



## HOTEL AND RESTAURANT ASSOCIATION OF NORTHERN INDIA

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### *Hotel and Restaurant Association of Northern India organises Food Safety Training and Certification (FOSTAC) session in Advance Catering for Supervisors at Maya Hotel, Chandigarh*

*After successfully conducting 23 sessions of Food Safety Training and Certification (FOSTAC) in Advance Catering for Supervisors in various cities of northern India, HRANI organizes the 24th session today at Maya Hotel, Chandigarh*

While welcoming the participants at Session, Mr Sanjay Sood, President, HRANI stated that "Accesses to safe and hygienic food are pre-requisites for a healthy and happy citizenry and working towards the endeavour of providing safe food to all, FSSAI has initiated Food Safety Training and Certification (FOSTAC) programme under capacity building scheme and has mandated all FBO's having Central or State license of FSSAI having at least one trained and certified Food Safety Supervisor for every 25 food handlers or part thereof on all their premises".

He further stated that the Food Safety Supervisor will be nominated by the owner of a food business organization (FBO) and may be the business owner, manager or an employee who is in charge of Food Safety in their organization. The Food Safety Supervisor will have the responsibility of ensuring hygiene and food safety implementation in their respective establishments. Food Safety Supervisor will need to undergo training and get certified from the Training Partners recognized by FSSAI. The supervisor will be a conduit between FSSAI and FBO.

Hotel and Restaurant Association of Northern India has been made the lead Training Partner for organized sector in Northern Region by FSSAI. HRANI has been doing the sessions of Master Trainers and Food Safety Supervisor in all nine states on rotation basis to facilitate its members.

The faculty at Chandigarh included eminent trainer Chef Sanjiv Verma who has his restaurant by the name of Pashtun in Chandigarh and Mr. Yashik Aggarwal, who is a Master Trainer certified by FSSAI and will be an assessor for the session. Mr Yashik Aggarwal is a hotelier and owns A.P. Residency in Ambala.

The HRANI session is held in Chandigarh with the help and support of Sh. SurinderJeet Singh, Director, Maya Hotel, Chandigarh and Sh. Gurvinder Juneja, Partner, Pashtun Restaurant.

HRANI under the able leadership of Mr. Sanjay Sood, President, HRANI is playing a lead role to educate its members on the same. The participants at the session in Chandigarh included Members of HRANI who are food experts and handlers of hospitality industry.

FOR HRANI

Renu Thapliyal  
Secretary General

#### About HRANI

*Hotel & Restaurant Association of Northern India (HRANI) – a Northern outfit of the Federation of Hotel & Restaurant Associations of India is an apex body representing nearly 1700 members including hotels & restaurants and associates of the 9 North Indian States. The legendary Rai Bahadur M. S. Oberoi formed the association in 1950. Since then it has been effectively working for the cause of hospitality industry and plays an important role in developing tourism in the states, which comes under its purview. These nine states are Delhi, Haryana, Punjab, Rajasthan, Chandigarh, Himachal Pradesh, Jammu & Kashmir, U.P. and Uttarakhand. The Association is one of the most important & popular platform which highlights the Govt. Policies and Programmes.*

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