PROJECT NOTIFICATION

Ref. No.: 22-CP-17-GE-TRC-A-PN2200073-001

Date of Issue	08 July 2022
Project Code	22-CP-17-GE-TRC-A
Title	Training Course on Food Safety Management Systems: Advanced
Timing and Duration	5–8 September 2022 (four days)
Hosting Country(ies)	Bangladesh
Modality	Digital Multicountry
Implementing Organization(s)	National Productivity Organisation, Bangladesh and APO Secretariat
Participating Country(ies)	All Member Counries
Overseas Participants	38
Local Participants	12
Qualifications of Participants	Policymakers and government officials, executives of food business associations, food business managers, food safety managers, academics, and consultants working on the food business or food safety
Nomination of Participants	All nominations must be submitted through National Productivity Organizations of member countries
Closing Date for Nominations	20 August 2022

1. Objectives

a. Introduce recent advances in food safety management systems (FSMS).

b. Learn about practical knowledge and technologies to implement advanced FSMS.

c. Share best practices of advanced FSMS.

2. Background

Food safety is essential for human health. Contamination and food-borne illnesses in food supply chains must be avoided as they harm consumers' health. They also affect the business of food providers, causing consumers to withdraw their trust until the cause is identified and the problem solved. Recently, food supply chains have become more complicated as they use processed raw materials and imported food from multiple sources. Therefore, identifying the cause of food-borne illness is more difficult.

FSMS are standards that ensure food safety. Everyone engaged in food manufacturing, restaurants, and other food-related industries must understand and follow FSMS to prevent food-borne illness risks. FSMS standards such as ISO 22000: Food Safety Management and the Food Safety System Certification 22000 provide a sense of security to both consumers and domestic and international food industry business partners.

This course will promote FSMS in APO members with the aim of raising productivity in the food industry, reducing the risks of food-borne illness, and increasing business opportunities in the food sector. Participants will learn about advanced FSMS techniques and tools and examine best practices of FSMS applications.

3. Scope, Methodology, and Certificate of Attendance

The duration of each day's sessions will be around three hours comprising presentations by experts, group discussions, and other relevant learning methods. The indicative topics of the presentations are:

Day 1:
- Overview of advanced FSMS
- Recent advances in FSMS

Day 2:
- Tools, techniques, and approaches in advanced FSMS
- Adapting advanced FSMS to the organizational context

Day 3:
- Development of advanced FSMS
- Implementation of advanced FSMS

Day 4:
- Performance evaluation of advanced FSMS
- Best practices of advanced FSMS

The detailed program and list of speakers will be provided two weeks prior to the sessions with announcement of the names of the selected participants.

The participants are required to attend all sessions. This full participation is a prerequisite for receiving the APO certificate of attendance.

4. Financial Arrangements

a. The APO will meet the assignment costs of overseas resource persons and honorarium for up to two local resource persons.

b. The host country will meet the costs for a virtual site visit(s), either broadcast live or recorded as applicable.

5. Implementation Procedures

Please refer to the implementation procedures for APO digital multicountry projects circulated with this document.

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Secretary-General