Project Title	Training Course on "Train the Trainer: Food Safety Management"
Project Area	Health and Well-Being
Beneficiary Countries	Cambodia, Lao PDR, Myanmar and Viet Nam (CLMV)
Source of Funding	Thailand International Cooperation Agency (TICA)
Approved Budget	USD 157,697.5
Project Description	A four-week training course which includes lectures, field visits and workshops. Topics of the training cover various aspects of food safety management with a focus to meet international standards such as; - Good Manufacturing Practice (GMP); - Hazard Analysis and Critical Control Points (HACCP); - Risk Assessment in Food Industries; - British Retail Consortium (BRC Issue 7) Global Standard for Food Safety - ISO 22000:2005; - ISO 17025: 2005 General requirements for the competence of testing and calibration laboratories; and - Thai Industrial Standard Guidance on Sufficiency Economy for Industries.
Objective	The overall objective of the training programme on "Train the Trainers: Food Safety Management" is to share Thailand's best practices and experience in food safety management with a focus on enhancing food safety capacity of the CLMV countries in order to bridge the gap in food safety standards in ASEAN. This will help promote the free flow of food products in the region, build resilience to the food industries in ASEAN, and enable them to become more competitive in the global market. The specific objectives are to: 1. To enhance national capacity on food safety management for CLMV countries. 2. To bridge the gap in food safety standards among ASEAN Member States. 3. To promote the free flow of food products in the region, build resilience for the food industries in ASEAN and enable them to become more competitive in the global market.
Implementation Status	The project is conducted from 21 May to 16 June 2018 and will be repeated in 2019.
External Links	http://www.tica.thaigov.net/main/