

WP2: Development of training courses

Training course

**Personal Hygiene,
Pest Control**

Design of Construction of Food Premises

Final report

FOODQA partner: University of Split (UNIST)

Local Scientific coordinators: Josipa Giljanović

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1 Syllabus and Contents

TITLE: Personal Hygiene, Pest Control and Design of Construction of Food Premises

Teaching/contact time: 32 hours

A: Target group

- Practitioners of the food chain sector
- Experienced professionals
- Undergraduates
- Master degree students, PhD
- commercial food service worker
- all those who interested in pest control
- all those who intend to design, construct and fit out food premises.

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B: Learning outcomes

The aim was for trainees to be able to:

- Understand the basic principles and reasons for effective personal hygiene
- Apply an effective personnel hygiene model in food business
- Demonstrate good personal hygiene and safe food handling procedures
- Understand the basic principles and reasons for effective pest control
- Apply an effective IPM model in food business
- Identify causes of and prevention procedures for food-borne illness, intoxication, and infection.
- how to ensuring that premises comply with law and have a satisfactory design, layout and construction
- how to keep clean, in good repair condition,
- have adequate washing facilities, drinking water and staff facilities,
- have satisfactory lighting, ventilation and drainage, and
- have appropriate deposition of all waste

C: Minimum knowledge pre-requisites

Minimum requirements (knowledge): Basic knowledge of food safety and hygiene.

D: Contents

	Sub-topic	Teaching material	Reference person
1.	Personal Hygiene: Personal Hygiene, Good	Powerpoint presentation , e-	assistant professors

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	Sub-topic	Teaching material	Reference person
	Hygiene Practices, Health And Medical Screening; Foodborne illnesses Employee Training	book; <i>video</i> Hand washing, <i>poster</i> Hand washing,	Vedran Poljak
2.	Exercise: personal hygiene: good hygiene practice, protective clothing, caps, gloves and footwear, protective mask, hand washing and disinfection barrier, visitor's police.	Powerpoint presentation, examples; group work, visiting Puđa d.o.o	assistant professors Vedran Poljak
3.	Pest Control: Pest Control in Food Processing; Concepts, Safety and Regulations; Integrated program of control and pest management in food industry Methods of Pest Control in Food Industry; Inspection and Auditing of Pests; Pest prevention; Pest control contracts	Powerpoint presentation, examples; group work; Video, Posters;	assistant professors Ante Prkić
4.	Exercises: pests and how control them; how report signs of insects infestation; report maintenance defects such as holes in walls and broken windows; the participant were acquaint with toxicity and application of insect traps and deratization boxes for rats; how identify the hazards from pets and conducting the control measures,	Powerpoint presentation, examples; group work visiting: CIAN d.o.o.	assistant professors Ante Prkić
5.	Design and Construction of Food Premises: Principles Of Hygienic Design Of Food Premises and Classification; Construction (Structural) General Requirements and Legislation, Inspection and registration;	Powerpoint presentation, examples;	associate professors Josipa Giljanović
6.	Exercises: Cheese factories is new, built in 2014., according to all Croatian and EU regulations. The capacity is 10,000 liters of milk per day, and produce traditional cheeses made from cow, goat and sheep milk. It is located in the industrial zone near the city of Split, has an infrastructure network and it is separated from the environment by a protective network. Cheese factory design to avoid cross contamination, with workflow linear and all process separated with linear flow from raw milk to cheese. Facilities for personal hygiene, cleaning and disinfecting equipment are in relation to working areas and process risks; most stages of production process are automate. In	Powerpoint presentation, examples; group work; visiting Puđa d.o.o	associate professors Josipa Giljanović

Sub-topic	Teaching material	Reference person
construction of facility and equipment all material used are non-toxic, suitably durable and easy to maintain according to EU Standards which provides easy cleaning and sanitation. A automate Cleaning in place system (CIP) is applied. Lighting, windows, doors, sewerage system, drainage, have physical protection that prevent entry pets. They apply physical protection and procedure for control of insects, UV lamps, and for rodents attractants around the objects that stop migration process of pets. They have visitors police.		

