



Nepal Vocational Hospitality Services

Sundarijal Training Report

Submitted by:

- Mr. Nirajan Rimal
- Ms. Supriya Sharma
- Mr. Ishwar Subedi



Coordinate with:

Mr. Praveen Poudel (NETIF)

Mr. Narayan shrestha (Sundarijal tourism development forum)

Training conducted:

25th August 2011 – 26th August 2011

Venue:

Hotel MulKharka

Participants:

Mobile Number:

Hotel:

1. Mr. Narayan Shrestha	9849332676	Hotel Mul Kharka
2. Mr. Git Bahadur Tamang	9841199080	Chilaune Hotel
3. Mr. Dawa Sherpa	9841328790	Sundarijal Hotel
4. Mr. Ram Kumar lama	9813254810	-----
5. Mr. Bibek Shrestha	9841860041	Chhango Riverside Hotel & Resort
6. Mr. Achut Prasad Ghimire	9841364411	Sundarijal village park
7. Mr. Durga Raj Tamang	9851070323	Barahi Rest Camp
8. Mr. Roshan Tamang	9808080607	Chhango Riverside Hotel & Resort
9. Mr. Ram Lal Tamang	9851006370	Friend's Newa Kitchen
10. Mr. Amar Lama	9843396417	Amar Hotel
11. Mr. Dinesh Prasad Homagai	9841108506	Dwarika's Hotel & Resort
12. Mr. Tok Lama (Tamang)	01-6224154	Hotel Mul Kharka

S.N	Trainer	Date	Topics	Time
01.	Nirajan Rimal	25-04-2013	<ol style="list-style-type: none"> 1. Intro. to food safety and food safety in Nepal. 2. Food flow (Farm to Fork). 3. Personal Hygiene 4. Food poisoning bacteria and food borne diseases. 5. Cleaning and disinfection. 	4hrs.(10:00 am to 3 pm)
02.	Ishwar Subedi	26-04-2013	<ol style="list-style-type: none"> 1. Pest control 2. Design of food premises and equipments. 3. Food legislation 	2-half hrs (10:00 to 12:00)
03.	Supriya Sharma	26-04-2013	<ol style="list-style-type: none"> 1. Food Contamination 2. HACCP 3. Spoilage and preservation 	2-half hrs (12:30 to 2:30)

Event Information: NVHS-NETIF Training for Hotel Employee	course: Basic Food Hygiene
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Group : Employee and Employers of hotel in Sundarijal

Location of Event: Mul Kharka Hotel Sundarijal
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Aims of Event: This training will motivate, inspire confidence and enhance personal development in those who wish to make a career in any food organization, within or outside the country.

Food Hygiene training will give knowledge of safe food production, consumption, sale and storage: “from farm to plate”. This is the long-term impact of the training objective of Food Hygiene, with great potential benefit for the health of the nation.

Food handlers need knowledge of cleaning and disinfection processes, remembering to be careful of the contamination hazards of chemicals in food. Knowing how to handle them, and how to use controls, after identifying potentially poisonous food, they can know more effectively how to minimize foods risks, by making knowledgeable choices.

Objectives: 1. To promote awareness and knowledge, in individuals and organizations, of proper food hygiene, as summarized in these main points:

- understanding the hazards of food-borne illnesses and other food contaminants
- identifying critical points where these hazards can occur and the controls to use
- learning correct temperature maintenance throughout food storage and preparation (raw, cooked, holding, reheating, thawing and proper temperature record keeping)
- learning effective cleaning and sanitizing with awareness of chemical hazard control
- learning proper food storage and waste management as primary way of pest control
- knowing what standard of personal hygiene is required in all food handlers.

Feedback from Trainers:

It was great experience to share our knowledge; warm hospitality shown by local people was really memorable.

Conclusion:

The training was successful, we saw very interested participants and hope result will show the difference of having trained staff and managers in the hotel. One suggestion we would like to give is this kind of training should be conducted in every 3-4 months to update and upgrade and Number of participants should be increased otherwise there will be possibilities of losing the standards again.

Thank you

