



#### Food Safety and Standards Authority of India

(A Statutory Authority established under the Food Safety & Standards Act, 2006)
(Training Division)

FDA Bhavan, Kotla Road, New Delhi – 110002

Dated 17.03.2020

## CALL FOR EXPRESSION OF INTEREST (EOI) FOR SELECTION OF INDIVIDUALS AS TRAINERS/GUEST FACULTY FOR TRAINING OF REGULATORY OFFICIALS

The Food Safety and Standards Authority of India (FSSAI) has been established under the Food Safety and Standards Act, 2006 with the mandate for laying down science based standards for articles of food and to regulate their manufacture, storage, distribution, sale

and import to ensure availability of safe and wholesome food for human consumption.

1. The Food Safety and Standards Rules, 2011 mandates the training of Regulatory Officials vide rule 2.1. Accordingly, FSSAI is looking to empanel trainers for delivering lectures as guest faculty on the following topics (module-wise) during training of

Regulatory

regulator	<i>y</i>				
Module officials: No.	Subject				
1.	Genesis of FSS Act, 2006, Structure & Function of FSSAI, State FDA etc.				
2.	Food Safety Officers, their powers and Duties (in details)				
3.	Basics of Food Safety, Adulteration and Contaminants, Emerging issues,				
	Standardization and FSMS				
4.	Registration & Licensing				
5.	Inspection, Audit & Hygiene Rating				
6.	Sampling & Laboratory Network				
7.	Offences & Penalties and Adjudication with Case Studies				
8.	Other existing and closely related Food laws				
9.	Monitoring quality of Imported Foods and CODEX				
10.	Capacity Building & behavioural change of FBOs, FSSAI Initiative & Consumer				
	Connects				
11.	Behavioural Aspects				

The topics covered under the subject mentioned above is specified in draft curriculum enclosed with this EOI. List of these topics may be modified time to time.

- 2. This is a call for invitation of **Expressions of Interest** from the Subject Experts/ Professionals with outstanding records / achievements to their credit in the field of food science and subjects mentioned in para-1 above, for empanelment as guest faculty.
- 3. The evaluation and selection of the candidates will be done by the Authority on the basis of clearly defined selection criteria. The candidates may go through the procedure for selection available at succeeding paras before applying and familiarize themselves with the commercial terms and conditions and right to terminate the process.

#### 4. **ELIGIBILITY CRITERIA:**

The eligibility criteria is as follows:

- (a) Master's degree/PHDs in any of the following subjects- science, law, nutrition, microbiology, food technology, home science, behavioural science, etc.
- (b) Atleast 05 years of work experience at Industries/Food Labs/State FDAs (as FAs/FSOs/DOs/AOs & others regulatory officials etc.) in the field of topics mentioned at para-1 above with some teaching/training experience.
- (c) Good written/communication skills in English.
- (d) Working knowledge of Hindi and/or regional language will be an advantage.
- 5. State Food Safety authorities and Food Technologists/Professionals/Experts/ Legal Advisors are encouraged to forward the EoI of suitable candidate so that there is maximum dissemination of information and wider participation.

#### 6. Location

- (i) The training activities will be conducted at any different location in India as determined by FSSAI time to time.
- (ii) The individual, once empanelled, should be available to deliver lectures, attend meetings as & when required with reference to content development/modification and training of trainers (TOTs), anywhere in India.

#### 7. How to Apply?

The EOI will be kept open and Interested persons are invited to submit their applications in prescribed Performa as mentioned in Appendix-'A'. The trainers so selected will be working in their individual capacity as subject experts and not represent the organization, if any, for which they may be working.

- 8. Applicants are to be forwarded duly filled application form as given at Appendix 'A' along with the following supporting documents by speed post to Training Division, FSSAI HQ, FDA Bhawan, Kotla Road (Near National Bal Bhawan), New Delhi-110 002:
  - (a) No Objection Certificate (NOC) from current organisation/employer in prescribed Performa as mentioned at Appendix-"B"
  - (b) Degree Certificates for eligibility
  - (c) Certificates for work/training/teaching experience
  - (e) Copy of documents for Identity and Address proof.
- 9. The scanned copy of the application along with all supporting documents are also forwarded through an email ID: <a href="mailto:manishnigam@fssai.gov.in">manishnigam@fssai.gov.in</a>.
- 10. The application shall be considered valid only if received (physically). Incomplete applications in any respect will not be considered by selection committee.
- 11. In case of any query, Mr. Manish Nigam, Asstt. Director (Training), Food Safety and Standards Authority of India, FDA Bhavan, Kotla Road, New Delhi-110002 (Email: manishnigam@fssai.gov.in, Phone No. 011-23213759) may be contacted.

