



India is an abode to different religions, cultures, traditions, ethnic values and customs. There are a large number of temples, mosques, gurudwaras, churches and monasteries which are visited by people from different religions. The devotees visit the places of worship to pray to God & in return receive the God's blessing in the form of "Prasad" which is consumed by the devotees with outmost trust & faith.

Prasad is considered to be a sacred food that holds a high importance in the life of the devotees. Several temples in India have their own unique and legendary style of cooking and cuisine. In some places of worship, Prasad is prepared outside the temple premises while in others it is prepared by the temple authority in their own unique & legendry style of cooking. More than 30 crores devotees consume Prasad everyday and it is highly important that the Prasad is prepared in a hygienic manner which is safe to consume.

Project "BHOG" is an initiative of FSSAI with an aim to create awareness about safe food handling practices while preparing Prasad/food in the Places of Worship to ensure safe and wholesome Prasad is received by the devotees along with the blessings of God.

“ Cleanliness is next to Godliness. Food served in the Places of Worship is regarded as pure and sacred. Thus, food should be prepared in a clean and proper manner with utmost importance to hygiene. ”



Broad Objectives

To ensure hygienic preparation, packaging & serving of prasad and/or food served in the Places Of Worship.

Training and capacity building of the food supervisors & food handlers involved in safe & hygienic preparation of prasad and food served in Places of Worship

Key Stakeholders

The main stakeholders in the implementation of Project “BHOG” are -

- Training Partners – Association of Food Scientists and Technologist India
- Authorities from Places of Worship
- Food Safety Officials of States
- Students of Food Science / Food Technology / Home science colleges

Implementation Plan

- Identification of major PoW by state FDAs / endowment department.
- Obtain information relating to the food / Prasad served in the PoW.
- Identification of person responsible for ensuring food safety and hygiene in PoW.
- Identification of nodal officer from each State FDAs for supporting and guiding PoW.
- Identification of master trainers by FSSAI for providing training to the food supervisors in the PoW.
- Training of POWs by the master trainers identified by state FDA / Endowment Department of States.
- Training of the food handlers of PoW by trained personnel of respective PoWs.
- Conducting workshops / training for kitchen staff and vendors for improvement of hygiene status in food preparation and service in identified major temples.
- Engaging college students as volunteers for Food safety training to the vendors.
- Monitoring & review of status by concerned FSOs in identified PoW.
- Dissemination of food safety & hygiene message to the devotees.

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Inspiring Trust, Assuring Safe & Nutritious Food
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