E: Complementary activities

- A tour to the University Campus, University Library and Faculty of chemistry and Technology premises, including laboratories, faculty, student premises, etc.
- A visit Nacional park Krka with processing and management of water resources, drinking and waste water
- A visiting the CIAN, d.o.o., company in collaboration with the "Pest Control training Module that was presented on 12th September by UNIST UNIST. Presentation of the company, laboratories (ISO 9001: 2008 and ISO 14001: 2004 standards, Integrate pest management control, Participant have exercise in Pest Control (Cian doo, Sanitarna zaštita i zaštita okoliša; <http://www.cian.hr/services.php?lang=HR>)
- A visiting **PUĐA d.o.o.** Čaporice 133, Čaporice (<http://livanjskisir.com/>) in collaboration with the "Personal Hygiene and Design and Construction of Food Premises Module that was presented on 11th and 13th September by UNIST. Industry with th the family tradition of producing livestock cheese from mountain milk. The basic products of the company are traditional hard cheeses made from whole cow's milk, sheep's and goat's milk, and the company produces other types of semi-hard and soft cheeses. Using only skimmed milk for our products ensures a recognizable quality. In product range today have valuable gems such as Livanjski and Pag cheese, but also other types of hard and semi-hard cheeses such as Livanjac, Trapist, Goth and sheep cheeses, Dalmatian and Sv. Roko, fresh and soft cheeses of cow's milk and goat's milk. They introduced the ISO 9000, HACCP, and the HALAL standard. Winners of numerous awards and medals for quality at home and world.

F: Evaluation: self-evaluation

15 questions per subtopic were to be answered by the participants; 5 questions for each Module

2 Planning and Organisation

Organisational information

Training courses: Personal Hygiene, Pest Control and Design of Construction of Food Premises

Training Venue: *Faculty of Chemistry and Technology, Univesity of Split*, Ruđera Boškovića 35, 21 000 Split, Croatia, 4th floor, room E 402.

Responsible partner: UNIST (University of Split)

Schedule at glance

10th September: Arrival in Split, Croatia, for the training course: "Personal Hygiene, Pest Control and Design of Construction of Food Premises" that took place on University of Split, in Campus on Faculty of Chemistry and Technology, 4th floor, room E 402.

11th September: Participant attended the first module "Personal Hygiene"; that took place on Faculty of Chemistry and Technology, 4th floor, room F 405. Also were visited National Park Krka with processing and management of water resources, drinking and waste water.

