

PROJECT NOTIFICATION ADDENDUM

14 November 2017

1. Project Code	17-AG-28-GE-DLN-B	
2. Project Title	e-Learning Course on Food Safety Risk Management in Food Supply Chains	
3. Duration and Duration	Session 1: 20–23 November 2017 (four days) Session 2: 5–8 December 2017 (four days)	
4. Venues	Session 1: Bangladesh, India, IR Iran, Nepal, Pakistan, and VietnamSession 2: Cambodia, Fiji, Malaysia, Mongolia, and Philippines	
5. Implementing Organizations	APO Secretariat and the following NPOs:	
Session 1	Bangladesh: National Productivity Organisation India: National Productivity Council IR Iran: National Iranian Productivity Organization Nepal: National Productivity and Economic Development Centre Pakistan: National Productivity Organization Vietnam: Vietnam National Productivity Institute	
Session 2	Cambodia: National Productivity Centre of Cambodia Fiji: National Training & Productivity Centre, Fiji National University Malaysia: Malaysia Productivity Corporation Mongolia: Mongolian Productivity Organization Philippines: Development Academy of the Philippines	
6. Addendum No.	1	
7. Reference:	APO Project Notification 17-AG-28-GE-DLN-B dated 3 July 2017	
8. Details:	Changes in Project Notification Items No. 4 "Venue" and No. 5 "Implementing Organizations"	

8-1 Change in Item 4 Venues and Item 5 Implementing Organizations

Nepal is unable to participate in the course. Therefore, Item 4 and Item 5 of the PN have been revised as follows:

Item 4: Session 1	Bangladesh, India, IR Iran, Pakistan, and Vietnam
Item 5: Session 1	Bangladesh: National Productivity Organisation
	India: National Productivity Council
	IR Iran: National Iranian Productivity Organization
	Pakistan: National Productivity Organization
	Vietnam: Vietnam National Productivity Institute

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Unless otherwise modified by the APO in writing, the provisions of the Project Notification dated 3 July 2017 pertaining to this e-learning course remain valid.

Any inconvenience due to this change is regretted.

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Santhi Kanoktanaporn Secretary-General



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- 2. Title e-Learning Course on Food Safety Risk Management in Food Supply Chains
- 3. Timing and Duration
 4. Venues
 Session 1: 20–23 November 2017 (four days)
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 Bangladesh, India, IR Iran, Nepal, Pakistan, and Vietnam
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APO Secretariat and the following NPOs:

5. Implementing Organizations

Session 1	Bangladesh: India: IR Iran: Nepal:	National Productivity Organisation National Productivity Council National Iranian Productivity Organization National Productivity and Economic Development Centre
	Pakistan: Vietnam:	National Productivity Organization Vietnam National Productivity Institute
Session 2	Cambodia: Fiji:	National Productivity Centre of Cambodia National Training & Productivity Centre, Fiji National University
	Malaysia: Mongolia: Philippines:	Malaysia Productivity Corporation Mongolian Productivity Organization Development Academy of the Philippines

(Note: To maximize project benefits, the local venue [city and/or videoconferencing center] may change depending on the level of interest, participant type, and suitability of the venue as advised by the NPO.)

6. Number of At least 20 qualified participants from each participating country **Participants**

7. Closing Date for	Session 1:	19 October 2017
Nominations	Session 2:	3 November 2017

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8. Objectives

- a. To enhance participants' understanding of risk management frameworks and their applications in food safety risk management (FSRM) in food supply chains; and
- b. To identify ways to promote the adoption of FSRM frameworks among SMEs in the food industry.

9. Background

Consumers are increasingly concerned about food safety, how food is produced, and how it is handled within the food supply chain. Incidences of food contamination have recently increased, affecting company reputations and finances due to product recalls. For expanding food exports and increasing profitability, the Asian food industry clearly needs effective approaches to manage food safety risks.

Foodborne risks to human health can arise from biological, chemical, or physical hazards. Foodborne pathogens, i.e., microorganisms found in food such as bacteria, are the main causes of foodborne illness. The food chain has many stages where food is susceptible to contamination by pathogens. The application of the risk analysis approach to assess food safety risks can contribute significantly to reducing foodborne illnesses and strengthening food safety systems.

