

Any schools providing meals to students should check that the food offered is safe and hygienic. Therefore school authorities should undertake measures to check the quality of food. This program enables the Emergency Response Teams to form committees to check the standards and the purity of food provided.



Intended Audience

Teachers: Senior / Assistant/ Nodal Teachers, Educational and Vocational Guidance & Counseling (EVGC) Team, TGT* (Natural & Home Science, Physical Education Teachers (PET)/Yoga Teachers

Faculty: School Head/ Principal, Vice Principal

Course Material

PPTs, A/Vs

*TGT : Trained Graduate Teachers

Course Description

- Meaning and Objective
- Need and importance
- Guidelines of food safety according to DOE (Directorate of Education)
- How to implement?
- How to handle situations like food poisoning that can arise due to unhygienic food?
- Documentation

Participants will learn through

- Audio visual classroom training
- Group Activities
- Group Discussions
- Role plays
- Practice while watching (PWW)

Highlights

Duration: 2 Hours

Certification: VIVO Healthcare

Validity: 1 Year