

Training Program on Food Safety Prerequisite Programs and HACCP Systems – China, May-June 2012

Michigan State University (MSU), in partnership with the World Bank and the Asia Pacific Economic Cooperation Forum, Food Safety Cooperation Forum Partnership Training Institute Network (APEC/FSCF/PTIN) is conducting a training program on general food safety management and Hazard Analysis and Critical Control Points (HACCP) concepts in China in May and June 2012. This training program will utilize blended learning techniques and will include a one-month eLearning phase (May, 2012) followed by a six-day practical training phase to be conducted face-to-face in Beijing during the week of June 11-17, 2012.

Participation in this initial training program will be by invitation only from the organizers and will be strictly limited to 40 participants. We anticipate a total of 15 participants from government, 10 participants from academic and other training institutions, and up to 15 participants from the food industry.

Training Program Content

This training program and practical workshop will focus on prerequisite programs for food establishments and the Hazard Analysis and Critical Control Point (HACCP) food safety management system. The initial eLearning phase will cover the following topic areas:

Module I: Good Manufacturing Practices

- Section 1-1: Establishment: Design and Facilities
- Section 1-2: Control of Operation
- Section 1-3: Storage and Transportation
- Section 1-4: Product Information and Consumer Awareness
- Section 1-5: Training

Module II: Sanitation and Hygiene

- Section 2-1: Cleaning and Disinfection
- Section 2-2: Personal Hygiene

Module III: Hazard Analysis and Critical Control Points

- Section 3-1: Introduction to HACCP
- Section 3-2: Preliminary Steps
- Section 3-3: Principle 1 – Conduct a Hazard Analysis
- Section 3-4: Principle 2 – Identify Critical Control Points
- Section 3-5: Principle 3 – Determine Critical Limits
- Section 3-6: Principle 4 – Determine Monitoring Procedures
- Section 3-7: Principle 5 – Determine Corrective Actions
- Section 3-8: Principle 6 – Determine Verification Procedures
- Section 3-9: Principle 7 – Record-Keeping Procedures

The eLearning phase will be completed by the first week of June 2012 and immediately followed by the face-to-face practical workshop. This workshop, to be held in Beijing during the week of June 11-17, will focus on practical exercises to teach participants how to develop food safety management plans. The workshop will include field visits to food manufacturing facilities where key concepts can be illustrated.

Requirements for Participation

Participants must agree to the following requirements in order to participate in this program:

- Participants will complete all parts of the training program – the eLearning phase in May and the face-to-face program in June.
- The eLearning phase will include one survey of the participant's educational background and other demographic indices and two assessments of participant knowledge – one taken prior to accessing the eLearning resources and another taken after completing all of the eLearning modules.
- Confidentiality of the participants will be protected. The results of the assessments will not be shared with individually identifiable information. Only aggregate results will be shared.

Minimum Technology Requirements to Access the eLearning Platform:

- Regular access to a computer that has continuous internet access and internet browsing software installed (e.g. Internet Explorer, FireFox, Chrome, Opera, etc.). The computer system should support the playback of flash content
- All participants must have a valid email address that they use regularly.

Time Requirements:

- We estimate that completion of the eLearning phase of the training program, including all assessments, will require approximately 20 hours. The participants will have four weeks to complete this phase of the program.

Costs Associated with Participation:

- There is no course fee charged for participation in the training program.
- In addition to the time investment to complete the program, participants also will be responsible for covering costs associated with travel to Beijing for the face-to-face workshop in June, lodging, local transportation and meals other than those provided during the workshop.

Expected Participant Profiles

Participants in this training program must be routinely engaged in food safety auditing, management, or education/training. The following are example profiles expected for participants in the training program.

Government: Inspectors of food facilities, particularly food processing establishments and others that require implementation of HACCP-based food safety management systems. These persons should be involved in routine inspection and enforcement activities.

Industry: Persons responsible for implementation of food safety on a daily basis in food manufacturing facilities or other facilities that require HACCP-based food safety management systems. Owners, management, or supervisory level employees (such as a quality assurance manager) are acceptable, provided they are the persons responsible for food safety management in the facility.

Academia: Persons who are available and willing to be a trained trainer for food safety within the Chinese food industry on an ongoing basis in the future. These persons should have expertise in food science, microbiology, toxicology, public health, or other discipline which provides a sufficient base of knowledge to understand food safety hazards and management systems, and train other individuals on these topics.

Workshop Venue:

The face-to-face workshop on June 11-17 will be held at the Chinese Academy of Agricultural Sciences (CAAS) in Beijing. For those requiring lodging during the workshop, a block of rooms will be reserved at the Beijing Friendship Hotel, which is near the CAAS conference facility.