

WEBSITE DRAFT

ABOUT SAKSHAM EDUTECH AND MANAGEMENT TECHNOLOGY

Saksham Edutech & Management Technology is a non-profit organization that is dedicated to promote skill based trainings and food safety in India. The organization is registered under Trust Act Registration No. 5/2011 and is an authorized training partner of various organizations like NSDC, TSSC, ESDM, RSLDC, PMGDISHA, PIA OF DDU-GKY, PMKVY. Its primary goal is to help Food Business Operators (FBOs) obtain certification under various schemes of the Food Safety and Standards Authority of India (FSSAI) — Eat Right India Programmes, International Organization for Standardization (ISO), and other notable global standards. By doing so, the organization ensures that FBOs meet national and global food safety standards and provide safe and healthy food to consumers.

Saksham Edutech & Management Technology envisions making it easier for FBOs to obtain certification in any part of the country. It is committed to empowering the food industry with knowledge about food safety. The organization engages with fresh, skilled, and qualified professionals who are passionate about promoting safe and wholesome food practices. These professionals work tirelessly to educate food business operators and society about food safety, creating a positive impact on the food industry.

Saksham Edutech & Management Technology's dedication to food safety education underscores its mission to ensure that safe and high-quality food is accessible to all. The organization's Hygiene Rating services play a vital role in ensuring the safe preparation and serving of food by FBOs. Through this certification process, FBOs receive ratings based on their practices, promoting transparency and accountability in the food industry. This enhances consumer confidence in FBOs and their products, contributing to a healthier and safer food ecosystem.



In addition to providing certification services, Saksham Edutech & Management Technology also offers hands on training programs to help FBOs implement food safety management systems. These programs are designed to enhance the knowledge and skills of food handlers and managers, which can contribute to a safer and healthier food industry.



Eat Right India Program Certifications

(Accreditation under process)

Hygiene Rating

https://hygiene.fssai.gov.in

***** Eat Right Campus

https://eatrightindia.gov.in/EatRightCampus/home

Eat Right Place of Worship (PoW)

https://eatrightindia.gov.in/eatrightplaceofworship/

Eat Right Station

https://eatrightindia.gov.in/eatrightstation/

Eat Right Fruits & Vegetable Market

https://eatrightindia.gov.in/fruitsandvegetablesmarket/

Eat Right Street Food Hub

https://eatrightindia.gov.in/streetfoodhub/home

Upcoming Certifications

(Accreditations in future)

- FSSAI Third Party Audit
- > FSSC 2018 5.1
- ➤ ISO 22000 : 2018 Food Safety Management Systems

Our Focus Areas

- ✓ Hotels, Quick Service Restaurants, and other Food Service
 Establishments
- ✓ Canteens
- ✓ Clubs
- √ Colleges (Government and Private)
- √ Schools (Government and Private)
- √ Railway Stations & Airport Stations
- √ Worship Places (All Religious Places)
- √ Vegetable Markets
- ✓ Street Food Hubs
- ✓ Hospital Canteens
- ✓ Industrial Kitchens & Industrial Caterers
- ✓ Meat & Poultry Retail Shops
- ✓ Bakery, Sweet Shops & Mittaiwalas



Team Profile

Ms. Shelina - Photo

Ms.Shelina is an experienced **Food Safety and Quality Executive** who has worked with top MNCs such as **Kellogg's**, **Perfetti Van Melle**, **Parle Agro**. She has conducted numerous HACCP audits for hotels, restaurants, and various food manufacturing and retail sectors, **compiling over 150 audits**. Ms.Shelina also has experience in **R&D Division**, where she has developed many unique new products. She is a topper and multilingual woman with excellent team-building, capacity-building, and leadership skills.

Saksham Edutech and Management Technology is pleased to have Shelina as an auditor and empanel her for our clients. Her extensive experience and expertise in food safety and quality assurance will be a valuable asset to our team.

Mr. Shyam - Photo

Mr. Shyam is an accomplished Food Safety Specialist at **Britannia Industries in Sriperumbudur,** where he serves as a **Food Safety Officer** in the Quality Division.

Mr. Shyam's extensive expertise and knowledge in **ISO 22000 lead auditing, HACCP,** and other auditing standards have enabled him to conduct over **100+ onsite audits** for various in-house and third-party factory audits. His experience in the field of food technology and quality management has made him an asset to the company, contributing significantly to achieving the goal of ensuring that the food industry adheres to the highest standards of quality and safety.



Saksham Edutech and Management Technology is pleased to have Mr. Shyam Selvarani as an empanelled auditor, and we are confident that his remarkable profile, knowledge, and expertise will significantly benefit our clients. We look forward to the positive impact that Mr. Shyam will bring to our organization.

Mr. Harsh Vardhan Tamrakar - Photo

Mr. Harsh Vardhan Tamrakar is an accomplished food safety expert with over 7 years of experience in hotel management, catering, and hospitality industry. He has worked with renowned companies such as Taj Hotels, Jet Airways, and Chai Sutta Bar Restaurant, which has provided him with an in-depth understanding of the food supply chain.

Mr. Harsh Vardhan's expertise extends to FSSAI-certified FoSTaC training in the retail sector, which he conducts with utmost professionalism. Furthermore, his experience in the flight catering sector has made him an expert in IFSA standards. He has conducted numerous professional audits that adhere to the highest quality standards.

Saksham Edutech and Management Technology is pleased to have Mr. Harsh Vardhan as an enrolled auditor. His vast experience and knowledge of the industry, coupled with his dedication and professionalism, make him a valuable addition to our team. We look forward to working with him and leveraging his expertise to provide top-notch food safety audits and consulting services to our clients.