Risk analysis is internationally recognized as a critical decision support tool used by national and international agencies, animal health services, and the food industry. It consists of three interactive processes: risk assessment; risk management; and risk communication. Risk analysis enables national food safety authorities to make evidence-based food safety decisions. It is particularly valuable in addressing complex, persistent, evolving hazards in different parts of food supply chains. The increasing use of risk analysis to support national food safety, public and animal health policies, as well as international trade agreements has led to growing demand for good risk analysis practices.

The application of risk management is, however, hampered by inadequate food safety capacities, insufficient financial investments, weak foodborne disease surveillance, outdated food regulations and weak law enforcement, the inability of small- and medium-sized producers to ensure the supply of safe food, fragmented food control systems, and lack of policy coherence among different sectors. Inadequate capacity for risk management is another important issue. This e-learning course will provide Asian food industry stakeholders with an opportunity to learn the basics of FSRM in food supply chains.

10. Modality of Implementation

This course is offered using the APO's own videoconferencing platform. Appropriate videoconferencing centers in participating countries will be used for this purpose. Professional experts will conduct the training course in two sessions as described above. Each participating country team will make videoconferencing presentations to share their experience in FSRM in food supply chains, which will be moderated by a local coordinator. On the last day, a written examination will be conducted to test the participants' learning from the course. Performance in the examination will be one of the criteria for selection of participants for the subsequent follow-up training course.

11. Scope and Methodology

The tentative modules to be covered are:

- a. Foodborne illnesses and their socioeconomic impact;
- b. Emerging foodborne pathogens and characteristics of major ones;
- c. Food safety risks and vulnerabilities in food supply chains;
- d. Risk analysis framework for food safety: principles and components;
- e. Risk analysis framework for food safety: structure and types;
- f. FSRM: principles and components;
- g. FSRM tools and technology in food supply chains;
- h. Regulations and policies for FSRM;
- i. Best practices of prevention/control for risk management in food supply chains;
- j. Integrating small farmers into agrifood supply chains; and
- k. Collaboration among stakeholders along food supply chains.

This distance-learning course will consist of a combination of videoconferencing and offline sessions such as online lectures, online discussions, online presentations of country case studies, offline group exercises, and written examination.

The tentative program of the training course is given below:

Day	Activity
Day 1	Opening session through videoconferencing Presentation of resource papers through videoconferencing Group exercise/individual assignments offline
Day 2	Presentation of resource papers through videoconferencing Group exercise/individual assignments offline
Day 3	Field/company visit(s)
Day 4	Presentation of group exercise output by participating countries through videoconferencing Summing-up and closing sessions through videoconferencing Written examination offline

12. Qualifications of Candidates

The participants are expected to possess the following qualifications:

Present Position Officers and inspectors of national organizations responsible for food safety and quality standards, managers and officers of food industry SMEs, and consultants of NPOs responsible for food safety management systems.

Experience At least two years of experience in the position described above.

Education University degree or equivalent qualification from a recognized university/institution.

Language	All proceedings of the project are conducted in English. Proficiency in spoken and written English is essential.
Age	Those meeting the above qualifications are generally between 25 and 45 years of age.
APO Certificate	Participants are required to attend the entire program to receive the APO certificate of attendance.

13. Financial Arrangements

To be borne by the APO

- a. All assignment costs for resource speakers to prepare presentation materials and deliver presentations.
- b. Rental and other charges of the videoconferencing centers in participating countries, resource persons' countries, and Japan.
- c. Honoraria for local coordinators designated by NPOs and transportation costs for field visits, if necessary.

To be borne by participating countries

a. Any other local implementing costs not covered by the APO.

14. Actions by Participating Member Countries

- a. The NPO of each participating country is requested to nominate more than 20 participants and submit a list in the format to be provided by the Secretariat later. Please adhere to the nomination deadlines specified under section 7 of this document and ensure that candidates nominated meet the qualifications prescribed under section 12.
- b. Each NPO will identify an appropriate local coordinator. The coordinator will moderate all technical sessions and group exercises/individual assignments in consultation with the NPO and chief resource person identified by the APO. The group exercises will include experience sharing, views of participants on FSRM in food supply chains, and review of online sessions. The coordinator will also make all necessary arrangements with the local videoconferencing centers prior to the commencement of the e-learning course to ensure that the facility is ready for the sessions.

Santhi Kanoktanaporn Secretary-General