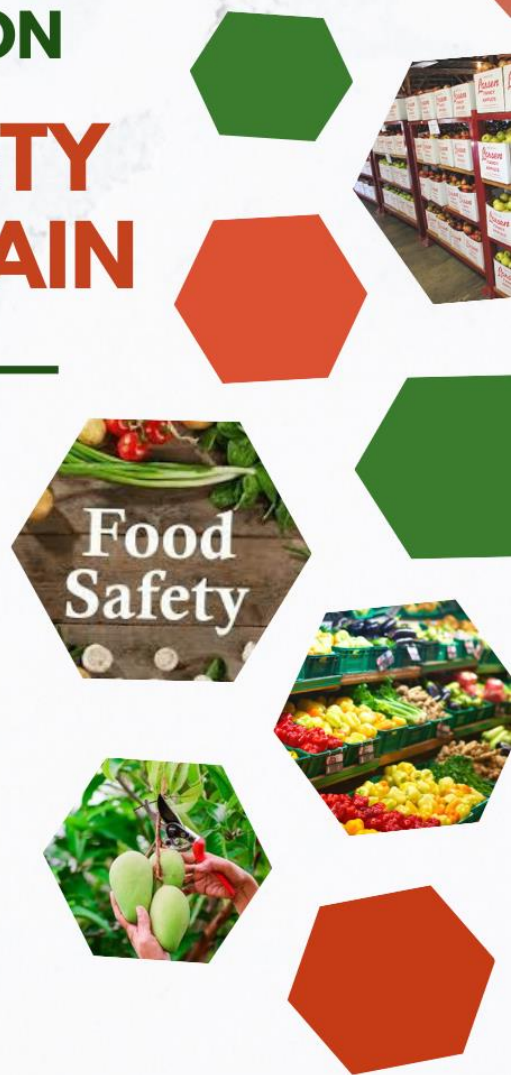


REGIONAL TRAINING PROGRAM ON MANAGING FOOD SAFETY ALONG THE SUPPLY CHAIN

CURRICULUM DESIGN STATEMENT

January 9-13, 2023

Mekong Institute, Khon Kaen, Thailand





MEKONG
INSTITUTE



Regional Training Program

MANAGING FOOD SAFETY ALONG THE SUPPLY CHAIN

January 9-13, 2023
Mekong Institute, Thailand

RATIONALE

Food safety has gradually become a major socioeconomic and political concern in many developing countries. The Food and Agriculture Organization of the United Nations suggests that “food security exists when all people, at all times, have physical and economic access to sufficient, safe, and nutritious food that meets their dietary needs and food preferences for an active and healthy life.” Some experts argue that enabling access to safe food should be a major component in global and local initiatives addressing food security.

Exponential population growth, increasing rates of poverty and hunger, climate change and environmental degradation pose threats to food security. Technological advances in food and non-food production—while providing benefits—can also pose threats to human health and safety. The basic question now is whether the food on our table is safe and of good quality.

Because of growing concerns about food safety, many international organizations and national governments have been devising mechanisms to ensure the safety of food products available in the market. However, low public awareness of food safety renders producers—often small-scale enterprises—as well as consumers complacent in adopting safe food practices. Othman, in his 2014 paper titled *Food Safety in Southeast Asia: Challenges Facing the Region*, highlighted that “food safety can no longer be the luxury of the rich since all people should have the right to an adequate supply of safe and nutritious food.” With this comes a growing recognition of the importance of raising public awareness on proper food handling across the farm-to-table spectrum.

In line with this, Mekong Institute will organize the **Regional Training Program on Managing Food Safety along the Supply Chain** from January 9-13, 2023 in Khon Kaen, Thailand. This safe food course targets to bring together government officials, agri-food operators and exporters, and academics from Cambodia, Lao PDR, Myanmar, and Vietnam (CLMV) currently involved in food production, processing and trade to attend a five-day program to be delivered by regional food safety experts. Full training scholarships, which will cover the training fees as well as travel and accommodation expenses, will be provided.

COURSE OBJECTIVES

The regional training program is designed to raise the awareness of CLMV food safety stakeholders on emerging safe food issues and concerns by providing a platform for the mutual exchange of ideas, knowledge, and experiences.

Specifically, the course aims to:

- Enhance participants’ understanding of the food safety control roles of stakeholders in the food supply chain;
- Be able to identify food safety hazards and management tools and best practices at different stages in the food supply chain.
- Strengthen understanding of food safety governance and control system
- Increase networking and interaction among participants for collaborative work on food safety.

