

CAMPDEN & CHORLEYWOOD FOOD RESEARCH ASSOCIATION

Chipping Campden, Gloucestershire, GL55 6LD, UK

QLIF Training event - HACCP in organic production: principles and practice

Course objective:

- Application of hazard analysis and control principles (HACCP) in organic production.
- Focus is on the primary sector (crops and livestock production) and food safety hazards and key organic quality attributes

Who should attend:

- The main priority is to train the trainers, i.e. those people who can then transfer the ideas in their own country, that is to the practitioners.
- Delegates will be invited to apply to attend. This will be via the QLIF network (website, email, etc) and in collaboration with local partners.

Course duration:

- One day
- It will be a combined course for crops and livestock with different case studies offered for each sector.

Number of delegates:

- Up to 20 with two tutors on each course. Each delegate will receive a CCFRA/QLIF Certificate of Attendance.
- Additional courses could be added depending on demand.

Venues:

The venues are:

- Turkey at the Marmara Research Centre on 29th May 2008
- Netherlands at the WICC Wageningen on 3rd July 2008
- UK at CCFRA on 29th September 2008
- Switzerland at FiBL on 23rd October 2008
- Poland at the Warsaw Agricultural University on 26th November 2008

Course language:

- The course language will be English.
- Each delegate will receive the course notes plus relevant HACCP case study documents.

Cost:

There will be no charge for the course except possibly a small fee to cover administration and refreshments costs (depending on the venue). The fee is to ensure that QLIF funds are used solely for dissemination of information. The delegates will be responsible for their own travel and subsistence. Grants towards travel expenses may be available.

The course leaflet is given below.

HACCP for the organic sector - principles and practice

Why attend:

This course will enable delegates to obtain an introduction to the principles of HACCP (Hazard Analysis and Critical Control Point) and the practicalities of implementation with special reference to organic production. This is a practical course in which the common sense approach to assuring food safety, embodied in the principles of HACCP, is explained with the use of case studies.

HACCP is internationally recognised as the preferred system to manage food safety. It is well established in food manufacturing and is increasingly being applied in all sectors of the food chain. This course will focus on the application of hazard analysis and control principles in the production of organic crop and livestock products.

Course content:

- Background, principles, application and benefits of HACCP
- The role of prerequisite programmes in food safety management
- Hazard identification (food safety and specific organic quality attributes)
- Case studies (crop and livestock examples)

The course programme has been delivered as part of the EU integrated research project 'Quality Low Input Food' (QLIF) project. The course content is based on guidance given in HACCP manuals which were also developed as part of the QLIF project. These documents focus on six organic sectors; namely apples, bread making wheat, field vegetables, eggs, milk and pork meat. Delegates on the course will receive a copy of the document most relevant to their area of interest.

The course has been developed by and is delivered by experienced tutors from Campden & Chorleywood Food Research Association, Chipping Campden, Gloucestershire, UK. CCFRA is a partner in the QLIF project.

Workshop venues and dates

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Cost:

Course fees: To be confirmed for each venue

There is no charge for the training. The fee is used to cover administration and refreshments. This is to ensure that QLIF funds are used solely for the dissemination of information.

Next step:

For further information or to register an interest in attending a particular course please contact by e mail: QLIF@campden.co.uk
CCFRA web address www.campden.co.uk