

An Early GFSP Success Story: Food Safety Management Training

Context

Food supply based management was identified as one of the key priority areas in the Global Food Safety Partnership (GFSP) work plan. To address this problem, an initial training activity was implemented that focused on general food safety management and Hazard Analysis and Critical Control Points (HACCP). Uniquely, this HACCP training was delivered with a combination of face to face and on-line mechanisms.



Strategy

Capacity Building Responds to Identified Needs

The module was delivered through a collaborative approach under the umbrella of the GFSP based on identified needs in Beijing (2012), Shanghai (2013), and subsequently in Vietnam in May–June 2013, based on identified needs in the one of the key priority areas in the GFSP Work Plan—food supply chain management. It was then repeated in Malaysia in October–November 2013. Around 180 representatives from local industries and government agencies participated.

Scaling Up

Since then, to make modules accessible to a wider audience around the world, the module has been translated into Chinese, Vietnamese, Turkish, Portuguese, and Russian languages. In addition, the HACCP module was adapted and delivered by industry for small and medium enterprises (SMEs) in Brazil. With this, GFSP now has a training module

on general food safety principles and HACCP in six languages. This is a major step forward since the launch of the GFSP in December 2012.

Using an Open Source Platform

One of the key features of the GFSP is to advance capacity building through quality on-line training tools. The HACCP activity applied that principle by including a combination of online course work with face-to-face exercises. Application of the module seeks to enable local service providers to adapt and then scale-up the training program so that additional industry clients in the local area can also be trained. Again, this responds to the GFSP principle of scaling up application of activities to broaden application around the globe.

Local Application

The in-country workshop promoted practical application of the program by completing small group assignments and having work critiqued by course instructors and fellow participants. A local industry group, METRO Cash and Carry, provided a presentation and then participants also visited a Coca-Cola bottling facility in Pudong to observe food safety management systems in practice and learn from peers in the field.

Results

Building on Existing Resources in Partnership Approach

A positive outcome is that this activity successfully builds on the work of the Asia-Pacific Economic Cooperation Food Safety Cooperation Forum Partnership Training Institute Network (APEC FSCF PTIN), which provided the initial work to prepare a module on these topics. At the outset, the GFSP aimed to follow the APEC FSCF PTIN approach of combining the strengths of the public, private, and knowledge sectors, with the added ability to scale up this approach globally. In building on the work of the APEC FSCF PTIN, progress was made and resources saved.

Among the participants who completed the eLearning phase of the program, there was a statistically significant increase in food safety knowledge at the conclusion of the eLearning program. The mean score on the pre-assessment was 69.9 percent, whereas the mean score on the post-assessment was 78.6 percent.

Initial work has begun to identify next steps and resource needs to build on the HACCP module for piloting as an SME Supplier Food Safety Training program for food manufacturing firms in cooperation with IFC, UNIDO, GFSI, GMA, and interested firms.