

Food Handler Training Program (FoSTaC)

Food Service, Restaurants & Cloud Kitchens

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This guide explains what the tool produces, how to use the output, and what to watch for. The actual output (draft/report) is generated on the tool page.

Background

Produces a food-handler training program — food-safety and hygiene curriculum, FoSTaC certification, practical routines and refreshers — so every staffer handles food safely. Use it to train and certify staff. For the hygiene routines use the Hygiene SOP.

Purpose of this tool & output

Train staff in food safety and hygiene

How the output is used

Use the program to train staff in food safety and hygiene (FoSTaC).

Important cautions

FSSAI expects trained handlers and a FoSTaC-certified Food Safety Supervisor — train and certify staff and refresh periodically. Training is the front line against contamination and food-borne illness. Confirm current FoSTaC requirements for your category.

Companion documents

- FSSAI Food Safety Compliance Guide
- HACCP / Food Safety Plan Builder
- Kitchen Hygiene & Cleaning SOP
- Pest Control & Prevention Plan
- Food Safety Self-Audit Tool
- Allergen Management & Labelling

This is AI-assisted guidance. Verify with a qualified professional before any binding decision. Fees, authorities and processes vary by state and change over time — confirm with your state authority.