

e-module "Food safety"

PRACTICAL INFORMATION

Date of the course: see e-CERISE annual schedule

Deadline for registration: Check ENSV-FVI International Training Programme

Duration: 3 days

Location: not applicable (e-module)

Audience: Official Veterinarians from countries that have committed to the OIE PVS Pathway wishing to acquire additional skills and to progress in their functions and responsibilities.

Number of participants: 15 maximum

General organisation:

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Technical coordination:

Laure DAVID – ENVT (France)

Sana KACEM - Veterinary Inspector General at the Ministry of Agriculture, Hydraulic Resources and Fisheries (Tunisia)

Speakers: not applicable

Languages of tuition:

English/French

Assessment method: Quiz, exercises, case studies

Delivered certificate: Certificate of attendance

Continuing education credits: not applicable

Fees: 800€

Accessibility: 100% online

Registration:

A registration form is available on the website of ENSV-FVI <http://www.ensv-fvi.fr>

Contacts:

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CONTEXT

Food safety is a global issue, and the surveillance of foodborne pathogens and foodborne diseases, particularly of animal origin, is of considerable importance. Consequently, veterinary services play a major role and have a significant responsibility at all stages of food production, notably from animal origin. Indeed, to ensure food safety, adequate measures are needed at all stages of the food chain, from farm production, through processing and distribution, to human consumption. Competent authorities therefore need to know not only the framework for food safety control but also up-to-date data on food-borne hazards.

PROGRAMME

Main objective:

This module aims to provide up-to-date knowledge on hazard analysis, the main food-borne bacterial hazards, and the food safety control framework. The objective is to improve the ability of the competent authority to assess the effectiveness of preventive measures implemented within a company and to react in case of non-compliant results (withdrawals, recalls, implementation of corrective measures, etc.).

Learning objectives:

At the end of the module, the learner should be able to:

- communicate up-to-date information on the main food-borne hazards, the probability of occurrence of a hazard depending on the product and/or the manufacturing process, within the framework of the country's production and consumption patterns, leading to a relevant risk analysis;
- to assist the competent authorities in implementing a framework, methods and regular procedures for official food control;
- explain the use of risk management tools (good hygienic practice, non-conformity management, traceability and HACCP)

Course Content:

This module presents the important concepts to know to ensure food safety. It is composed of 3 sections:

- Characterization of the main hazards present in food,
- Presentation of the mechanisms (contamination and multiplication in food) leading these hazards to compromise food safety,
- Implementation of adequate food safety control measures (health control plan, HACCP plan, microbiological criteria, etc.)

Module sections:

Chapter II - Technical Officer and Capacity

Section II-8 - Food safety

II-8-A - Regulation, licensing and inspection of establishments producing, processing and distributing food of animal origin

II-8-C - Control of the collection, processing and distribution of products of animal origin

Chapter III - Interaction with interested parties

III-1 – Communication

III-2 - Consultation of interested parties

III-3 - Official Representation

Teaching methods:

Commented slideshows, quiz and cases studies, resources reading

Prerequisites

Reading of the PVS report of the participant's country when it exists