

One-on-one training of participants of Training of Trainers in Food Safety and Quality Assurance

UNJP/URT/138/UNJ, Tanzania, Funding Phase 3

Why one-on-one training?

After two classroom-based training sessions (2011, 2012) one-on-one training sessions at trainee's place of activity are planned in February and April 2013. This training format will enable

- the FAO technical team to motivate and assess trainees; and
- FAO to fully understand the participants' working context and environment, and where their main challenges and opportunities lie in their undertaking of food safety activities.

Programme of one-on-one training visits

An optimal one-on-one training session consists of three parts: (1) an assessment of the trainee's logbook and discussion about trainees' normal food safety activities, (2) observing the trainee implementing food safety guidance within his/her range of activities by FAO trainer, (3) feedback about what was good, what can be improved on and which areas require further training/guidance.

Depending on their function and the activity they are undertaking during the visit the focus of the assessment will vary.

The time allotted to such visits is $\frac{1}{2}$ to $\frac{3}{4}$ day (3-4 hours observing and 1.5 hour feedback time).

Business	Technical Support	Regulatory Oversight
<ul style="list-style-type: none">• Explain what you do on a normal day (FAO to understand working environment)• Explain what you have put in practice since the last training (logbook)• Demonstrate/illustrate what has improved due to your activities• Illustrate 3 main challenges you have faced in implementing food safety activities	<ul style="list-style-type: none">– factory visit and then see their documentation and give feedback.– observe how they are implementing documented controls of GMP (have they considered everything)– observe how they are / have shared knowledge with colleagues	<ul style="list-style-type: none">– University: Curriculum for food safety training. What has been changed, how are they going about training of students/businesses– visit food business that they are providing guidance to and observe them and give feedback afterwards <p>(they essentially supervise TS and Business)</p> <ul style="list-style-type: none">– how do they support technical staff working in the field– modifications of procedures to improve effectiveness that staff give to businesses.
Point out what could be improved on, what was good. Discuss issues where there seem to be gaps in their working knowledge/approach to giving guidance.		

When to train

Trainees' food safety activities may be influenced by crop seasons (see Figure 1), University terms, annual leave etc. In addition, weather seasons may influence accessibility of certain parts of the country.

With Cashew being one of the key crops, the first round of one-on-one training will commence in the Cashew growing region in Mtwara. In addition, training sessions in Dar es salaam for T2 and for T1 are to be undertaken. This first round of training sessions will allow for any necessary adjustments (e.g. changes to time allotment, preparation, focus, etc.).

The training for the meat group (T1) is planned for the month of April 2013 and, if possible, the remaining T2 training sessions should be done at the same time.

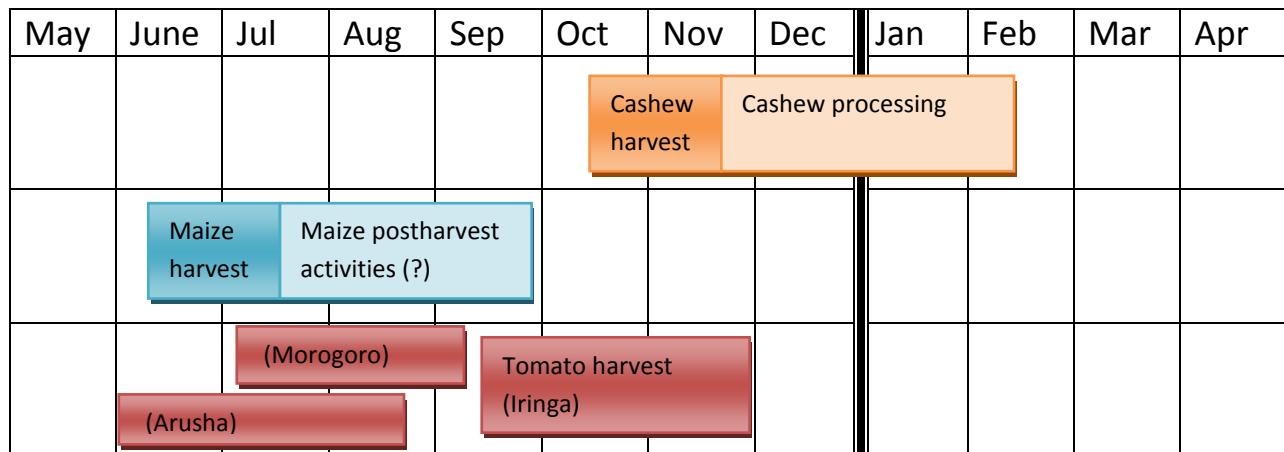


Figure 1: Key crop harvesting seasons in Tanzania