COURSE CONTENTS

The training program will cover the following modules:

Module 1: Food Safety Imperatives

This module introduces the participants to the importance of food safety and its impact on SDGs and agri-food trade. The module tackles essential aspects of food safety, health issues, and the impact of unsafe food on the economy and SDGs.

- What is food safety?
- Why is food safety important?
- Causes and types of foodborne illness
- Health and economic burden of unsafe food

Module 2: Food Safety Hazards and Controls

This module focuses on the four most common food safety hazards that may be present in a workplace and the risk they pose to consumers if they get into food. This module also introduces various techniques in controlling cross-contamination and food safety hazards with proper food hygiene practices.

- Food Safety Hazards
 - Physical Hazards and their control
 - Chemical Hazards and their control
 - Biological Hazards and their control
- Food Allergens and Contamination
- Control Measures for Microorganisms - food preservation

Module 3: Tools and Strategies in Managing Food Safety from Farm to Table

Participants will interact with the regional expert to discuss international best practices in managing food safety. Moreover, invited resource speakers will also introduce basic concepts and strategies in managing food safety risks from the production, processing, distribution, and consumption stages.

- Managing food safety in the production stage
 - o Issues and challenges in assuring food safety through effective pest and agrichemical management
 - o Basic concepts of Good Agricultural Practices
 - o Emerging challenges and solutions on GAP adoption
- Managing food safety in the processing stage
 - o Food safety challenges in food processing
 - o Introduction to food safety standards along the food chain
 - o Introduction to Codex Alimentarius Good Manufacturing Practices and HACCP
- Managing food safety for market access
 - o Agri-food trade and WTO rules
 - o Principles of SPS / TBT

Module 4: Food Safety Governance

This module will provide information on current mechanisms and initiatives to manage food safety. Invited resource speakers will share international and regional best practices and models in food safety governance.



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Module 5: Structured Learning Visits

In this module, participants will visit different sites in northeast Thailand to better understand how functional food safety management systems work. This provides an opportunity for participants to learn from the sites' experiences on effective food safety practices as well as identify key food safety risks and key stakeholders in the farm-to-table spectrum.

Module 6: Action Planning

In the last module, participants will be asked to develop and present their action plans that will showcase the knowledge and skills they gained from the course. Each participant will present the general scope of his action plans, target activities, and other pertinent details. The resource person and other participants will be asked to provide comments and suggestions for each action plan.

TARGET PARTICIPANTS

This safe food course is designed for government officials, agri-food operators, and exporters, and academics from Cambodia, Lao PDR, Myanmar, and Vietnam (CLMV) currently involved in food production, processing, and trade.

All sessions will be delivered in English.



TENTATIVE SCHEDULE OF ACTIVITIES

DAY 1 – January 9 (Monday)		
TIME	ACTIVITIES	IN-CHARGE
08:30–09:00	Registration	
09:00–09:10	Welcome and Opening Remarks Mr. Suriyan Vichitlekarn Executive Director, Mekong Institute (MI)	
09:10–09:15	Group Photo	
09:15–09:30	<ul style="list-style-type: none"> Mekong Institute Video Presentation Introduction to PROSAFE Presentation on MI Facilities and Logistic Arrangements 	Ms. Jutamas Thongcharoen Program Manager, ADC, MI
09:30–10:00	Getting to Know Each Other	
10:00–10:15	<i>Coffee/Tea Break</i>	
10:15–12:00	<ul style="list-style-type: none"> Exploring Expectations Introduction to Program Schedule, Setting the Norms, BOD, Mood Meter, and Suggestion Box Pre-test 	Ms. Jutamas Thongcharoen
12:00–13:30	<i>Lunch</i>	
13:30–15:00	Module 1: Food Safety Imperatives <ul style="list-style-type: none"> What is food safety? Why is food safety important? Causes and types of foodborne illness Health and economic burden of unsafe food 	Asst. Prof. Dr. Chuenjit Chancharoonpong Department of Food Technology and Nutrition, Kasetsart University, Sakon Nakhon Campus
15:00–15:15	<i>Coffee/Tea Break</i>	
15:15–16:45	Module 2: Food Safety Hazards and Controls <ul style="list-style-type: none"> Food Safety Hazards Food Allergens and Contamination Control Measures for Microorganisms - food preservation 	Asst. Prof. Dr. Chuenjit Chancharoonpong
16:45–17:00	BOD Meeting	
18:00–21:00	Welcome Dinner	
DAY 2 – January 10 (Tuesday)		
TIME	ACTIVITIES	IN-CHARGE
08:30–08:45	Recap of Day 1	
08:45–10:15	Module 3: Tools and Strategies in Managing Food Safety from Farm to Table <u>Managing food safety in the production stage</u> <ul style="list-style-type: none"> Issues and challenges in assuring food safety through effective pest and agrichemical management Basic concepts on Good Agricultural Practices (GAP) 	Mr. Nopparat Buahom Director of Plant Production Standard and Certification Group, Plant Standard and Certification Division, Department of Agriculture
10:15–10:30	<i>Coffee/Tea Break</i>	
10:30–12:00	Module 3 (continued) <ul style="list-style-type: none"> Basic concepts on GAP (cont.) Emerging challenges and solutions on GAP adoption 	Mr. Nopparat Buahom
12:00–13:30	<i>Lunch</i>	
13:30–15:00	Module 3 (continued) <u>Managing food safety in the processing stage</u> <ul style="list-style-type: none"> Food safety challenges in food processing Introduction to food safety standards along the food chain 	Asst. Prof. Ratchada Tangwongchai and Dr. Pimnibha Hirunsorn Department of Food Technology Faculty of Technology, Khon Kaen University



