

2. Determine challenges, options and opportunities in the implementation of food safety management systems such as GMP

For the government regulators to:

1. Review and improve existing food safety regulations
2. Develop and enforce food safety regulations aligned with food safety standard requirements

Topics

- Typical GMP Program
- Sample Action Plan with Gantt Chart

TARGET PARTICIPANTS

The training program will consist of 32 participants with eight (8) participants representing the cottage and small businesses sector of each CLMV country. The training is designed for individuals at all levels within a food manufacturing organization including QA/QC, Production, Engineering, and Purchasing, as well as regulators and top management positions in order to better understand the rationale behind GMP and other food safety management systems.

TRAINING AGENDA

TIME	ACTIVITIES	IN-CHARGE
Day 1 – Monday March 13, 2023		
08:30 – 9:00	Registration	
9:00 – 10:00	Opening Program <ul style="list-style-type: none"> • Opening Remarks by Ms. Maria Theresa S. Medialdia, Director, Agricultural and Development Commercialization, MI • MI and PROSAFE videos • Course Introduction • Getting to Know Each Other 	
10:00 – 10:15	Coffee Break	
10:15 – 10:45	Exploring Expectations	MI Team
10:45 – 11:00	Pre-test	
11:00 – 12:00	Session 1: Introduction to Food Safety <ul style="list-style-type: none"> • Video Clip #1: Differences Between Food Infection and Food Intoxication 	Ms. Maria Lourdes M. Mangaban Food Safety Expert
12:00 – 13:30	Lunch Break	
13:30 – 15:00	Session 1: Introduction to Food Safety (cont.) <ul style="list-style-type: none"> • Exercise 1 Session 2: Legal Frameworks Governing Food Safety Standards <ul style="list-style-type: none"> • Exercise 2 	Ms. Maria Lourdes M. Mangaban
15:00 – 15:15	Coffee Break	
15:15 – 16:45	Session 3: Introduction to GHP/GMP	Ms. Maria Lourdes M. Mangaban
16:45 – 17:00	Debriefing	BOD and MI Team
17:30 onwards	Welcome dinner	

Day 2 – Tuesday March 14, 2023		
08:30 – 08:45	Recap of Day 1	BOD
08:45 – 10:15	Session 4: Introduction and Control of Food Safety Hazards <ul style="list-style-type: none"> • Video Clip #2: Preventing Cross Contamination • Exercise 3 	Ms. Maria Lourdes M. Mangaban
10:15 – 10:30	Coffee Break	
10:30 – 12:00	Session 5: Primary Production <ul style="list-style-type: none"> • Workshop 1 • Presentation of Results 	Ms. Maria Lourdes M. Mangaban
12:00 – 13:30	Lunch Break	
13:30 – 15:00	Session 6: Establishment Design of Facilities and Equipment <ul style="list-style-type: none"> • Workshops 2A & 2B 	Ms. Maria Lourdes M. Mangaban
15:00 – 15:15	Coffee Break	
15:15 – 16:45	Session 7 Training and Competency <ul style="list-style-type: none"> • Workshop 3 Session 8: Establishment Maintenance, Cleaning and Disinfection, and Pest Control <ul style="list-style-type: none"> • Video Clips #3 & 4: Cleaning and Sanitizing; Food Safety in Seconds • Workshop 4 • Presentation of Results 	Ms. Maria Lourdes M. Mangaban
16:45 – 17:00	Debriefing	BOD and MI Team
Day 3 – Wednesday March 15, 2023		
08:30 – 08:45	Recap of Day 2	BOD
08:45 – 10:15	Session 9: Personal Hygiene <ul style="list-style-type: none"> • Video Clip # 5: Personal Hygiene • Workshop 5 • Presentation of Results 	Ms. Maria Lourdes M. Mangaban
10:15 – 10:30	Coffee Break	
10:30 – 12:00	Session 10: Control of Operation <ul style="list-style-type: none"> • Video Clip 6: 5 Keys to Food Safety • Workshop 6 	Ms. Maria Lourdes M. Mangaban
12:00 – 13:30	Lunch Break	
13:30 – 15:00	Learning visit at Dairy Farming Promotion Organization of Thailand – Khon Kaen Branch	
16:45 – 17:00	Debriefing	BOD and MI Team
Day 4 – Thursday March 16, 2023		
08:30 – 08:45	Recap of Day 3	BOD
08:45 – 10:15	<ul style="list-style-type: none"> • Learning visit reflections Session 10: Control of Operation (cont.) <ul style="list-style-type: none"> • Workshops 7A and 7B • Presentation of Results 	Participants
10:15 – 10:30	Coffee Break	

10:30 – 12:00	Session 11: Product Information and Consumer Awareness <ul style="list-style-type: none"> • Workshop 8 • Presentation of Results 	Ms. Maria Lourdes M. Mangaban
12:00 – 13:30	Lunch Break	
13:30 – 15:00	Session 12: Transportation <ul style="list-style-type: none"> • Workshop 9 • Presentation of Results 	Ms. Maria Lourdes M. Mangaban
15:00 – 15:15	Coffee Break	
15:15 – 16:00	Section 13: Food Establishment Inspection <ul style="list-style-type: none"> • Workshop 10 • Presentation 	Ms. Maria Lourdes M. Mangaban
16:00 – 16:45	Action plan preparation Post-Test Course evaluation	
16:45 – 17:00	Debriefing	BOD and MI Team
Day 5 – Friday March 17, 2023		
08:30 – 08:45	Recap of Day 4	BOD
08:45 – 10:00	Presentation of Action Plans	Participants
10:00 – 10:30	Coffee Break	
10:30 – 12:00	Cont. of Presentation of Action Plans	Participants
12:00 – 13:30	Lunch Break	
13:30 – 15:00	Presentation of Action Plans	Participants
15:00 – 15:30	Coffee Break	
15:30 – 17:00	Closing Ceremony <ul style="list-style-type: none"> • Course Report • Awarding of Certificates • Reflections from the participants • Message from Ms. Maria Lourdes M. Mangaban • Closing remarks by Ms. Maria Theresa S. Medialdia • Photo Opportunity 	

CONTACT PERSONS

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