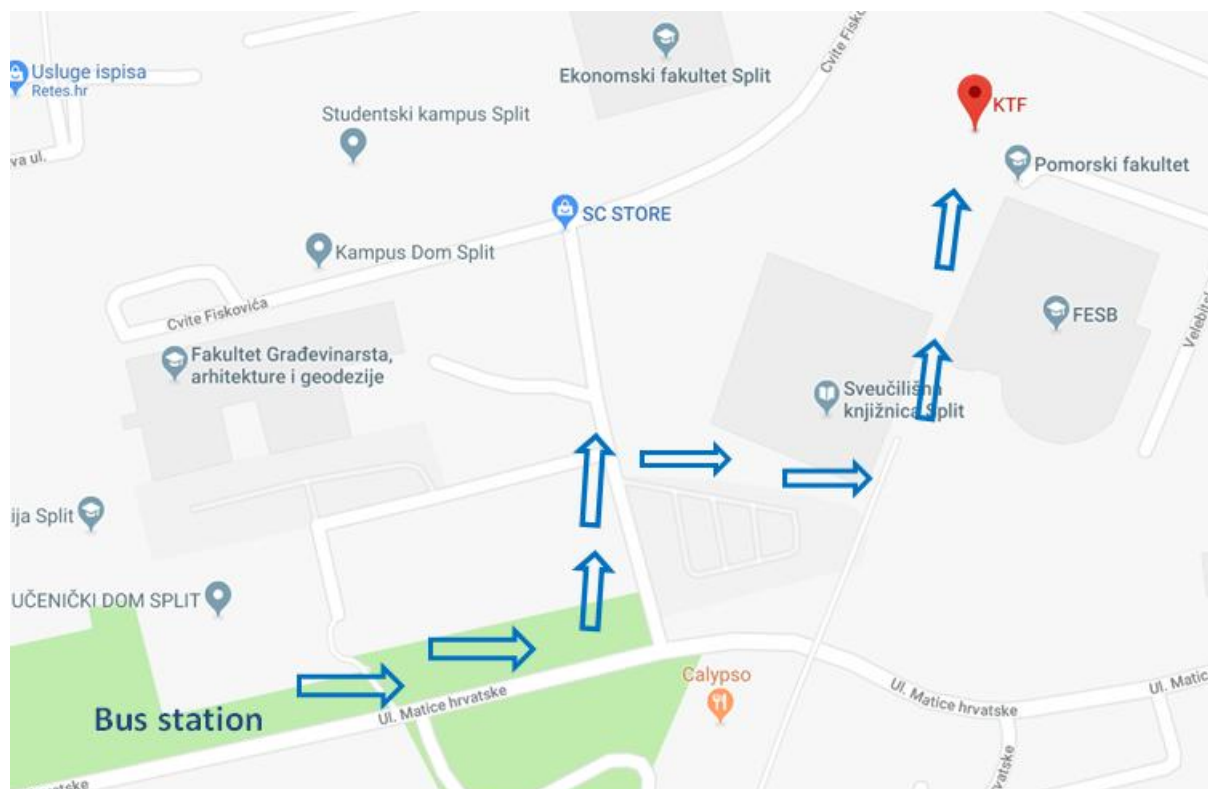
12th September: Participant attended the second module "Pest Control" that took place on Faculty of Chemistry and Technology, 4th floor, room F 405. Visited CIAN d.o.o" company for sanitary and environmental protection, were participant had group exercise according to Module Pest Control.

13th September: Participant attended he third module "Design and Construction of food premises" that took place on Faculty of Chemistry and Technology, 4th floor, room F 405. Visited cheese industry "Puđa d.o.o" where participant had group exercise according to Module Personal Hygiene and Design and Construction of Food Premises.

14th September: Arrival on University of Split, in Campus on Faculty of Chemistry and Technology, 4th floor, room E 402. Summary, Discussion, Evaluation, closing training course;

Location of the training venue

The participants received analytical information regarding their stay in Split, tickets and transportation, access to the training venue, etc.



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3 Training Course Timings

3.1 Schedule

Monday, 10 th September 2018		
09:30– 10:00	Registration	
10:00– 12:00	Welcome: University of Split, Faculty of Chemistry and Technology, International Relations Office University of Split, and Office for Projects and Technology Transfer University of Split Short presentation of the Erasmus projects and other Project on University of Split Short presentation of the Faculty of Chemistry and Technology	
13:00-14:00	Lunch at University of Split	
16:00-18:00	Tour on University of Split; Faculties, University Library and Faculty of Chemistry and Technology with laboratory and other facility	
Thursday, 11 th September 2018		
9:00 – 13:00	Personal Hygiene: Personal Hygiene, Good Hygiene Practices, Health And Medical Screening; Foodborne illnesses Employee Training	Vedran Poljak (UNIST) Ante Prkić (UNIST) Josipa Giljanović (UNIST)
14:00-19:30	Visited Nacional Park Krka with processing and management of water resources, drinking and waste water	Ante Prkić (UNIST) Josipa Giljanović (UNIST)
Wednesday, 12 th September 2018		
9:00 – 13:00	Pest Control: Pest Control in Food Processing; Concepts, Safety and Regulations; Integrated program of control and pest management in food industry, Methods of Pest Control in Food Industry; Inspection and Auditing of Pests; Pest prevention; Pest control contracts	Vedran Poljak (UNIST) Ante Prkić (UNIST) Josipa Giljanović (UNIST)



