

TABLE OF ACHIEVED / PLANNED RESULTS

<u>Title and reference number of the work package (WP)</u>	<i>WP1-Development of training materials</i>
---	--

<u>Indicators of achievement and or/performance as indicated in the project proposal</u>	8 E-BOOKS, 5 VIDEOS, 8 POSTERS
---	--------------------------------

Activities carried out to date to achieve this result:

Activity N°	Activity Title	Start date	End date	Place	Description of the activity carried out	Specific and measurable indicators of achievement
WP1.1	Definition and validation of the books in e-form	27/02/2017	15/10/2017	-	The structure and contents E-Book: <ol style="list-style-type: none"> 1. <i>Food safety hazards</i> 2. <i>Food safety management</i> 3. <i>Personnel hygiene</i> 4. <i>Design and construction of food premises</i> 5. <i>Cleaning and disinfection</i> 6. <i>Pest control</i> 7. <i>Quality management systems</i> 8. <i>Quality management tools</i> are defined and validated.	8 E-BOOKS structure defined and validated
WP 1.2	Definition and validation of structure of the videos	27/02/2017	30 /09/2017	-	The structure and content of the videos: <ol style="list-style-type: none"> 1. <i>Hand washing</i> 2. <i>Cleaning and disinfection</i> 3. <i>Pest control</i> 4. <i>Temperature control</i> 5. <i>Control</i> are defined and validated.	5 VIDEOS structure defined and validated
WP 1.3	Definition and validation of posters	27/02/2017	30 /09/2017	-	The structure and contents of the posters: <ol style="list-style-type: none"> 1. <i>Food spoilage</i> 2. <i>Food preservation</i> 3. <i>Hazard analysis</i> 	8 POSTERS structure defined and validated

					<p>4. <i>Temperature control</i></p> <p>5. <i>Pest control</i></p> <p>6. <i>Hand washing</i></p> <p>7. <i>Cleaning and disinfection</i></p> <p>8. <i>Control of reception of raw materials</i> are defined and validated.</p>	
WP1.4	Production of e-books.	01/10/2017	31/03/2018	-	<p>The E-Book:</p> <p>1. <i>Food safety hazards</i></p> <p>2. <i>Food safety management</i></p> <p>3. <i>Personnel hygiene</i></p> <p>4. <i>Design and construction of food premises</i></p> <p>5. <i>Cleaning and disinfection</i></p> <p>6. <i>Pest control</i></p> <p>7. <i>Quality management systems</i></p> <p>8. <i>Quality management tools</i> are finalized.</p>	8 E-BOOKS produced
WP1.5	Production of videos.	01/10/2017	31/03/2018	-	<p>The videos:</p> <p>1. <i>Hand washing</i></p> <p>2. <i>Cleaning and disinfection</i></p> <p>3. <i>Pest control</i></p> <p>4. <i>Temperature control</i></p> <p>5. <i>Control</i> are finalized.</p>	5 VIDEOS produced
WP1.6	Production of posters.	01/10/2017	31/03/2018	-	<p>The posters:</p> <p>1. <i>Food spoilage</i></p> <p>2. <i>Food preservation</i></p> <p>3. <i>Hazard analysis</i></p> <p>4. <i>Temperature control</i></p> <p>5. <i>Pest control</i></p> <p>6. <i>Hand washing</i></p> <p>7. <i>Cleaning and disinfection</i></p> <p>8. <i>Control of reception of raw materials</i> are finalized.</p>	8 POSTERS produced

Activities to be carried out to achieve this outcome (before the end of the project)

Activity N°	Activity Title	Start date	End date	Place	Description of the activity to be carried out	Specific and measurable indicators of progress
WP1.7	Validation of training materials.		30/4/18	-	<i>The final validation of all the training materials will take place at the end of April 2018 in the scope of the project management meeting to be held in Amman.</i>	Approval of all the training materials (E-books, videos and posters).

Changes that have occurred in this result since the original proposal:

Any changes occurred in relation to what was initially plan. Only some time schedule rearrangements without affecting the final timeframe of the work-package.