

TARGET PARTICIPANTS

The training program will consist of 28 participants with 7 participants representing each country. This course is designed for mid- and senior-level government officials (from the Food and Drug Department/Administration under the Ministry of Health), local food safety experts, and food business operators from Cambodia, Lao PDR, Myanmar, and Viet Nam (CLMV).

TRAINING AGENDA

TIME	ACTIVITIES	IN-CHARGE
DAY 1 – March 6 (Monday)		
08:30–09:00	Registration	MI Team
09:00–09:10	Welcome and Opening Remarks Mr. Suriyan Vichitlekarn Executive Director, MI	
09:10–09:15	Group photo	MI Team
09:15–09:30	Mekong Institute Presentation Presentation on MI Facilities and Logistics Arrangements	MI Team
09:30–10:00	Getting to Know Each Other	MI Team
10:00–10:30	<i>Coffee/Tea Break</i>	
10:30–11:00	Exploring Expectations and Setting the Norms	MI Team
11:00–11:15	Introduction to the Program Schedule, BOD, Mood Meter, and Suggestion Box	MI Team
11:15–11:30	Introduction to PROSAFE: Mekong Institute-Food Safety Project	MI Team
11:30–12:00	Pre-test	MI Team
12:00–13:00	<i>Lunch</i>	
13:00–14:15	Module 1: Introduction to Food Safety and Good Hygiene Practices <ul style="list-style-type: none"> • Safe food and hygiene essentials • Impact of food safety issues in the food service sector • Best practices in Good Hygiene Practices – CODEX guidelines • Management Commitment to Food Safety/Food Safety Culture • Challenges for Implementing Food Safety Management Programs (SMEs) 	Mr. Shane Hopgood
14:15–15:00	Module 2: Legal Framework Governing Food Hygiene Standards <ul style="list-style-type: none"> • Regional Initiatives (WHO-FAO and ASEAN) • Good Restaurant Practices (GRtP) and Good Street Vending Practices (GSVP) • Overview of Food Hygiene Regulations and Controls for the Foodservice Sector in CLMV region 	Ms. Naiyana Chaitiemwong
15:00–15:30	<i>Coffee/Tea Break</i>	
15:30–16:45	Module 3: Foodborne Illness, Food Hazards, and Controls <ul style="list-style-type: none"> • Causes and types of foodborne illness • Introduction to food safety hazards, growth/survival requirements for microorganisms, and control measures 	Mr. Shane Hopgood
16:45–17:00	Debriefing	
18:00–20:00	Welcome Dinner	

DAY 2 – March 7 (Tuesday)		
08:30–08:45	Recap of Day 1	
08:45–10:00	Module 4: Good Hygiene Practices (GHP) Session 1: Sourcing Food	Mr. Shane Hopgood
10:00–10:30	<i>Coffee/Tea Break</i>	
10:30–12:00	Session 2: Establishment: Design and Facilities	Mr. Shane Hopgood
12:00–13:00	<i>Lunch</i>	
13:00–15:00	Session 3: Control of Operations – following the food product flow	Mr. Shane Hopgood
15:00–15:30	<i>Coffee/Tea Break</i>	
15:30–16:45	Session 4: Establishment: Maintenance and Sanitation	Mr. Shane Hopgood
16:45–17:00	Debriefing	
DAY 3 – March 8 (Wednesday)		
08:30–08:45	Recap of Day 2	
08:45–10:00	Session 5: Establishment: Personal Hygiene	Mr. Shane Hopgood
10:00–10:30	<i>Coffee/Tea Break</i>	
10:30–12:00	Session 6: Product Information and Consumer Awareness Lot Identification and Traceability; Recall Procedures	Mr. Shane Hopgood
12:00–13:00	<i>Lunch</i>	
13:00–15:00	Session 7: Allergen Management Session 8: Training	Mr. Shane Hopgood
15:00–15:30	<i>Coffee/Tea Break</i>	
15:30–16:45	Session 9: Inspection of a Foodservice business (Including the development of field trip checklists)	Mr. Shane Hopgood
16:45–17:00	Structured Learning Visit Briefing	Mr. Shane Hopgood
17:00–17:15	Debriefing	
17.30 – 20.00	Field Trip to Ton Tann Night Market – food preparation and service observations, dinner and shopping	Mr. Shane Hopgood MI Team
20:00– onwards	Action Planning*	
DAY 4 – March 9 (Thursday)		
08:30–08:45	Recap of Day 3	
09:00 –10.15	Module 5: Structured Learning Visit Sharing Thailand Experiences to Mekong Countries in Implementing Food Safety Control Systems in Catering Industry, and “Clean Food, Good Taste” certification scheme	Ms. Naiyana Chaitiemwong
10.30-12.15	Visit Foodservice Business Visit: KKU Student Complex <ul style="list-style-type: none"> Learn about the existing food safety management system Observe food preparation and service facilities 	Mr. Shane Hopgood MI Team
12:15–13:15	<i>Lunch</i>	
13:30–15:00	Reflections on the Structured Learning Visits	Mr. Shane Hopgood
15:00–15:30	<i>Coffee/Tea Break</i>	
15:30-16:45	Action Planning and Course Evaluation	MI Team
16:45–17:00	Debriefing	

DAY 5 – March 10 (Friday)		
08:30–08:45	Recap of Day 4	Participants
08:45–09:30	Recap of GHP issues and controls – slide show	Mr. Shane Hoppood
09:30–10:00	Post Test	
10:00–10:30	<i>Coffee/Tea Break</i>	
10:30–12:00	Module 5: Action Planning Presentation of Action Plans	Participants
12:00–13:00	<i>Lunch</i>	
13:00–15:00	Presentation of Action Plans continued	Participants
15:00–15:30	<i>Coffee/Tea Break</i>	
15:30–16:30	Closing Remarks Awarding of Certificates	MI Team
17:30–20:00	Farewell Dinner	

*Action Planning should be done during free time or after the daily sessions. The action plans will be presented on the last day of the course, so it is highly advisable to start planning as early as possible. You may ask your country coordinator for more information and further guidance.

CONTACT PERSONS

Name & Position	Contact Information
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