

Thailand's Annual International Training Course (AITC) 2017

“Train the Trainer: Food Safety Management”

I Course Title: Train the Trainer: Food Safety Management

II Duration: 6 – 31 March 2017 (26 days)

III Closing date for application: 23 January 2017

IV Rationale

Food safety management is a major factor to ensure food quality which is a key success for food business especially under the current consumer trend. Consumers focus on health care, therefore, nutritious and safe food is needed. Food safety is a scientific discipline in describing handling, preparation, and storage of food in ways that prevent foodborne illness. This includes a number of routines that should be followed to avoid potentially severe health hazards. The tracks within this line of thought are safety between industry and the market and then between the market and the consumer. In considering industry to market practices, food safety considerations include the origins of food including the practices relating to food labeling, food hygiene, food additives and pesticide residues, as well as policies on biotechnology and food and guidelines for the management of governmental import and export inspection and food safety certification systems. In considering market to consumer practices, the usual thought is that food ought to be safe in the market and the concern is safe delivery and preparation of the food for the consumer. ‘Food Product,’ therefore, is a product which needs to be produced under restricted food safety management. Hence, effective food safety management would impact directly to the consumer trust which would lead to stability of food business.

In order to ensure food safety, good manufacturing practice is required. Good Manufacturing Practice (GMP) is a production and testing practice that helps ensure high quality product. With GMP system, products are consistently produced and controlled according to quality standards. It is designed to minimize the risks involved in any pharmaceutical production that cannot be eliminated through testing of the final product. GMP covers all aspects of production from selecting of materials, premises and equipment to training and personal hygiene of staff. Detailed written procedures are essential for each process that could affect the quality of the finished product. There must be systems to

provide documented proof that correct procedures are consistently followed at each step in the manufacturing process - every time a product is made.

In order to ensure that food industry, including its related business, grow steadily at international level, cooperation from entrepreneur, services agency including government sector is required. Especially, government agencies have important duties in controlling and setting up policy as well as in facilitating entrepreneur in order to produce quality product. Thus, Government agency plays a highly important role in interlacing for moving the business and building up stability in society.

Furthermore, as one of the world food production leader, Thailand has made advance progress in developing food safety management with an aim to gain acknowledgement internationally. This would support Thailand as a center of knowledge transfer and coordination in the area of food safety. Therefore, this training course is designed to cover various topics related to food safety management. It also aims at providing a platform for further coordination between institutions working in the area of food safety with a hope to bridge a food safety standard gap in the region and beyond.

The National Food Institute (NFI) was established with a collective support from the Board of Investment (BOI), the Ministry of Commerce, the National Science and Technology Development Agency (NSTDA) of the Ministry of Science and Technology and the food industry groups of the Federation of Thai Industries and the Thai Chambers of Commerce. Its establishment was in response to the need for an independent and leading organization of the food industry. The need and recommendation were based on the research study that was commissioned to the Thai Development Research Institute (TDRI) on how to boost development and competitiveness in the food industry.

V Course Objective

- To create an understanding on the government role in supporting and promoting food safety management.
- To provide necessary knowledge on food safety for participants to be able to develop/improve food safety development policy and mechanism in their home country.

- To provide a platform to exchange information/ideas as well as to encourage closer relationship between leaders of institutions/organizations working in food industry.

VI Expected outcome

- Participants gain knowledge and understanding in main topics related to food safety management.
- Participants learn and exchange their experiences and ideas on the role of government in food safety management.
- Participants are able to develop the project for future cooperation in order to promote food safety management.

VII Course Outline

Main topics of the training include;

- Good Manufacturing Practice (GMP)
- Hazard Analysis and Critical Control Points (HACCP)
- Risk Assessment in Food Industries
- British Retail Consortium (BRC Issue 7) Global Standard for Food Safety
- ISO 22000:2005
- ISO 17025 : 2005 General requirements for the competence of testing and calibration laboratories
- Thai Industrial Standard Guidance on Sufficiency Economy for Industries
- Thailand's Food Innopolis

The programme includes lecture, field visit, workshop and market survey.

VIII Number of Participants: 20 persons

IX Qualifications

Candidates must possess qualifications as specified in “Guideline for Thailand’s Annual International Training Course Programme” No. 2 “Qualifications” and must be working for government agencies/institutions responsible for controlling, supervising, developing, or facilitating in food safety management or developing food industry.

X Venue

Bangkok

XI Evaluation

Participants are required to attend all activities organized during the course as attendance in all sessions is obligatory. TICA reserves the rights to revoke its fellowship offer or take appropriate action deemed appropriate in case a participant is in attendance of less than 90 percent of the training hours.

XII Training Institution:

Department of Food Industrial Training & Development
National Food Institute
Bangkok, Thailand

XIII Contact

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