



Course Outline

Online International Training Course via Zoom Meeting

- 1. Course Title:**
Train the Trainer: Food Safety Management
- 2. Duration:**
7-8, 14-15, 21-22 July 2022
- 3. Background and Rational:**

TICA: Thailand International Cooperation Agency

TICA is a national focal point for Thailand's international development cooperation. TICA was established in 2004 to realize Thailand's aspiration to be a contributor of development cooperation. Believing that global challenges are best addressed by international cooperation and global partnership, today we continue to strengthen our contribution to achieve global development agenda through various capacity-building and human resources development programmes. In response to the recent changes in the global landscape of development cooperation, especially through the concept of South-South and Triangular Cooperation, TICA continues to realign our focuses in order to deliver Thailand's commitment to be a relevant partner in global agendas including the 2030 Agenda for Sustainable Development.

NFI: National Food Institute

The National Food Institute (NFI) was founded in 1996 by collective support of both government and private sectors. NFI is an independent organization to promote development of Thailand's food industrial sector. The mission of NFI is to provide academic and technical knowledge and update information that can enhance food research and development within the industry of the food sector. At present, NFI has arranged the training course more than 50 courses per year, including food safety standard such as GMP and HACCP training course. In addition, government organizations have confidence in NFI to organize several training course related to food production and food safety as well as international organizations like the World Association of Industrial and Technological Research

Organizations (WAITRO). Also, NFI had organized the training course of “Train the Trainer: Food Safety Management” during 2017-2019 supported by Thailand International Cooperation Agent (TICA) under the Annual International Training Course (AITC) project.

Food safety becomes essentially important. Food safety standard such as GHP or HACCP are required in order to make food product safe. GHP is a production and testing practice that helps to ensure a quality product. It covers all aspects of production from raw material receiving, premises and equipment to the training and personal hygiene. HACCP is a major factor controlling food safety which is a key success for food business especially in current consumer demand. Consumers focus more on healthcare, consequently valuable and safe food is needed. ISO 22000 is an auditable standard which integrates GHP, HACCP and system management to certify food safety and can be used by any organization in the food chain. Training course in topic of food safety management be able to protect food loss, increase competitiveness in food industry, and protect consumers from the risk of food borne illnesses.

4. Objectives:

The program is designed to:

- provide knowledge about food safety management
- support food safety management in other countries in order to produce food product with quality and safety
- establish and strengthen relationships among the member organizations involved in food industry.
- share knowledge about food safety management during and after COVID-19 crisis

5. Course Contents:

5.1 Course Outline

The training course provides knowledge of basic food safety standard and food security practices. Topics of the training are including good hygiene practices (GHPs), hazard analysis and critical control points (HACCP), food allergen, ISO 22000:2018 and food safety management under COVID-19 crisis in Thailand.

5.2 Online Learning Instruction

Participants will study via online learning by ZOOM MEETING. The time in this training is using Thai local time.

5.3 Practices

- Pre- and post-test at before and after training
- Online workshop
- Experience exchange on the food safety management between speakers and the member organization

5.4 Study Trips/ Field Trips

This training course provides virtual visit of food manufacturers or food-related organizations in Thailand to give participants extensive experience

5.5 Advance Assignments

1) Country Report

Participants must write their country report ranging from 3-5 pages, consisting of their country information such as general information, future trend of the development issue, challenge and opportunities. It is required participants to submit on the opening date for training course.

2) Project Assignment

Participants select their local food products as a case study and analyze current problems and safety risks throughout the processes, and share improving methods learned from this course

6. Participants Criteria:

Applicants must fulfill the following requirement:

- Be nominated by their respective government;
- Education: Bachelor's degree or higher in the area related to the subject or working or have work experiences in the area related to the subject ≥ 1 years.
- Language: proficiency in English (speaking, reading and writing)

7. Attendance and Evaluation

Participants who completed the online training will receive E-certificate base on:

- Real time Online Class (not less than 80%)
- Online class participation and discussion
- Online presentation and report
- Online evaluation

8. Venue:

This training course is online training and operates on ZOOM MEETING. Testing and assignment creation and distribution is accomplished through Google Drive or Email.

