

NHI Food Safety Academy consultant to Takara

The recently opened Takara Japanese Restaurant, an independent restaurant in the Intercontinental Hotel Muscat, has appointed the National Hospitality Institute (NHI) Food Safety Academy as consultant to its new operation.

Led by NHI's Food Safety consultant William Wood, the Takara team has undergone an initial food safety appraisal across its kitchen operations and completed a three-day coaching programme to develop and implement the CIEH Food Safety System for food businesses in Oman.

The restaurant has successfully completed this initial activity and now has in place a HACCP based Food Safety Management System which will enable them to comply with mandatory food safety legislation and operate within recognised regional and international food safety/HACCP standards.



The restaurant will also undergo regular food safety audits from NHI to ensure consistent

compliance against operational and regulatory requirements.

On completion of the Food

Safety Management System development, the Takara team were presented with coaching

certificates by William Wood of NHI to the general manager, Lucio Artico and the head chef, Teppanyaki chef and restaurant manager.

Lucio Artico, general manager, Natal Business Services, said, "We have just completed the development of the CIEH Food Safety System in Takara and it was extremely helpful and fun at the same time. This has happened only with the great professional and human skills of your consultant, Wood, who made the coaching session very interesting and easy to understand especially with our staff who have some language barriers.

"I can see the passion of Wood on what he does every day and definitely the service he provided went beyond expectations. We are looking forward to carrying on this 'journey' with NHI.

"Once again, thank you for your support and help."