

## Household Food Security for Nutrition Well-being

<b>Pogramme</b>	Annual International Training Courses Thai International Cooperation Programme
<b>Course Title</b>	Household Food Security for Nutrition Well-being
<b>Duration</b>	2 weeks in November, 2016
<b>Closing Date for Application</b>	July 31, 2016
<b>Number of Participants</b>	18-20
<b>Eligible Countries</b>	<b>Asia:</b> Afghanistan, Bangladesh, Georgia, Indonesia, Iran, Jordan, Kyrgyzstan, Malaysia, Maldives, Nepal, Oman, Pakistan, Palestine, Philippines, Sri Lanka, Tajikistan, Timor-Leste, Uzbekistan, Yemen, and Thailand <b>Africa:</b> Angola, Benin, Botswana, Burkina Faso, Burundi, Cameroon, Congo, Djibouti, Egypt, Eritrea, Ethiopia, Gabon, Ghana, Guinea, Lesotho, Libya, Malawi, Mali, Mauritania, Mauritius, Morocco, Namibia, Rwanda, South Sudan, Sudan, Swaziland, Togo, Tunisia, Zambia, Zimbabwe <b>Pacific:</b> Cook Island, Fiji, Marshalls Island, Nauru, Palau, Papua New Guinea, Vanuatu, Solomon Island, Tonga, Tuvalu <b>Member Countries;</b> FEALAC, OAS and CARICOM

### Objectives

#### The course aim to:

This 2-week training course will instill in trainees a more holistic view of the self sufficiency economy domain through home food production, postharvest handling for nutrition well-being as seen through greater understanding of the biofertilizer food production system; techniques of food handling to maximize their nutritional values as well as to minimize toxicity of foods; and nutritional strategy (micronutrient fortification). A crucial part of this process will be broadening the trainees' awareness of the many community-based approaches for sustainable food and nutrition security

### Qualifications

#### Applicant for this course shold:

This training program is targeted at trainees from government, non-government or other agencies who are actively involved in food policy, program planning and designing for home food production and food safety. Since the course will be conducted in English, participants must have an adequate English competency to follow lectures.

### Course Contents

#### **Part 1: Lectures** (36 hours): Topics to be covered

- Global and national perspectives on food security policy and strategy
- Thailand's policy & strategy on safe food production
- Role of Thai FDA in Thailand's food safety and food security
- Development of tool for hazard assessment throughout food chain
- Nutritional values of vegetable & fruit: Bioactive compounds (antioxidants) content
- Postharvest food handlings for toxicity reduction and to minimize nutrient losses

#### **Part 2: Practice** (8 hours) Topics to be covered

- Techniques of bio-fertilizer and hormone preparation for safe vegetable and fruit production

**Part 3: Field visit/Study tours** (7 trips/or 30 hours): Field trips are provided in order to support the knowledge learnt from lectures. In addition, participants will have opportunities to interact and discuss with field hosts, local authorities and communities on tips to implement food and nutrition programs, success factors and awareness.

**Part 4: Group working** (9 hours): Experience learnt from field trips will be discussed among Participants. Their proposal of knowledge application to their home countries will be developed accordingly.

**Reading Assignment:** Participants from each country are requested to prepare information related to national food policy and strategy, nutritional status and program implementation for food and nutrition security, etc. These will be used for the session of group work.

Upon successful completion of the program, each trainee will be awarded a certificate of achievement on Household Food Security for Nutrition Well-being from the Institute of Nutrition, Mahidol University and Thailand International Cooperation Development Agency (TICA).

**Institution****The course will be conducted by:**

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