13:00-15:00	Break	
15:00 – 17:00 17:00-19:00	<p>Exercises: A visiting the CIAN, d.o.o., company in collaboration with the "Pest Control training Module. Tour to CIAN d.o.o., Presentation of the company, laboratories (ISO 9001: 2008 and ISO 14001: 2004 standards, Integrate pest management control</p> <p>Exercise:</p> <ul style="list-style-type: none"> • pests and how control them; • how report signs of insects infestation; • report maintenance defects such as holes in walls and broken windows; • toxicity and application of insect traps and deratization boxes for rats; • identify the hazards from pets and conducting the control measures, 	<p>Vedran Poljak (UNIST)</p> <p>Ante Prkić (UNIST)</p> <p>Eng: Matko Bašić; CIAN, d.o.o.</p>

Thursday, 13th September 2018

9:00 – 13:00	<p>Design and Construction of Food Premises: Principles of Hygienic Design of food premises; legal regulation, classification, location; General Requirements of Food Premises; design and layout of the object, materials, staff facilities, Refrigerated Facilities; Construction, Maintenance And Modification of Food Premises</p>	<p>Vedran Poljak (UNIST)</p> <p>Ante Prkić (UNIST)</p> <p>Josipa Giljanović (UNIST)</p>
13:00-15:00	break	
15:00 – 17:00 17:00-19:00	<p>Exercises: A visiting "Puđa d.o.o. company in collaboration with the "Personal hygiene and Design and Construction of Food Premises" training Modules. Tour to company and presentation of the company with Exercise for participants were in two group.</p> <p>Cheese factories is new, built in 2014. according to all Croatian and EU regulations. The capacity is 10,000 liters of milk per day, and produce traditional cheeses made from cow, goat and sheep milk. It is located in the industrial zone near the city of Split, has an infrastructure network and it is separated from the environment by a protective network. Cheese factory designed to avoid cross contamination, with workflow linear and all process separated with linear flow from</p>	<p>Vedran Poljak (UNIST)</p> <p>Ante Prkić (UNIST)</p> <p>Eng: Jozo Pocrnja; Puđa, d.o.o.</p>



	<p>row milk to cheese. Facilities for personal hygiene, cleaning and disinfecting equipment are in relation to working areas and process risks; most stages of production process are automating. In construction of facility and equipment all material used are non-toxic, suitably durable and easy to maintain according to EU Standards which provides easy cleaning and sanitation. An automate Cleaning in place system (CIP) is applied. Lighting, windows, doors, sewerage system, drainage, have physical protection that prevent entry pets. They apply physical protection and procedure for control of insects, UV lamps, and for rodents attractants around the objects that stop migration process of pets. They have visitors police.</p> <p>They have certified HACCP systems, HALAL certificate and ISO 9001.</p> <p>Except all the participants were familiar with the above, they have exercise as follow:</p> <p>The participants were acquainting with to the technological process of cheese production, from milk to cheese: reception of raw materials, cooling, pasteurization, fermentation, ripening, and storage. Documentation for HACCP, HALAL and ISO 9001,</p> <p>Participant also were acquainting with internal laboratory and raw milk control, microbiology test, and cheese control.</p> <p>Exercise Personal Hygiene: Good hygiene practice, protective clothing, caps, gloves and footwear, protective mask, hand washing and disinfection barrier, visitor's police.</p>	
9:00-12:00	<p>Summary</p> <p>Discusion</p> <p>Evaluation</p> <p>Certificate of attendance</p>	

	Closing the training course	

3.2 Teachers

-Vedran Poljak (UNIST)