#### 12. Commercial terms and conditions:

- (i) At the time of assignment of a particular work, the individual will be provided work order specifying the duties required to be performed, number of days required and the remuneration to be paid.
- (ii) FSSAI will reimburse the travel & lodging expenses of the guest faculty as per approved rates, upon submission of bills.
- (iii) All activities will be subject to review & audit by FSSAI.

#### 13. Evaluation of Applications

The empanelment of the individual as trainer/ guest faculty will depend on the qualification/experience possessed by the individual vis-à-vis the requirements of the authority. FSSAI will informed the shortlisted individuals in their personal email ID.

#### 14. Right to Terminate the Process

- (a) FSSAI may terminate the empanelment of any trainer/guest faculty at any time without assigning any reason.
- (b) Shortlisted individuals will undergo Training of Trainers programme and after their appropriate assessment, suitable individuals will be declared as Trainers/ Guest Faculty.
- (c) FSSAI does not guarantee nor makes any commitment, express or implied, that experts/professionals once empanelled, would get the assignment of training.
- (d) This Expression of Interest does not constitute an offer of appointment by FSSAI.
- 15. Submission of an application in response to this notice shall be deemed to have been done after careful study and examination of this document with full understanding of all terms and conditions as mentioned above.

----Sd----

(Sharad Aggarwal) Director (Training)

# APPLICATION FOR INCLUSION OF INDIVIDUAL AS TRAINERS/GUEST FACULTY FOR TRAINING OF REGULATORY OFFICIALS

1.	Name of to		ual:	Mr./Ms.	/Mrs/Dr						
2.	Name of to			श्री/कु/श्रीम	नती						
3.	Gender, 7	Γick (√) which is applicable: Male Female Others									
4.		Date of Birth:  (in DD/MM/YYYY format)  No scan or selfie Full face						selfie			
5.	Age (as on 01 January, 2020):			):	J:					nt view	
6.	Nationality:  No headgear						ar				
7.	Address: (full address with Pin Code)										
8.	Mobile No	)									
9.	Email ID:										
10.	Aadhaar:					P	4N:				
11.	Geograph	nical prefe	rences (S	pecify pr	referable state	es)	1.				
							2.				
		_					3.				
12.	Eligibility	Conditions	S:								
	(a) Educa	ation Qual	ification:								
	SI. No.	Name of the Degree	Subjects Stream	/	University/ Institute		arks otained	Total Marks	Percen	tage	If CGPA or GPA, please mentioned the grade
(b) Experience:											
	SI. No.	Name of Employe				of the post		duties (in y		Ouration in years & months)	

13.	Outstanding achievements (if any, in professional field with supporting documents)					
	(i)					
	(ii)					
	(iii)					
	(···)					
14.	Writing Skills in English, Tick ( $$ ) which is applicable					
	Yes No					
15.	Working knowledge of Hindi, Tick ( $$ ) which is applicable					
	Yes No					
16.	Working Knowledge of other regional languages, Tick ( $\sqrt{\ }$ ) which is applicable					
	Yes No					
	If yes, please specify the same:					
17.	Brief professional description about yourself (maximum of 100 words):					
18.	<u>Disclaimer</u> :					
	(a) I, do further solemnly affirm and verify that the information provided by me are true and correct to the best of my knowledge and belief and nothing has been concealed therein.					
	(b) I understand that to falsely information is ground for refusing to empanel me, or for discharge should I be empanelled.					
	(c) In consideration for my empanelment, I agree to abide by rules and regulation of FSSAI and Ministry of Health & Family Welfares, Govt. of India.					
	(d) I also acknowledge that my empanelment may be terminated, or any offer or acceptance of empanelment withdrawn, at any time, with or without cause, and with or without prior notice at the option of myself.					
	Signature of the applicant:  Name of the applicant:					

### **NO OBJECTION CERTIFICATE**

(Organization's Letterhead Only)

