



Bringing Scientific & Technical  
Resources to the African Continent

## **FOOD SAFETY, QUALITY CONTROL/ASSURANCE TRAINING WORKSHOP**

**20<sup>th</sup> – 24<sup>th</sup> February 2023.**

Consumers all over the world are becoming increasingly concerned about the safety of food. Recent outbreak cases related to food safety have added to these concerns. Globally, people are not only demanding more food, but also a safe supply of food. Globalization of the food supply has increased the risk of spreading food-borne diseases internationally. Food safety issues are thus increasingly tied to global trade agreements and are the most important cause of non-tariff trade barriers. Public concern towards the residues of pesticides used in agriculture and food production has led to changes in pesticide use and environmental policies worldwide. These policy changes are also driven by safety issues. Food Quality Protection Act (FQPA) in the World demands new standards for pesticide residue tolerances in raw and processed foods. Food Safety issues are also controversial for the products developed through genetic engineering and biotechnology. In addition, new food safety standards are being considered for the food produced through organic agriculture.

### **Benefits:**

This course will provide information, knowledge, and hands-on experiences in various issues of food safety in both public and private sector settings. The knowledge, information and experience gained through this course will help participants contribute towards the development of a safer food supply, well-founded public policy and a greater understanding of food safety issues.

<b>DAY 1 (20<sup>th</sup> February 2023)</b>	
<b>Food Safety Introductions</b> <ul style="list-style-type: none"><li>• Registration and introduction</li></ul>	<b>8.00-8.30am</b>
<ul style="list-style-type: none"><li>• Introduction to Food Safety systems.</li><li>• Food systems, food safety and international food trade</li></ul>	<b>8.30-9.30am</b>
<ul style="list-style-type: none"><li>• Regulatory and policy issues in food safety (nontariff trade barriers, international food laws)</li></ul>	<b>9.30-10.30am</b>
<b>Tea Break</b>	<b>10.30-11.00am</b>
<b>Food contamination &amp; Food safety Hazards</b> <ul style="list-style-type: none"><li>• Microbial, physical and</li></ul>	<b>11.00-1.00pm</b>

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chemical hazards	
<b>Lunch Break</b>	<b>1.00-2.00pm</b>
<ul style="list-style-type: none"> <li>• Food safety issues with biotechnology products</li> </ul>	<b>2.00pm-4.30pm</b>
<b>DAY 2 (21<sup>st</sup> February 2023)</b>	
<b>Future of Food safety systems</b>	<b>9.00-10.30am</b>
<ul style="list-style-type: none"> <li>• GMP and food safety regulation</li> <li>• Personnel Health &amp; Hygiene</li> </ul>	
<b>Tea Break</b>	<b>10.30-11.00am</b>
<ul style="list-style-type: none"> <li>• Risk assessment, risk management and risk communication</li> </ul>	<b>11.00-1.00pm</b>
<b>Lunch Break</b>	<b>12.30-2.00pm</b>
<ul style="list-style-type: none"> <li>• Food preservation, including irradiation and food packing.</li> </ul>	<b>2.00pm-4.30pm</b>
<b>DAY 3 (22<sup>nd</sup> February 2023)</b>	
<b>Sanitation in Food safety</b>	<b>9.00-10.30am</b>
<ul style="list-style-type: none"> <li>• Cleaning Vs. Sanitation</li> <li>• Cleaning Process</li> <li>• Tools for cleaning Facility</li> </ul>	
<b>Tea Break</b>	<b>10.30-11.00am</b>
<ul style="list-style-type: none"> <li>• Documentation and Monitoring</li> </ul>	<b>11.00-1.00pm</b>
<b>Lunch Break</b>	<b>12.30-2.00pm</b>
<b>Safety Monitoring</b>	<b>2.00pm-4.30pm</b>
<ul style="list-style-type: none"> <li>• Permits</li> <li>• GFSI &amp; Certification</li> </ul>	
<b>DAY 4 (23<sup>rd</sup> February 2023)</b>	

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<ul style="list-style-type: none"> <li>• Good manufacturing Practices</li> <li>• Contamination</li> <li>• General employee Highgiene</li> <li>• Food Handling practices</li> </ul>	<b>9.00-10.30am</b>
<b>Tea Break</b>	<b>10.30-11.00am</b>
<b>Hazards</b> <ul style="list-style-type: none"> <li>• Groups of Hazards</li> <li>• Types of Hazards</li> </ul>	<b>11.00-1.00pm</b>
<b>Lunch Break</b>	<b>1.00-2.00pm</b>
<ul style="list-style-type: none"> <li>• Genetically modified organism (GMO) foods and food safety issue</li> </ul>	<b>2.00pm-4.30pm</b>
<b>DAY 5 (24<sup>th</sup> February 2023)</b>	
<b>Hazard Analysis Control Points</b> <ul style="list-style-type: none"> <li>• Hazard Analysis and Critical Control Point (HACCP): Principles and practices</li> <li>• Introduction to the concepts of hazards and contamination</li> <li>• Illustrate examples of hazards</li> <li>• Control and elimination of hazards</li> <li>• Allergens as a special group of hazards</li> </ul>	<b>9.00-10.30am</b>
<b>Tea Break</b>	<b>10.30-11.00am</b>
<b>Personal hygiene, hand washing &amp; PPE</b> <ul style="list-style-type: none"> <li>• Introduce the importance of hygiene</li> <li>• Review concepts of contamination (need hazard lesson as prerequisite)</li> </ul>	<b>11.00-1.00pm</b>
<b>Lunch Break</b>	<b>12.30-2.00pm</b>

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<ul style="list-style-type: none"><li>• Proper Attire and behaviors</li><li>• Illness and injury</li><li>• Hand washing procedures and when to wash hands/gloves</li><li>• Directors remarks and issue of certificates</li></ul>	<b>2.00pm-4.30pm</b>	
<b>Dates:</b> <b>20<sup>th</sup> – 24<sup>th</sup> February 2023</b> <b>Deadline: 8<sup>th</sup> February 2023</b> <b>Cell: 0722 844592</b>	<b>Cost: Kes: 78,880.00 or USD 800.00</b>	<b>Venue:</b> <b>Royal Court Hotel:</b> <b>Mombasa</b>
<b>Contact Person: Caleb Oyugi</b>	<b>Email: <a href="mailto:c.oyugi@chromafrica.co.ke">c.oyugi@chromafrica.co.ke</a></b>	<b>Cell: 0722 844592</b>