

BETTER TRAINING FOR SAFER FOOD

ISSN N°: 1830-6993 • November 2009 • Catalogue N°: ND-AG-09-007-EN-N

NEWS // NOVEMBER 2009

About this newsletter

This newsletter contains information on training activities organised within the Better Training for Safer Food initiative of the European Commission Directorate-General for Health and Consumers. It also gives details of all other issues related to the initiative.

Further information on Better Training for Safer Food can be found at: http://ec.europa.eu/food/training_strategy/index_en.htm

Training programmes

Training on preventing hazards in food and feed completes fourth year

BTSF programme on Hazard Analysis and Critical Control Point (HACCP) principles draws to a close with the last workshop taking place in Stratford-upon-Avon on 16-20 November.

HACCP is a highly effective tool for helping food and feed businesses to improve safety by identifying hazards thus preventing resulting contamination of food and feed. It consists of seven principles to be followed in sequence: hazard analysis, identification of Critical Control Points (CCPs), establishment of critical limits, monitoring of CCPs, establishment of corrective actions, documentation and verification of effectiveness.

A total of 19 workshops will have been held during the course of the year. Of these, 13 will have taken place on auditing to check adherence with HACCP principles by food and feed businesses

and a further six will have covered setting up and maintaining procedures based on HACCP principles.

The workshops have been held in five different locations: Bonn, Budapest, Marseille, Porto and Stratford-upon-Avon. Training at the workshops in France and Germany was provided in the local languages and at all other workshops it was given in English.

The auditing courses were mainly aimed at participants with advanced knowledge of the subject areas whereas the training on setting up and maintaining such procedures was meant for people with more basic knowledge. By the end of the programme it is expected that almost 400 people will have attended training in this field during 2009.

This marks the end of the fourth year of HACCP training within BTSF. HACCP was one of the original seven programmes launched at the inception of the initiative in 2006 and it will continue to hold a prominent place in the training offer. Further training on the subject is already planned for 2010-11 with 50 workshops scheduled to be held over the two years. A total of 40 of these are to concentrate primarily on auditing aspects and the other ten will focus mainly on implementation and maintenance issues.



Outcomes 2009

Looking back at a successful year

The BTSF training activities for 2009 are now coming to their conclusion with the final workshop scheduled to take place in Bangkok on 15-17 December. This event will focus on EU meat hygiene and controls legislation.

Initial estimates suggest that by the end of the year, around 5,000 people will have taken part in BTSF training during 2009. This represents an increase of around 1,000 participants on the



2008 figure. The total budget for the year's training has been €11.5 million for which around 110 training events will have been held by the year's end.

Most programmes which have run during 2009 represent a continuation of training held in previous years on the same subjects. One new area introduced to BTSF for the first time from the beginning of 2009 is feed law. Two further subjects have been introduced later in the year. These are the EU-based programme on controls on food of non-animal origin and the third country programme on analysis of genetically modified organisms (GMOs).

Concrete training within the Better Training for Safer Food in Africa programme also began in 2009 with an opening conference in Addis Ababa. Various activities have been held since then including regional workshops on harmonising food hygiene inspections within Africa and specific intensive training for officials.

Training 2010



Plans for 2010 activities well advanced

Plans for the organisation of training during 2010 are already well underway. Firstly, several programmes which have run during 2009 continue until the end of 2010. These include EU-based programmes on veterinary and food safety checks in border inspection posts, animal welfare, zoonoses and microbiological criteria, plant protection products and feed law. Training on control and eradication of BSE and related diseases, launched in late-2009 is also to continue in 2010.

New EU-based programmes are also set to begin on Hazard Analysis and Critical Control Point principles, food hygiene and controls and plant health controls. These are three subjects on which training for 2009 has just been concluded.

Following a one-year absence, training on animal by-products returns to BTSF having previously formed part of the training offer from the initiative's inception until the end of 2008. Another subject which has featured in previous years and which is set to return in 2010 is food contact materials.

A completely new field is to be introduced in the shape of controls on animal health and prevention of animal diseases. In the first instance, this is to focus on aquaculture animals and bees and exotic zoo animals. The second new subject for training taking place in the EU is import controls of food and feed of non-animal origin.

As concerns third countries, a new programme on food testing is to be launched. This also includes training on wider health and plant health issues and is aimed at developing countries worldwide. It is thus broader in scope than previous programmes in this field which focused specifically on the Association of South-East Asian Nations region. The training on GMO analysis which has begun in late-2009 is also to continue throughout 2010.

Third country programmes on the Rapid Alert System for Food and Feed, EU food standards and avian influenza control are to run until the end of 2010 as is the current round of activities within the Better Training for Safer Food in Africa programme.

Upcoming events:

9-13 November: Hazard Analysis and Critical Control Point Principles, Budapest

9-13 November: Feed law, Barcelona

10-13 November: Animal welfare during transport and related operations, Perugia

16-20 November: Hazard Analysis and Critical Control Point Principles, Stratford upon Avon

23-27 November: Better Training for Safer Food in Africa - regional food hygiene workshop for South Africa

30 November-4 December: Feed law, Barcelona

1-3 December: Rapid Alert System for Food and Feed, Johannesburg

7-11 December: Better Training for Safer Food in Africa - regional food hygiene workshop for South-Eastern Africa, Zambia

15-17 December: EU meat hygiene and controls legislation, Bangkok

For further information on all training programmes please visit:
http://ec.europa.eu/food/training_strategy/training/index_en.htm