Ph.D. assistant professors Vedran Poljak work at University of Split on University Department of Marine Studies. Scientific. He has been assigned as lecturer for course of Food safety and Food Quality Assurance for graduated and undergraduate study of Food technology and Quality assurance in analytical laboratory on graduated study of chemistry. He has work experience as in food sampling and analyses and risk management as a Head of County Sanitary Inspection, Split. He worked in Croatian Food Agency, Osijek, Deputy director, risk assessment field, Croatian Institute of Public Health, Zagreb, Head, Risk assessment and education in food hygiene Unit at the Department of Health Ecology, Quantitative risk assessment and education work, Health Ecology Service, Croatian Institute of Public Health, Zagreb. His main research topics are food safety especially risk assessment. He is author of many papers in peer-reviewed international and national journals. He participates as leader of Project: World bank (WB) project Agricultural acquis cohesion project (AACP) Food additives safety analyse and assessment; EU Structural Fund: Project Living Healthy, Position: Head of Component 3 Health and Nutrition, and as a research associate on project Project Croatian Foundation for Science: ANGEL Anisakis spp: genomic epidemiology HRZZ 2014

CV and professional profile could be found at:

<https://www.bib.irb.hr/pregled/znanstvenici/340463>

https://www.researchgate.net/profile/Vedran_Poljak2

-Assistant Professor Ante Prkic

Assistant Professor in Department for Analytical Chemistry from 2014 at Faculty of Chemistry and Chemical Technology. He has been assigned as lecturer for course of Analytical Chemistry (undergraduate study of Chemistry, Chemical Technology and Food Technology), Analysis of Real Samples (undergraduate study of Chemistry) and Physical Methods of Analysis and Chemometrics (Graduate study of Chemistry). His main research topics are quality and health properties of food products (e.g. teas and olive oils) as well as development of new potentiometric and spectrophotometric methods for pharmaceuticals' determination. He is author of many papers in peer-reviewed international and national journals. He is leader of Installation Research project Development of new membranes for ion-selective electrodes enriched with nanoparticles of metals and metal oxides – NANOISEM (2018.-2023.)

CV and professional profile could be found at: <https://www.researchgate.net/home>

<http://bib.irb.hr/lista-radova?autorx313112>

<https://www.ktf.unist.hr/index.php/obavijesti-2/obavijesti-poslijediplomski-studij/172->

djelatnici/cv/162-cv34

-Associate professors Josipa Giljanović

Work on University of Split, Faculty of Chemistry and Chemical Technology, Division of Chemistry, Department for Analytical chemistry. Teach course Analytical Chemistry, Physical methods of analysis, Methods of separation and speciation, Analysis of food products, Quality Assurance of Food, Quality assurance and accreditation in laboratory practice. Participate in 6 projects by Ministry of science, education and sports, CEPUS and TEMPUS project. Finish additional training Train in Metrology in Chemistry, Introductory Training for the organoleptic assessment of virgin olive oil, by International Olive Council and Institute for Adriatic Crops and Reclamation, Has certificate for ISO 9001:2008, Internal audit for ISO 9001:2008, and HRN EN ISO/IEC 17025. Main research topics are quality and health properties of food products (e.g. teas and olive oils) as well as development of new potentiometric sensors, development new potentiometric and spectrophotometric methods for determination of foods and pharmaceuticals. She is author of many papers in peer-reviewed international and national journals.