Reference No	Date
Sir/Madam,	
This is to certify that Mr./Ms is working as organization. We have no objection if he/her various training activities such as delivering le participating in Training of Trainers (ToT) etc. of Authority of India (FSSAI).	(designation) in our is empanelled as trainer/guest faculty for ctures, attending seminar & meeting and
We shall grant him/her leave of absence to at and when called by FSSAI.	tend such activities anywhere in India as
	Authorized Signatory (Name) Contact Nos. Office Seal

#### **Module-wise description**

The proposed module-wise description of *learning phase* (14 days) of Induction Training is appended below:

#### DAY-1

#### Module 1: Genesis of FSS Act, 2006, Structure & Function of FSSAI, State FDA etc.

- 1. Understanding of food safety regulatory and ecosystem
- 2. FSS Act, 2006, FSA Rules, 2011 and other Regulations
- 3. FSSAI- Role & Structure
- 4. State FDA- Structure & function, Role & Responsibilities (in brief) of FAs/ FSOs/ Dos/ AOs/ FSCs etc. Position of FSO/DO in the food safety ecosystem.
- 5. Food Authority, CAC etc.

#### DAY-2 (FN Session)

#### Module 2: Food Safety Officers, their powers and Duties (in details)

- 1. Food Safety Officers (Def.)
- 2. Powers of Food Safety Officers in terms of FSS Act, 2006 and FSS Rules, 2011
- 3. Liability/Duties of Food Safety Officers in certain cases
- 4. Power of search, seizure, investigation, prosecution and procedure thereof,
- 5. Procedure for launching prosecution.

#### DAY-2 (AN Session) & DAY-3

### Module 3: Basics of Food Safety, Adulteration and Contaminants, Emerging issues, Standardization and FSMS

- 1. What is food?
- 2. Standardization (Horizontal and Vertical) of Foods (e.g. Novel/Proprietary/Nutraceutical and other Food Categories
- 3. What is Food Safety: Risk (high/low) Analysis,
- 4. Contaminants and its type.
- 5. Adulteration, Quick tests for detection of common adulterants
- 6. Hazards.
- 7. Emerging issues of Food Safety such as Aflatoxin, AMR (Anti-Microbial Resistance), Pesticides residues etc.
- 8. Schedule-4 of FSS Regulations, 2011 and FSMS(GHP/GMP/HACCP)
- 9. Food Value Chain (Farm to Fork), KOB

#### DAY-4

#### **Module 4: Registration & Licensing**

- 1. Documentation process by FBO for license/registration and their inspection Involved
- 2. Scrutiny & Processing of application for generation of license/registration
- 3. FLRS/FOSCOS
- 4. Facilitator- Food Safety Mitra, CSC

#### DAYS-5, 6 & 7

#### Module 5: Inspection, Audit and Hygiene Rating

1. Types for inspection

(i.e. either for License/Registration or for information basis/on complaint basis, or for routine basis- Risk based inspection and Inspection Plan

- 2. Preparation for an inspection
  - a. Legal preparation- Provisions of FSS Act, its Rule & Regulation relevant for inspection including forms, Annexure 3, Schedule 4, Third Party audit regulation, prohibition of sale, advertisement & claims, Recall, Product approval etc.) + other relevant Act/provisions such as CGWA, Pollution Control board, Municipal Act etc. with case studies
  - b. Logistic preparation forms, checklists, documents related to FBO, sampling kit etc.
- 3. What to see during an inspection:
  - a. Visual inspection will broadly cover
  - b. Location & premises
  - c. Facilities
  - d. Product Handling

- e. Storage & Transport
- f. Cleaning & Maintenance
- g. Food Testing
- h. Record keeping & complaint handling
- i. Packing & labeling in order to check expiry of the product etc.

#### 4. Steps of inspection

- a. Meeting with Authorized signatories, technical person in charge/ food safety supervisor & legal nominee
- b. Order for record checking example production, recall, purchase, test, pest control etc.
- c. Start inspection from raw material entry towards the finished product exit
- d. Fill inspection checklist, click pictures
- e. Drawing samples as per sampling procedure defined in Regulation
- f. On the spot testing for parameters by using Testing Kits
- g. Finalization and submission of Inspection Report

#### 5. Follow-up of Inspection (including documentation)

- a. Improvement Notice
- b. Seizure/Sealing
- c. Seizure of books of account or other documents
- d. Closure
- e. Penalties

#### 6. Hygiene Rating & Audit

- a. Provisions of FSS (Food Safety Auditing) Regulations, 2018
- b. Sector specific mandatory Audit
- c. Inspection Checklist
- d. Hygiene Rating Scheme Self Compliance, Verification, Rating and Hygiene Mitra