15:00–15:15	Coffee/Tea Break	
15:15–16:45	Module 3 (continued) <u>Managing food safety in the processing stage</u> <ul style="list-style-type: none"> Introduction to Codex Alimentarius Good Manufacturing Practices and HACCP 	Asst. Prof. Ratchada Tangwongchai and Dr. Pimnibha Hirunsorn
16:45–17:00	BOD Meeting	
16:30–18:30	Dinner at Central Plaza Khon Kaen	

DAY 3 – January 11 (Wednesday)

TIME	ACTIVITIES	IN-CHARGE
08:30–08:45	Recap of Day 2	
08:45–10:45	Module 3 (continued) <u>Managing food safety for market access</u> <ul style="list-style-type: none"> Agri-food trade and WTO rules Principles of SPS / TBT Module 4: Food Safety Governance <u>Regional food control and governance</u> <ul style="list-style-type: none"> ASEAN Rapid Alert System for Food and Feed 	Ms. Ravinan Chamchalerm Director of Division of Agricultural Commodity and Food Standards Policy, ACFS
10:45–11:00	Coffee/Tea Break	
11:00–12:00	Module 4: (continued) <ul style="list-style-type: none"> ASEAN Food Safety Regulatory Framework ASEAN Risk Assessment Centre (ARAC) 	Ms. Naiyana Chaitiemwong Director of Health Impact Assessment Division, Department of Health Ministry of Public Health
12:00–13:30	Lunch	
13:30–15:30	Module 4: (continued) <u>National food control and governance</u> <ul style="list-style-type: none"> Components of a national food control system Managing national codex committee Overview on Thai national policy on food security and food safety 	Ms. Naiyana Chaitiemwong
15:30–15:45	Coffee/Tea Break	
15:45–16:45	Preparation of action plan	
16:45–17:00	BOD Meeting	

DAY 4 – January 12 (Thursday)

TIME	ACTIVITIES	IN-CHARGE
08:00	Leave MI	
09:00–11:00	Module 5: Structured Learning Visit <ul style="list-style-type: none"> Visit GAP Mango Farm 	Ban Had Mango Producer for Export
11:00–11:30	Leave for Lunch	
11:30–13:00	Lunch	
13:30–15:30	<ul style="list-style-type: none"> Visit GMP/HACCP/ISO Rice Mill 	K.C. Rungruang Rice Mill Co. Ltd
15:30–16:00	Back to MI	
16:00–16:45	<ul style="list-style-type: none"> Field Visit Reflection Post-test End-of-Course Evaluation Preparation of action plan 	
16:45–17:00	BOD Meeting	

DAY 5 – January 13 (Friday)

TIME	ACTIVITIES	IN-CHARGE
08:30–08:45	Recap of Day 4	
08:45–10:15	Module 6 Action Planning - Action plan presentation	Participants
10:15–10:30	Coffee/Tea Break	



10:30–12:00	Module 6 (continued) - Action plan presentation	
12:00–13:30	<i>Lunch</i>	
13:30–15:00	Module 6 (continued) - Action plan presentation	
15:00–15:15	<i>Coffee/Tea Break</i>	
15:15–16:30	<ul style="list-style-type: none"> • Course Report • Awarding of Certificates • Reflections of Participants • Closing Remarks <p>Ms. Maria Theresa S. Medialdia Director, Agricultural Development and Commercialization (ADC) Department Mekong Institute (MI)</p> <ul style="list-style-type: none"> • Group Photo 	
17:30–20:00	Farewell Dinner	