CV and professional profile could be found at:

<https://www.researchgate.net/home>

<https://bib.irb.hr/lista-radova?autor=119831>

4 List of Participants

UNIVERSITY	No.	FULL NAME	
Jordan University of Science and Technology (JUST)	1	RANYA ESOH	Attended
	2	MAJDI ABED ABU ISHMAIS	Attended
	3	ADMA GHARAIBEH	Attended
	4	TAGHREED SARI ABURWAQ	Attended
	5	MOHAMMAD AL-RWABDAH	Attended
	6	LUBNA AL OTAIBE	Attended
	7	SUFYAN HUSSEIN IBRAHIM TASHTOUSH	Attended
The Jordan Food and Drug Administration (JFDA)	8	ADMA KHALID AHMAD AL-WAQFI	Attended
	9	RANA ATEF MOH'D QASSIM	Attended
	10	SUZAN ATIEH ALBANNA	Attended
	11	JOUMANA ABD AL-JABAR	Attended
	12	BASSM BARAKAT M. DARAWSHEH	Attended
	13	SAFA'A AL-SMADI	Attended
University of Jordan (UJ)	14	NISREEN SHEHADEH	Attended
	15	RA`ED ALSAIED AHMMAD	Attended
	16	MAHER MAHMMUD BASHEER DABBAS	Attended
	17	MOHAMMED NOURI ABU HAZEEM	Attended
	18	MAHDI NISIRAT	Attended
Mutah University (MU)	19	ASEEL YOUSEF AL MAAITAH	Attended
MONOJO	20	ASEEL ABDUL HADI	Attended
	21	BATOD BARKAT ALSMADI	Attended
	22	MOHAMMAD AHMAD SAIDAN	Attended

5 Signatures



Training course of the Erasmus + project 574010-EPP-1-2016-1-JO-EPPKA2-CBHE-JP: Fostering Academia-Industry Collaboration in Food Safety and Quality (FOODQA); Split, Croatia
Split, September 10-14, 2018

Institution	Name of Person	11 th september
Jast	Ranya Esoh	Ranya
UJ	Nisreen Shehadeh	Nisreen
JFDA	Adma Khalid Ahmad AL-WAQFI	Adma
JFDA	Rana Atef Moh'd Qassim	Qassim
JFDA	Joumana Abd Al-Jabar	Joumana
JFDA	Bassam Barakat M. Dourawsh	Bassam
BAU	Mohammed Nouri Abu Hazan	Mohammed
JUST	Majdi Abed Abuishmair	Majdi
UJ	Raed Alsaiedahmad	Raed
UJ	Prof. Maher Aldabbas	Maher
Monojo	Aseel Abdulhadi	Aseel
Mutah	Aseel Yousef Nawaf Al Moaitah	Aseel
JUST	Adma Ghareibeh	Adma
KAUH	Tafat Alkiani	Tafat
JUST	Taghreed Sari Aburawag	Taghreed
JUST	Mohammad AL-Rawabdeh	Mohammad
JFDA	Safra AL-Smadi	Safra
Just	Lubna Abdul Karim Al Otaibe	Lubna
BAU	Mahdi Misiat	Mahdi
Just	Sufyan Teshtoush	Sufyan
Monojo	Batool Barkat Al smadi	Batool
Monojo	Mohamed Ahmad Saidan	Mohamed



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Split, September 10-14, 2018

Institution	Name of Person	12 th september
Jast	Ranya Esah	Ranya
UJ	Nisreen Shehadeh	Nisreen
JFDA	Adma Ischahid Ahmed AL-HAQET	Adma
JFDA	Rana Atef Moh'd Qassim	Rana
JFDA	Suzan A t r i c y e h Alsaana	Suzan
JFDA	Joumana Abd Al-Jabar	Joumana
JFDA	Bassam Barakat M. Darawsheh	Bassam
BAU	Mohammed Nouri Abu Hazem	Mohammed
JUST	Majidi Abed Abuishmar	Majidi
UJ	Raed AL Saiedahmad	Raed
UJ	prof. Maher Al-dabbas	Maher
Monojo	Aseel Abdulhadi	Aseel
Mutah	Aseel Yusef Al Ma'ntah	Aseel
JUST	Adma Gharaibeh	Adma
KAUH	Tatol Alfarani	Tatol
JUST	Taghreed sari Aburawaq	Taghreed
JUST	Mohammad Al-Rawabdeh	Mohammad
Just	Lubna Abdul Karim Al Otaibe	Lubna
Just	Sufyan Tashkoush	Sufyan
BAU	Mahdi Nisirat	Mahdi
JFDA	safa'a AL-smadi	Safa'a
Monojo	Bateel Barkerit Al smadi	Bateel
Monojo	Mohammad Ahmad Saidan	Mohammad