#### **DAYS-8 & 9**

#### Module 6: Sampling & Laboratory Network) Duration

- 1. Legal preparation- FSS Act, Rule & Regulation (provisions related to sampling & analysis)
- 2. What is Sample?
- 3. Types of sample- Surveillance & Regulatory
- 4. Surveillance Plan
- 5. How to draw sample- Quantitative & qualitative aspect
- 6. Sampling Plan- Microbiological & Chemical with examples and Case Studies
- 7. Sampling tool & technique- Microbiological & Chemical
- 8. Maintaining integrity of the sample
- 9. Sample dispatch
- 10. Documentation w.r.t. sampling- all sampling related forms
- 11. Understanding of food laboratory network to be read with provision of Regulation on food testing laboratory
- 12. Role of food analyst and their functions
- 13. Role of QA Division, FSSAI

#### **DAYS-10, 11 & 12 (FN Session)**

#### Module 7: Offences & Penalties + Adjudication with Case Studies

- 1. Offences & penalties
- 2. Overview of Adjudication
  - i. Appeal
  - ii. Food Safety Appellate Tribunal and its functions/power
  - iii. Special Courts
  - iv. Regular Court
  - v. Preparing case and filing a case
  - vi. Procedure for launching Prosecution
- 3. Its enforcement and Case studies
- 4. Other Laws relevant for enforcement activities

#### **DAY-12 (AN Session)**

#### Module 8: Other existing and closely related Food laws

- 1. Bureau of Indian Standards (BIS), Food Products where BIS Certification is mandatory, BIS Logo
- 2. AGMARK certification under Agriculture Produce (Grading and Marketing) Act, 1937 and its amendment thereon

#### Module 9: Monitoring quality of Imported Foods and CODEX

- Provision of FSS (Food Import) Regulations, 2016, Import related advisories for ease of business, Live consignments of importers – FICS, Stakeholders related to import- customs, Overview of other relevant national bodies (e.g. EIC, APEDA, MPEDA, Spice Board etc.).
- 2. CODEX and International Standards
- 3. Harmonization of FSS Act with international standards
- 4. Brief knowledge of international certification system

#### **DAY-13**

### Module 10: Capacity Building & behavioral change of FBOs, FSSAI Initiative & Consumer Connects

- 1. Transforming the food ecosystem from inspector-raj to self-compliance (engage/excite/enable)
- 2. FOSTAC (how to meet requirements of Schedule 4 for self-compliance)
- 3. Cluster Initiatives (wide coverage of FBO- single point access to all FSSAI requirements)
- 4. Eat Right Initiatives (self-compliant FBO + Responsible consumer + sustainability)
- 5. Food Fortification
- 6. RUCO
- 7. Consumer Grievances Redressal Mechanism

#### **DAY-14 (FN Session)**

#### Module 11: Behavioral Aspects

- 1. Workplace Etiquette
- 2. Personal Growth
  - a. Communication Skills (Types of Communication, Its effectiveness etc)
  - b. Interpersonal Skills
    - i. Self Confidence
    - ii. Body Language
- 3. Gender Sensitization
  - a. What is Gender sensitization
  - b. The Sexual Harassment of Women at Workplace (Prevention, Prohibition and Redressal) Act, 2013
- 4. Provisions under India Penal Code (IPC) regarding "Obstructing Public Servant in discharge of Public Functions" and "Good faith":
  - a. Offences and punishment u/s 186, 189, 353 of IPC
  - b. Understanding about Good Faith u/s 52 of IPC

#### DAY-14 (AN Session)

#### **Assessment**

- 1. Assessment
- 2. Submission of Feedback
- 3. Valediction

# CHOICE OF TOPICS/ MODULES AS A FACULTY FOR TRAINING OF REGULATORY OFFICIALS

Sir/Madam,

Officia	als) attac		• `	for training of Regulatory ner/guest faculty for training			
intere		deliver lectures as		do hereby confirm that I am selected) in r/o following			
-	SI No.	Module(s) or Topics	S				
-							
-							
-							
3. qualifi		topics/module(s) a and working experien		-in-mind of my education			
Date:			Signature of the applicant				
Place:			Name of the applicant				

**Note:** While choosing the topics/ modules, it is to be noted that the module which has duration of half a day (i.e. FN/AN Session), may be selected entirely not in a part.