

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.



## 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)

## 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

## Highlights

Duration:	2 Hrs.
Certification:	VIVO Healthcare
Validity:	1 Year

## Course Material

PPTs, A/Vs

\*TGT : Trained Graduate Teachers

\* As per Department of Education (DoE) guidelines