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Split, September 10-14, 2018

Institution	Name of Person	13 th september
JUST	Ranya Esob	Ranya
UJ	Nisreen shehadeh	Nisreen
JFDA	Adma Isbelid Ahmed AL-KAGEI	Adma
JFDA	Rana Atef MondPassim	Rana Passim
JFDA	Suzan Atrigeh Al-Banna	Suzan
JFDA	Joumana Abd Al-Jabar	Joumana
JFDA	Bassam Barakat M. Darawish	Bassam
BAU	Mohammed Nouir Abu Hazeem	Mohammed
JUST	Majdi Abed Abuishmais	Majdi
UJ	Raed Al Saied Ahmad	Raed
UJ	Prof. Maher Al-dabbas	Maher
Monjo	Aseel Abdulhadi	Aseel
Mutah	Aseel Al Maatiah	Aseel
JUST	Adma Gharaibeh	Adma
KAUH	Tala Al Taani	Tala
JUST	Taghreed Sari Aburawag	Taghreed
JUST	Mohammad AL-Rawableh	Mohammad
BAU	Mahdi Nisirat	Mahdi
JFDA	Safa'a AL-Smadi	Safa'a
Just	Lubna AL Otaibe	Lubna
Just	Sufyan Tashloush	Sufyan
Monjo	Batool Barkat Alsmadi	Batool
Monjo	Mohammad Ahmad Saidan	Mohammad



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6 List of Additional Training Materials

All participants got CD with all materials relative for the training course

7 Assessment

The final assessment of the acquired knowledge was carried out using a questionnaire made of 15 questions; 5 for each Module

7.1 Training Assessment Questionnaire

Work Package: WP2

Seminar/Training Course Title: Personal hygiene, Pest Control and Design and Construction of Food Premises

Location of training: University of Split, Faculty of Chemistry and chemistry and Technology, Ruđera Boškovića 35, Split, Croatia

Date: 10-14 September 2018.

Your _____ name:

Your _____ company/organization:

Pest Control (choose the best answer):

1. Who is responsible for disposing of pesticides?
 - a) the manager
 - b) a quality control manager
 - c) a member of the staff with pest control training
 - d) Pest Control Operator
2. Using barriers to prevent pests from getting into an area is an example of which type of pest management method?
 - a) Biological control
 - b) Mechanical control
 - c) Chemical control
3. What is the first thing you should do if you notice a damaged pesticide container?
 1. Put on appropriate personal protective equipment

2. Transfer the contents into another sturdy container that can be tightly closed
3. Use the pesticide immediately at a site and at a rate allowed by the label
4. Which practice for minimizing storage problems is not recommended?
 - a) Buy large quantities of pesticides to reduce costs and ensure that the chemicals you use are available when you need them.
 - b) Keep records of previous usage to make good estimates of future needs
 - c) Mark each pesticide container with the purchase date, and keep an inventory of all pesticides in storage
5. Do food business must have a formal pest control contract?

Yes
No

Personal Hygiene (choose the best answer):

1. When should a food handler change gloves?
 - a. Gloves should be changed every hour.
 - b. Gloves should be changed when they are dirty.
 - c. Gloves should be changed after handling ready-to-eat foods.
 - d. As long as they are washed regularly, the same gloves can be used the entire shift.
2. You went to a friend's picnic and contracted salmonella from some food you ate there. You must:
 - a. stay out of work at your restaurant job for four days
 - b. tell the manager at your restaurant job before returning to work
 - c. refrain from eating the type of food that was contaminated
 - d. report it to health officials
3. A food-service inspector arrives unannounced at your facility while your manager is away and you are in charge. Which of these would not be an appropriate response?
 - a. Ask for the inspector's identification and credentials before allowing him entry.
 - b. Walk with the inspector as he inspects the facility.
 - c. Take notes as he points out problems.
 - d. Refuse him entry until your manager returns.

