



**United States Agency for International Development (USAID) – Michigan State University (MSU) – Indian Horticulture Development Alliance (IHDA) is pleased to announce the 3 days training programme on GFSI Core Level 1 Requirements for Food Manufacturers on 7<sup>th</sup> Sept to 9<sup>th</sup> Sept, 2009 at Hotel Ramada in Chennai.**

The Indian Horticulture Development Alliance (IHDA) is a broad-based and inclusive coalition established to comprehensively address horticulture market development in India. IHDA is a United States Agency for International Development (USAID) funded project led by a specialized team from Michigan State University (MSU). IHDA partners comprise of leading public and private organizations engaged in the Indian horticulture value chain from production to final marketing of the horticulture and products. The IHDA helps in developing value chains for horticulture products that have high potential for expanded distribution and sales in India's rapidly-evolving food retail sector and high value export markets. The overarching goal of this alliance is to increase profits of producers and processors of selected Indian horticulture commodities. The IHDA program achieves this overall goal by building capacity of Indian producers and processors to meet market-driven international standards (e.g., food safety, quality, traceability) and by linking these producers and processors to high-value markets.

## **Training Program on GFSI Core Level 1 Requirements for Food Manufacturers**

Venue: Hotel Ramada, TTK Road, Chennai

Dates: 7<sup>th</sup> to 9<sup>th</sup> Sept, 2009

Timings: 8:30 to 17:30

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***IHDA Program Directors: Dr. Deepa Thiagarajan & Dr. Les Bourquin, Michigan State University***

***Contact Information for Participant Registration: Mr. Shashi Kant Singh, In-country Project Coordinator, IHDA (sks.msu@gmail.com/+91 9873016914)***

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## **Overview of the Program**

Ensuring food safety is a fundamental requirement of any food producer and processor (manufacturer). In recent years, the Consumer Products Forum's Global Food Safety Initiative (GFSI) has been instrumental in benchmarking industry-driven schemes for ensuring food safety. These GFSI-benchmarked schemes now serve as the basis of food safety systems required for international trade in food products, and are required globally for manufacturers who wish to supply food products to multinational retailers such as Metro, Carrefour, Wal-Mart and Tesco. Further, these GFSI-recognized food safety schemes are being required by suppliers to multi-national food companies such as Coca-Cola, Cargill, Nestle, and Danone.

This three-day training program will focus on the Core Level 1 Requirements for Food Manufacturing Facilities, as defined by a technical working group of the Global Food Safety Initiative. These Core Level 1 Requirements include many elements relating to Good Manufacturing Practices (GMPs) and Good Hygiene Practices (GHPs) as defined in the Codex Alimentarius Commission's "General Principles for Food Hygiene." Compliance with Core Level 1 requirements will build a foundation necessary for a company (and individuals within the company) to advance to the Core Level II Requirements, which will include all GMP and GHP elements within the Codex Alimentarius "General Principles of Food Hygiene" as well as a coverage of the principles of "Hazard Analysis and Critical Control Points," which is the food safety management system recognized by the Codex Alimentarius Commission as the global standard for food manufacture.

The target audiences for this training program are managers in food manufacturing facilities who are principally responsible for compliance with food safety requirements, and educators/trainers who work with these companies.

### **Course Instructors**

Dr. Leslie Bourquin, Associate Professor & Food Safety Specialist, Michigan State University

Mr. Kevin Swoffer, Director, KPS Resources Ltd, Chairman of the GFSI Technical Committee

Dr. Deepa Thiagarajan, Assistant Professor and USAID-IHDA Program Project Director, Michigan State University

# **Tentative Schedule of Training and Assessment Program**

## **Monday, September 7**

8:30 am	Registration of Participants
9:00 am	Opening Session and Introduction to Course Objectives
10:00 am	Tea / Coffee Break
10:20 am	Baseline Written Assessment of Participant Knowledge
12:20 pm	Lunch Break
1:00 pm	Core Level 1 Training Program Begins, Overview of Process and Modules
1:15 pm	Facility Environment
2:00 pm	Personal Hygiene
2:45 pm	Water Quality
3:30 pm	Tea / Coffee Break
4:00 pm	Pest Control
4:45 pm	Cleaning and Disinfection
5:30 pm	Adjourn Day 1

## **Tuesday, September 8**

9:00 am	Specifications
9:45 am	Product Contamination Control
10:30 am	Tea / Coffee Break
11:00 am	Control of Food Hazards: General and Specific
11:45 am	Control of Food Hazards: Control Measures Allergens
12:30 pm	Lunch Break
1:15 pm	Incident Management
2:00 pm	Corrective Action
2:45 pm	Control of Non-Conforming Product
3:30 pm	Tea / Coffee Break
4:00 pm	Traceability
4:45 pm	Review and Discussion
5:30 pm	Adjourn Day 2

