



Supporting national programmes of food safety in Tanzania



WHY THIS PROGRAMME OF TRAINING

The ability to effectively manage food safety and quality is a key step in safeguarding the health and well-being of people and gaining access to domestic, regional and international markets. In Tanzania, a number of institutions work with smallholders and small businesses to improve food safety along value chains. Building the food safety capacity of these institutions was considered a priority by the National Food Safety Task Force who requested FAO to implement a series of training of trainers courses on internationally recognized, Codex-based systems of food safety and quality management under the One UN initiative which is part of the United Nations Development Assistance Plan (UNDAP).

OUR APPROACH TO TRAINING

FAO's experience indicates that a single workshop or training event is unlikely to achieve a sustainable and effective nationally run programme of technical assistance and training to food chain operators on Good Manufacturing Practices (GMP). We therefore developed a multi-year training programme comprising of group training, one-on-one coaching and mentoring and ongoing distance support. In addition, the programme included accompanying and providing technical support to trainees during training events that they had organized. The incremental approach means that each training builds on the previous one so that the areas in which more training is required can be addressed.

A total of 41 trainees were selected from different sectors that included regulatory authorities, technical support services, private industry organizations and producer organizations. Trainee selection also ensured representation of all geographic regions of Tanzania mainland and Zanzibar. A key requirement for participation was that food safety activities had to be a significant part of their professional roles and responsibilities. The training content was developed to emphasize the key value chains such as poultry, maize, tomato and cashew nut and this informed the formation of the 2 training teams - one for trainees working in the meat sub-sector and the other half for those in the non-meat sectors.

The training approach and methodology was developed in a collaborative effort between FAO's Animal Health Service and Food Safety & Quality Unit, international and national experts and FAO Tanzania. This ensures that trainees receive expert guidance of relevance to their sectors and adapted to the challenges that they face.

Trainees now possess the necessary skills and the food safety knowledge to conduct food safety training initiatives with confidence. In 2013 trainees implemented more than 800 training events with an outreach to more than 2500 food chain operators.





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MECHANICS OF THE PROCESS

The first two years of training were classroom based and included field-trips to relevant food businesses. The third year was dedicated to one-on-one coaching and mentoring visits to each of the participants at their places of work. Trainees were also required to record details of training activities or events that they had implemented in a practical training logbook so the visits served as opportunities to assess the logbooks and to provide advice. This enabled the FAO training team to understand the challenges that trainees faced and provided encouragement and guidance to them. Trainees and their employers were very appreciative of the fact that FAO arranges follow-up visits to provide further support to trainees. Their commitment to the training programme was also demonstrated by the fact that more than 90% of trainees completed and submitted their logbooks to FAO for assessment. The programme in the current 4th year (2014) is focused on supporting trainees to develop training materials that they will eventually use to train others.

TRAINEES ARE MAKING A DIFFERENCE

There is evidence to show that trainees now possess the necessary skills and the food safety knowledge to conduct food safety training initiatives with confidence. Evidence from the logbooks show that in 2013 they implemented more than 800 training events with an outreach to more than 2500 food chain operators. These figures are likely to underestimate the total number of events and beneficiaries, as informal food safety guidance activities were generally not taken into account. Many trainees also reported tangible improvements to hygienic standards of food businesses as a direct result of advice to business. This was also observed during the one-on-one training visits.

SOME EXAMPLE ACTIVITIES

- Participants from the Naliendele Agricultural Research Institute in Mtwara improved the layout and infrastructure of the cashew nut training centre according to the GMP knowledge gained from the programme.
- In Zanzibar, a group of trainees designed and ran a food safety training course for 70 environmental health officers, 30 Community Animal health workers, 21 meat transporters, 15 meat inspectors, and stall holders. In addition, the government has committed funds to support improvements in the area of food hygiene.
- One trainee in Dar es Salaam organized a variety of training seminars for more than 25 members of “*Kikundi cha Wafugaji wa Kuku Kiombo*” (Kiombo Poultry Keepers Group) on good husbandry, health and biosecurity practices, feeding and veterinary drugs management.
- Participants who work at the Ministry of Agriculture, Food Security & Cooperatives are implementing a national initiative to provide infrastructure so small-scale millers can conduct post-harvest activities according to good hygiene practices.

TRAINING MATERIALS MADE AVAILABLE

FAO is developing an online GMP training package for food safety trainers. The training materials of the described Tanzania training are available upon request.

FOR MORE INFORMATION CONTACT:

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