



འཇིགས་མེད་དབང་ཕྱག་སྒྲིག་མེ་སྟོང་བརྟན་སྤེལ་ཁང་།
ལས་མི་འཆར་གཞི་དང་རིག་ཆུང་གོང་འཕེལ་ལས་ཁུངས་།

Jigme Wangchuck Power Training Institute

Department of Workforce Planning and Skills Development
Ministry of Education and Skills Development
Dekiling: Sarpang



Terms of Reference (ToR) for Institute Mess Food Quality Inspection Committee

The Institute Mess Food Quality Inspection Committee shall be responsible for ensuring the quality, hygiene, and proper service of food in the institute mess. The key duties include:

1. **Food Quality Monitoring:** Inspect meals to ensure they are hygienic, nutritious, and meet the prescribed standards.
2. **Hygiene Oversight:** Check cleanliness of the kitchen, dining areas, food storage, and handling practices.
3. **Compliance with Standards:** Ensure adherence to food safety, sanitation, and health regulations.
4. **Stock and Supplies Check:** Monitor proper storage, usage, and replenishment of kitchen and food supplies.
5. **Feedback Collection:** Collect feedback from trainees, staff, and mess users regarding food quality and service.
6. **Reporting:** Prepare inspection reports with observations, recommendations, and corrective actions for management.
7. **Coordination:** Work with mess staff and institute administration to implement improvements and resolve issues.
8. **Additional Duties:** Perform any other food quality-related responsibilities assigned by the institute management.



(Karma Dorji)

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