International Course

Governance and Food Safety in International Food Chains

Food safety as the guiding principle of your daily work
Wageningen, The Netherlands, 09 – 27 March 2020

A three weeks course that truly meets the needs of professionals working in developing countries with today's complex market systems.

Safe, good quality food is essential to food security, public health and long term economic development. Ensuring the safety and quality of food exports promotes international trade, which in turn provides a means of generating growth and reducing poverty.

However, many national food safety control systems fail to provide an appropriate level of protection or create barriers to producers, manufacturers and retail to develop a sustainable business. Additionally, when a crisis is not handled adequately, consumers lose trust and businesses lose income.

So, how should you design and implement a control system that is adequate, efficient and contributes to sustainable trade?

To develop and maintain such a system requires action and cooperation by the food industry, consumer organisations, governments, universities and other scientific institutes. The system should provide a basis for trust in the safeguarding of human health, and for developing sustainable ways of producing and manufacturing food products. This demands a sound approach based on both common sense and scientific knowledge about all aspects of food safety and quality, including risk perception and communication.

In three stages you will learn:

1. how institutional governance and cross-border trade affect the design of laws, standards and control systems;
2. how risk analysis is applied in practice and how control systems can be made more effective by public and private stakeholders involvement and cooperation;
3. How you can apply this knowledge in your daily work to increase performance of your organisation.

We invite business, civic society and government professionals to get up-to-date on consumer attitudes, market requirements and scientific foundations of managing food safety

- you are a policy officer or other professional engaged in food control systems or in the delivery of services;
- you manage a local, national or regional agricultural sector development programme which aims at developing capacities in food safety management;
- you implement a food safety control or assurance system in a company or national control body;
- you train or advise food business operators, work for an NGO or consumer organisation dealing with public food safety.

Fee: 4,100 Euro
Deadline subscription: 27 January 2020
Deadline Orange Knowledge Programme: 15 October 2019
Am I working up to standards? Benchmark yourself or your organisation to leading performers in many different countries.

This course will provide you with the appropriate knowledge and skills to:
- engage in setting up, or improving elements of a national food safety control system;
- advise governments, sector organisations and development organisations on food safety governance issues;
- develop education and training programmes on food safety control.

You will learn to:
- understand key concepts and elements of national food safety control like risk analysis, integrated approach, risk based monitoring and inspection, enforcement, conducive legislation and policies;
- understand roles and responsibilities of public and private stakeholders;
- identify institutional constraints and options to improve national control systems making use of tools for stakeholder participation and management of institutional change;
- describe current and emerging food safety hazards and understand how these are translated into risks and control limits;
- translate these options into an action plan, or a curriculum development, training or dissemination programme;
- apply concepts like prerequisite programmes and HACCP in practice.

Interactive methods link policy to practice The course includes lectures, individual and group assignments, case studies, and field trips. Participants can engage with experts, and have access to scientific information and methodologies. Prior to the training, participants are guided to follow a number of (internet based) learning modules to acquire a equal level of understanding and to conduct a self-assessment (business case identification). The course coordinators and contributing experts have a long term experience in food safety capacity building in developing countries and emerging economies.

Applicants should meet the following requirements:
- Masters of a professional education and
- at least three years of professional experience in agrifood chains and
- competence in the English language and
- some computer skills.

Further practical information
Application, the procedure is:
1) Apply at the website of Wageningen Centre for Development Innovation [www.wur.eu/cdi](http://www.wur.eu/cdi) You will receive a confirmation and more information within a week. Early application is recommended as some procedures to finalise subscription (e.g. funding, visa) can take some time.
2) Wageningen Centre for Development Innovation is unable to assist you in obtaining financial support. If you want to apply for the Nuffic Orange Knowledge Programme (OKP) or the MENA Scholarship Programme (MSP) to attend a course at Wageningen Centre for Development Innovation, please register via our website for the specific course. After registration, we will provide you with the necessary instructions in order to apply for a scholarship. You can check the eligibility for the Orange Knowledge Programme or MENA Scholarship Programme at [www.studyinholland.nl](http://www.studyinholland.nl) or [www.nuffic.nl/mena](http://www.nuffic.nl/mena). Please note that a limited number of scholarships is available. As this application process takes time and requires several documents, we recommend you to start well in advance.
- Location: The Netherlands. For prices, see the cost estimate on our website. OKP / MSP Scholarships include travel and full board and lodging.
- Fee includes all course related costs (materials, excursions, administration).
- Participants will be awarded with a Certificate of attendance. The programme of the course might be changed to incorporate new insights.