

# FOOD SAFETY AND SECURITY FROM ANIMAL ORIGIN: STRENGTHENING THE NETWORK FOR SUSTAINABILITY

Veterinary Public Health and Food Safety Centre for Asia Pacific



International online training program  
by Veterinary Public Health and Food Safety Centre for Asia Pacific (VPHCAP)  
Faculty of Veterinary Medicine, Chiang Mai University



Duration: 3 weeks

Time: 2-20 August 2021

Format:

Virtual training

Organizer:

VPHCAP

Chiang Mai University

Thailand

For more information,  
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## BACKGROUND

Food security is a major global health concern which has been prioritized as an agenda of the 17 Sustainable Development Goals by the United Nations. Several factors, such as climate change, poverty, land use and population growth, affect the food production chain in many aspects. Food, in particular livestock products, is a simple nutritious protein source for people in all ages. In consequences, safety and quality food products are critical concerns in the production chain. Veterinary Public Health and Food Safety Centre for Asia Pacific (VPHCAP), Faculty of Veterinary Medicine, Chiang Mai University, Thailand will organize this international online training course on “Food Safety and Security from Animal Origin: Strengthening the Network for Sustainability. The ultimate goal for this course is to build an understanding of the production chain of animal origin food and its safety control in the food security constraint.

# PROGRAM CONTENTS

## » Module 1 **Animal Production and Food Security**

This module will review the process of animal productions, emphasizing the food system in Southeast Asia. A variety of animal products, such as meat, milk, egg, honey or other alternative novel food, will be used as learning examples. The discussion of Sustainable Development Goal (SDGs), Food Security, will encourage the importance of resource limitation, climate change and multidisciplinary collaboration.

## » Module 2 **Food Quality Assurance and Surveillance Systems**

After overview of food system and global agenda, the second module will specify to safety in food production. Begin with hazard and potential risk identification in each steps, the quality assurance system will be discussed in order to reduce the risks and control them. To maintain the food safety, surveillance system should be implemented. Practical approaches will be demonstrated, such as the inspection of meat and other products, sampling plans and sample collection.

## » Module 3 **Implication of Food Standard and Policy in the International Trade Framework**

The final module will integrate the technical knowledge from other modules into food standard and policy. The international trade framework will be highlighted and underline the importance of international standard organization.

## TRAINING FORMAT

This program has been reformatted into an international online training program after global Covid-19 pandemic. All modules will be delivered both simultaneously and non-simultaneously in various formats in order to enhance all different learning styles.

- Self-paced learning through reading materials, multimedia, lectures and assignments will be implemented to maximize the learning objective with flexible time and accessibility.
- In addition, a virtual meeting will be used for discussion, demonstration and experience sharing in order to expand the learning experiences and building network.
- Project assignment to improve food safety in home country will be used to illustrate the knowledge integration.



## LEARNING OBJECTIVES

After complete this course, the participants will be able to:

- Describe food animal production chain and its importance to global food security
- Illustrate a best practice of food quality assurance and surveillance systems including meat inspection and other products
- Identify potential risks in livestock and animal production chain
- Apply food standard and policy in the international trade framework
- Exchange and sharing knowledge and experience about food safety and food security in food of animal origin

# COURSE OUTLINE

Date/Time

Topic

## Module 1: Animal Production and Food Security

### Day1 (Monday)

2 August 2021

Course orientation

Overview of global food security and food safety

### Day2 (Tuesday)

Food production and trading system in Southeast Asia

3 August 2021

Safety and quality control of meat production

### Day3 (Wednesday)

4 August 2021

Safety and quality control of milk production

### Day4 (Thursday)

5 August 2021

Safety and quality control of other livestock products, including egg, honey, and aquatic production

### Day5 (Friday)

6 August 2021

Experience sharing for food production and trading system in Southeast Asia

Module wrap up

## Module 2: Food Quality Assurance and Surveillance Systems

### Day6 (Monday)

9 August 2021

Quality control and food safety assurance in livestock production (GAP, GMP)

### Day7 (Tuesday)

10 August 2021

Quality control and food safety assurance in livestock production (HACCP)

Risk analysis for food safety

### Day8 (Wednesday)

11 August 2021

Quality control and food safety assurance in livestock production (Meat inspection)

### Day9 (Thursday)

12 August 2021

Food surveillance system and sampling method

Detection of hazards in food

### Day10 (Friday)

13 August 2021

National food surveillance

### Day11 (Monday)

16 August 2021

Detection of hazards in food chain

Module wrap up

## Module 3: Implication of Food Standard and Policy in the International Trade Framework

### Day12 (Tuesday)

17 August 2021

International trade framework

International organization

### Day13 (Wednesday)

18 August 2021

Food policy and international standards

### Day14 (Thursday)

19 August 2021

Project assignment

### Day15 (Friday)

20 August 2021

Project assignment

Course wrap up

Evaluation

*We reserve the right to modify the outlines, terms and conditions of this course.*

## TARGET PARTICIPANTS

This program will be benefit, but not limited to young and mid- level professional in related to food or livestock production, quality control and assurance, animal husbandry, government authority, meat inspection, and other-related interest.

The candidate should be sufficient in English communication and able to participate in online training using basic computer skill. The participants are required to dedicate to this training course as a full time.