

Food safety short course



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Importance of Food Safety in Ethiopia

Foodborne diseases are caused by contamination of food and occur at any stage of the food production, delivery and consumption chain. Over 200 diseases are caused by eating food contaminated with bacteria, viruses, parasites or chemical substances such as heavy metals. Foodborne diseases encompass a wide range of illnesses from diarrhoea to cancers. Food safety issues can have impact on nutrition as foodborne disease can increase the risk of undernutrition. Many foodborne diseases involve acute gastrointestinal distress, including reduced appetite, vomiting, and/or diarrhoea, which can lead to decreased nutrient intake and/or absorption, either acute or chronic.

Food safety and quality are important public health issues in Ethiopia. The lives of consumers are disrupted by foodborne diseases caused by:

- high rates of adulteration and unhygienic food handling practices throughout the food value chain;
- major cereals and agricultural products frequently contain mycotoxins and associated toxins;
- bacteriological quality of locally produced fresh fruit juice sold in cafes and juice bars in Ethiopia is greater than the Gulf Standard 2000's maximum allowable level due to the presence of one or more bacterial species above the limit (Abisso, T et al., 2018);
- milk and dairy products across the dairy value chains in Ethiopia poorly meet the requirements of Ethiopian standard set for various dairy products in terms of both safety and quality (Havelaar et al., 2022). According
- in some parts of Ethiopia, the concentrations of heavy metals such as, Pb, Cd, Cu, Hg, and Co in vegetables like tomato, cabbage, spinach, lettuce, carrots and potatoes are higher than the recommended limit for agricultural soil by WHO/FAO and other organization (Gebeyehu & Bayissa, 2020)

Food safety issues also have impact on export:

- Salmonella and pesticide residues are the main Sanitary and Phytosanitary (SPS) constraints of Ethiopian sesame exports (Abbott, 2019);
- coffee has suffered market access issues to the EU and to Japan due to high presence of pesticide residues and ochratoxin (Mamo et al., 2020);
- Ethiopia is facing SPS constraints, including the prevalence of trade sensitive and Trans – boundary animal diseases such as Foot and Mouth Disease (FMD), heavy metals and drug residues on meat and meat product, inadequate mechanism to ensure traceability and inadequate food hygiene, sanitation and control system;
- Ethiopia is also facing an SPS challenge on poor infrastructure qualities such as appropriate agricultural produce packing



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Effective food control systems can protect consumers and ensure that manufacturers and suppliers involved in the food chain meet their obligations. However, increasing regulation and inspection of informal markets is not enough. It is far better to protect food security and the livelihoods these markets offer, to legitimize and support these markets, improve their capacity through facilitated access to credit, and find ways to incentivize their investments in food safety.

● TRAINING COURSE OBJECTIVES

The training program on food safety will help you:

- Share your knowledge and skills with your colleagues working the field of food safety in Ethiopia;
 - Develop a valuable network of peers in your region in at national level;
 - Explain governance, standards and regulations: WTO (SPS, TBT) CODEX, WOH (previously OIE), IPPC; public and private standards.
 - Explain key concepts and common elements of national food safety controls such as risk analysis, integrated approach, risk-based monitoring and inspection, enforcement, conducive legislative and policy development, and communication.
 - Describe methodologies of risk assessment, management and communication and their application in national control systems.
 - Explain the roles and responsibilities of public and private stakeholders in achieving adequate and efficient national controls.
 - Improve national control systems by
 - o Identity options to improve the national control systems
 - making use of stakeholder participation tools and management of change.
 - understanding ways to cooperate with different government bodies under a joint concept of Food Safety, and ways to involve the private sector
 - o Develop relevant action plans (focusing on a specific challenge, e.g. aflatoxin; focusing on a specific commodity, e.g. spices, etc.)
 - o Implement the developed action plans
 - o Reflect, evaluate and update action plans
 - Describe options to address sanitary and food safety issues in international trade from both business and government perspectives.
 - Explain key concepts and common elements of good practices and food safety and quality management in food supply chains such as prerequisite programs, Hazard Analysis and Critical Control Point (HACCP), traceability, incident management.
 - Explain purpose, impact and critical factors in auditing and certification of prerequisite programs, and food safety management systems such as FSSC22000, BRC and IFS.
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TRAINING COURSE TOPICS

The training course covers the following topics:

- **BLOCK 1:** Governance, standards, regulations (WTO, FAO, WHO, CODEX, IPPC, WOAHA (previously OIE)), official control, risk analysis at global level, value chains, private standards
- **BLOCK 2:** EU food law, risk analysis at EU and at member state level, international trade
- **BLOCK 3:** Food control system in Ethiopia; set up, challenges, opportunities and potential strategies

TRAINING APPROACH

The course includes lectures, real life examples, simulations, 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 an 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, including Ethiopia.

TRAINING COURSE DETAILS

We can offer the training course to 30 people. We will allocate these places to the participating countries based on the quality of the applications, which will include a pre-course assignment.

The training course will be held in four parts

1. Online: 6 weeks * 2 sessions / week of 3 hours; (36 contact hours; 4-6 hours/week self-study) – January- February 2025
2. Face-to-face in Ethiopia (5 working days) – March 2025
3. Coaching online – April-June 2025
4. Face-to face workshop in Ethiopia – July 2025

COURSE PLANNING AND CERTIFICATES

The course workload is approximately 12 hours a week.
The exact program of the course will be available 2-3 weeks before the start of the course. If you've successfully completed your course, you will receive a certificate.

HOW TO APPLY

Interested individuals can send their letter of application and CV via this email:

info.SWREthiopia@gmail.com

Visit: www.raise-fs.org

Application deadline will be January 6, 2025

For more information, please contact either:

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