## **Wednesday, September 9**

9:00 am	Review and Discussion
10:00 am	Post-Training Written Assessment of Participant Knowledge
12:00 pm	Lunch Break
1:00 pm	Overview of Supplier Requirements to Enter Global Trade
2:00 pm	Introduction to GFSI Food Safety Standards
3:00 pm	Workshop Closing and Issue Certificates of Completion to Participants



# Food Safety Knowledge Network Demonstration Project

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*Aligning Individual's Competencies to GFSI Core Level 1 Corporate Requirements*

## **Background**

Over the last year, international food safety experts and members of a CIES (now known as the Consumer Products Forum) Global Food Safety Initiative (GFSI) working group collaborated to develop a defined set of corporate food safety requirements, namely Core Level 1 and Core Level 2 Corporate Requirements. The development of these requirements will help companies recognize their obligations and provide the incentives to achieve certification to GFSI recognized schemes over a defined time frame, by driving a continuous improvement process. Members of the working group have proposed a stepwise process, in conjunction with the defined requirements, which is intended to help suppliers that aspire to manufacture for major international retailers, manufacturers, and food service companies. This process will enable participating suppliers to achieve higher levels of food safety and ultimately gain certification to GFSI recognized schemes. Achieving certification against one of these food safety schemes (e.g. British Retail Consortium, International Food Standard, Safe Quality Food 2000, Dutch HACCP, Food Safety System Certification 22000) is required for manufacturers who wish to supply many GFSI member retailers and food manufacturers.

Concurrent to development of these corporate requirements, the Food Safety Knowledge Network (FSKN) Pilot Group, jointly led by the GFSI and Michigan State University (MSU), began the development of competencies of individuals (those responsible for food safety [management] systems within their organisations), which have been directly aligned with the Core Level 1 and Core Level 2 Corporate Requirements. At this time, the Core Level 1 competencies for individuals and the associated activities have been completed.

## **Demonstration Project**

MSU and the GFSI currently are working with a limited number of companies to support this important project by conducting a demonstration project to evaluate the individual competencies that have been defined and training modules that have been

designed to convey knowledge on these competencies. This pilot project is focused in countries which have a rapidly evolving food manufacturing sector, such as India and China.

We currently are seeking the participation of companies in a pilot assessment and training program associated with the GFSI Core Level 1 Competency Framework. The assessment and training program are targeted to improve the knowledge and skills of individuals working in food manufacturing facilities which are aspiring to achieve certification against a GFSI-benchmarked food safety standard.

The first assessment and training program will be conducted in Chennai, India on September 7-9, 2009. This assessment and training program is not suitable for all persons associated with candidate food manufacturing facilities. Rather, the content is targeted to improve the knowledge and skills of food safety managers and line managers responsible for food safety in candidate manufacturing facilities. For companies who wish to participate in this project, we request that you nominate those individuals who are principally responsible for food safety management in your facility.

For companies that nominate employees for the training program, the information we are seeking is:

- Name and address of supplier (company)
- Food products manufactured
- E-mail and telephone number of the appropriate individual(s) within the supplier who will participate in the assessment and training program
- The job title or designation of the individual(s)

At the beginning of the training program, each participant will complete an entry assessment to ascertain baseline knowledge related to the Core Level 1 Competencies. Participants then will participate in a training program which has been specifically designed to enhance knowledge related to the competency framework. Following the training program, participants will complete another assessment which will enable evaluation of knowledge change during the program. As the program is being pilot tested in India prior to a global launch in 2010, it is essential that all participants complete all aspects of the course, including both the pre- and post-assessments of knowledge regarding the Core Level 1 Competencies.

Each individual who completes the assessment will be assured of complete anonymity. Anonymity will demonstrate to future donors that there is no possible conflict of interest and there is commitment by FSKN to provide transferable skills and capacity

building within the food industry. Results of the knowledge assessments will be maintained in the strictest of confidence. The course organizers and instructors will share individual results with each participant, but participating companies and employees will not be provided access to the test results of other participants. Statistical analyses of the results of knowledge assessments conducted as part of this program will be conducted on coded data, as these analyses are essential to validating the assessment items and training modules which support the Core Level 1 Competency Framework.

### **Benefits to the Suppliers**

As a result of their participation, individuals will:

- understand how their knowledge and skills compare to Core Level 1 Competencies
- have access to formal training to help improve their knowledge and skills
- be able to assist their companies, and other individuals, to improve knowledge and therefore facilitate the up-skilling of the workforce
- help FSKN to define future learning resources and recognise knowledge needs to achieve competencies that align with corporate requirements.