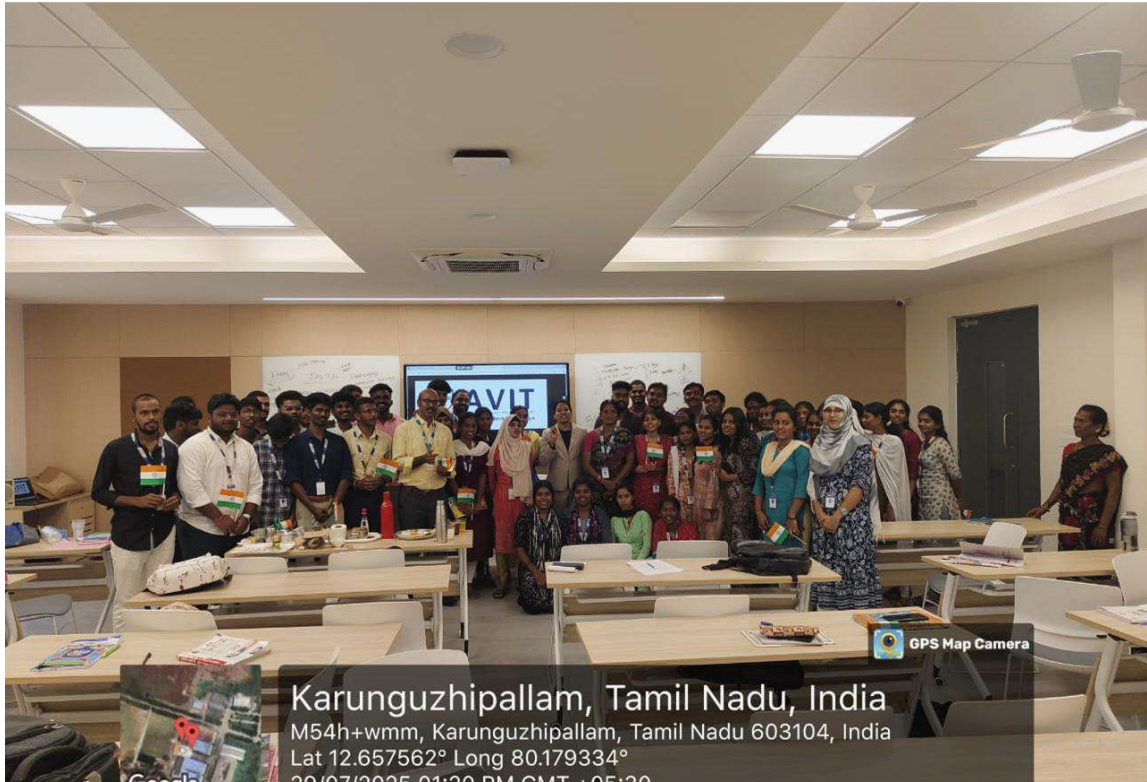
Conclusions: FoSTaC Basic Manufacturing Training is a crucial initiative by FSSAI aimed at improving food safety standards across India's food manufacturing sector, particularly in small and medium-scale enterprises. By educating food handlers on good hygiene practices (GHP), good manufacturing practices (GMP), and relevant FSSAI regulations, the program enhances the overall safety, quality, and compliance in food production environments.

Despite facing challenges such as low awareness, language barriers, and logistical limitations, FoSTaC remains an essential tool in promoting a preventive food safety culture. For it to be truly effective and sustainable, continuous efforts are required in capacity building, localized training delivery, monitoring, and policy enforcement.

Ultimately, successful implementation of FoSTaC in the manufacturing sector not only helps businesses meet legal requirements but also builds consumer trust, reduces health risks, and contributes to India's vision of safe and wholesome food for all. The seminar concluded with an emphasis on the potential career opportunities for the students and the need for continuous learning and networking in this field.







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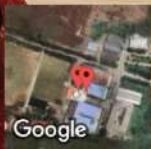
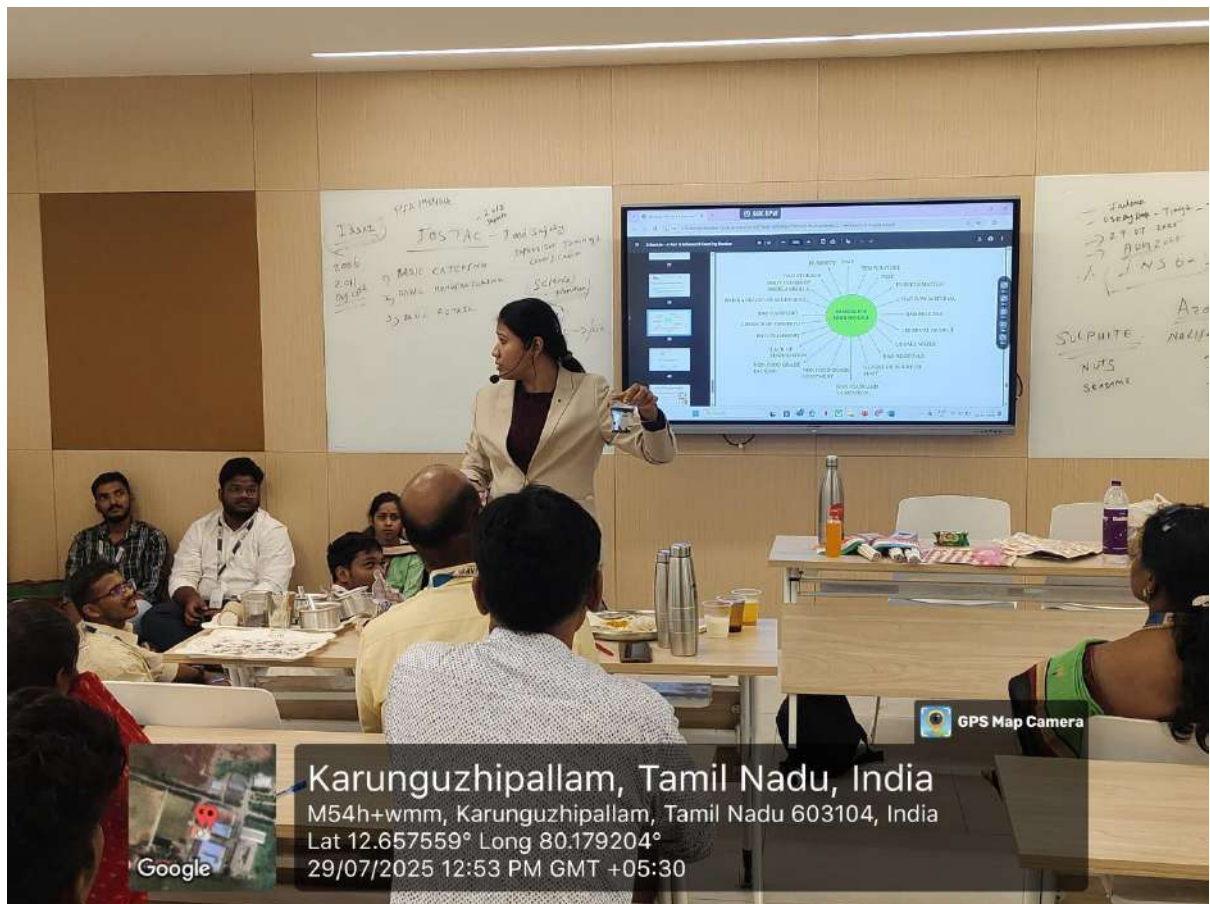
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