9. Expected Results:

- Participants can explain about GHPs and HACCP standard, food allergen, food fraud and food defense and security.
- Participants can consulting in GHPs and HACCP standard for food factory

10. Organization/ Institution:

▪ Implementing Agency;

National Food Institute

▪ Contact Person

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11. Expenditure/Funding:

Thailand International Cooperation Agency (TICA)

Government Complex, Building B (South Zone), 8th Floor,

Chaengwattana Rd. Laksi District, Bangkok 10210 THAILAND

Website: <https://tica-thaigov.mfa.go.th/en/index>

Email: aitc@mfa.mail.go.th

**Schedule for the Online Training Programme:
Train the Trainer: Food Safety Management**

Date/ Period /Topic	Time (Thailand time)	Content	Speaker	Note
Day 1 : 7 July 2022				
Opening Ceremony	09.30 – 10.30	- Opening Ceremony - Orientation to provide information about course outline, online instructional material, testing, and ongoing project submission. - Pre-test	Mrs. Anong Paijitprapapon President of National Food Institute	
Overview : Food Safety Management	10.30 - 12.00	Food safety management under COVID-19 crisis in Thailand.	Prof. Suwimol Keeratipibul	
	12.00 - 13.00	<i>Lunch Break</i>		
	13.00 – 16.00	Food safety is integral to the Sustainable Development Goals (SDG).	Assoc. Prof. Dr. Adisorn Swetwiwathana	
Day 2 : 8 July 2022				
Food Standard	09.00 – 12.00	Good Hygiene Practices (GHPs) - Objective, Scope, Use, and Definition - Primary Production - Establishment : Design and facilities - Control and Operation	Assoc. Prof. Dr. Adisorn Swetwiwathana	
	12.00 - 13.00	<i>Lunch Break</i>		
	13.00 – 16.00	Good Hygiene Practices (GHPs) - Establishment : Maintenance and Sanitation - workshop on writing procedure	Assoc. Prof. Dr. Adisorn Swetwiwathana	
Day 3 : 14 July 2022				
Food Standard	09.00 – 12.00	Good Hygiene Practices (GHPs) - Establishment : Personal Hygiene - Transportation - Produce Information and consumer awareness - Training	Assoc. Prof. Dr. Adisorn Swetwiwathana	
	12.00 - 13.00	<i>Lunch Break</i>		
Food Safety	13.00 – 16.00	Food Allergen - Food allergen and type		

Date/ Period /Topic	Time (Thailand time)	Content	Speaker	Note
		<ul style="list-style-type: none"> - The effects of allergies on consumer health - Management of food allergies in the factory - The labeling of allergenic ingredients in food product - How to prevent consumer health from allergenic food. 		
Day 4 : 15 July 2022				
Food Standard	09.00 – 12.00	Hazard Analysis Critical Control Point (HACCP) <ul style="list-style-type: none"> - Assembly of a multidisciplinary team (HACCP team) - 7 Steps for Creating a HACCP Plan <ol style="list-style-type: none"> 1) Conduct a Hazard Analysis 2) Identify the Critical Control Points (CCP) 3) Establish Critical Limits - workshop : analyze CCP 	Prof. Suwimol Keeratipibul	
	12.00 - 13.00	<i>Lunch Break</i>		
	13.00 – 16.00	Hazard Analysis Critical Control Point (HACCP) <ul style="list-style-type: none"> 4) Monitor CCP 5) Establish Corrective Action 6) Verification 7) Recordkeeping 	Prof. Suwimol Keeratipibul	
Day 5 : 21 July 2022				
Food Standard	09.00 – 12.00	ISO 22000:2018 Food Safety Management System <ul style="list-style-type: none"> - Background, Purpose, and intent of ISO 22000 - Principles, processes and techniques used for the assessment and management of food safety hazards - Effective implementation and monitoring of ISO 22000 Management System - Audit planning and program management - Preparing for the on-site audit 	Assoc. Prof. Pravate Tuitermwong	
	12.00 - 13.00	<i>Lunch Break</i>		

Date/ Period /Topic	Time (Thailand time)	Content	Speaker	Note
	13.00 – 16.00	ISO 22000:2018 Food Safety Management System - Audit skills and review - Classification of findings - Audit reporting and follow up - Discuss various Audit Methodology, Audit Psychology, Questioning Techniques, - Exercises to understand the relevant clauses	Assoc. Prof. Pravate Tuitermwong	
Day 6 : 22 July 2022				
Project Presentation	09.30 – 11.00	- Presentation - Post-test	National Food Institute	
Closing Ceremony	11.00 – 12.00	- Closing Ceremony - Certificate Presentation	National Food Institute	

Note: - Lunch break at 12.00-13.00 every day

- Please note that the schedule is subject to change.
- Teaching format shall be arranged via Zoom Meeting system
- Training media and lecture will be in English