4. A customer finds a bandage in his food. What type of contamination would this be considered?
 - a. physical
 - b. biological
 - c. chemical

5. Visitors are obliged to follow the rules that apply in a food facility in order to promote Good Hygiene Practices and high level of Personal Hygiene.
 - a. Yes
 - b. No

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The design and construction of food premises (choose the best answer):

1. The design and construction of food premises must:
 - (a) be appropriate for the activities for which the premises are used;
 - (b) provide adequate space for the activities to be conducted on the food premises and for the fixtures, fitting and equipment used for those activities;
 - (c) permit the food premises to be effectively cleaned and, if necessary, sanitized; and
 - (d) to the extent that is practicable - exclude dirt, fumes, smoke and other contaminants; not permit the entry of pests; and not provide harborage for pests.

Yes No

2. The installation of a grease trap is required for most food premises, especially in Sewage and wastewater:

Yes No

3. All floors walls and ceilings must be smooth and impervious to moisture. All finishes must be able to be effectively cleaned, prevent the absorption of grease, food particles or water and prevent the harborage of pests.

Yes No



4. Sufficient toilet facilities must be provided at all food premises for both staff and patrons. Additional hand washing facilities are to be provided immediately adjacent to the toilets or toilet cubicles.

Yes

No

5. An inspection of your premises MUST occur prior to opening. It is your responsibility to request this inspection

Yes

No

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7.2 Assessment Results

All trainees have taken the exam, with average correct responses to questions 86,7%. Most participants had correct responses above 60%.

8 Pictures



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9 Training Evaluation

Work Package: 2-Development of training courses

Seminar/Training Course Title: Training course "Personal Hygiene, Pest Control and Design of Construction of Food Premises"

Location of training: Split, Croatia

Date: 10-14 september

Please answer each question with a grade between 1-5, where 1 is Fully disagree and 5 is Fully agree.

	weighted average
(1) Please rate the overall training experience.	
a) The training was well planned and organised.	75,0%
b) The training facilities were adequate and comfortable.	82,0%
c) The technical resources used were satisfactory.	86,0%
d) Materials provided were helpful.	85,0%
e) The objectives of the training were clearly defined and met.	80,0%
f) The training content was well organised.	76,0%
g) The topics of the training were clear and easy to follow.	81,0%
h) Length of training was sufficient.	83,0%
i) The training enhanced my understanding on the subject.	77,0%
j) Training was relevant to my needs.	76,0%
k) The training will be useful to my work and my professional growth.	79,0%



Please answer each question with a grade between 1-5, where 1 is Fully disagree and 5 is Fully agree.

weighted average

l) Training met my expectations.	75,0%
(2) What is your opinion of the Trainers, regarding:	
a) The trainer was knowledgeable about the training topic.	79
b) The trainer had the ability to explain and illustrate concepts.	81
c) The topics were presented in a clear and understandable manner.	79
d) The trainer encouraged participation, interaction and answered questions clearly.	83
e) The trainer's communication style kept me focused and interested.	82

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(3) Was this training appropriate for your level of experience?	Yes 82%	No 18%
(4) Which topics were not covered or insufficiently covered, in your opinion?		
<ul style="list-style-type: none"> • food premises and construction • standard regulation for food premises • more practical visit • none 		
(5) Which topics were not relevant in your opinion?		
<ul style="list-style-type: none"> • nothing is not relevant • none • N/A 		
<ul style="list-style-type: none"> • What did you like best about the training? • The trainer was very good and everything was comfortable • scientific training and visiting • the trainers and the country • the visiting factory give new knowleds • the visit to the milk factory • site visiting • friendly of trainers and managers and their ability to help 		



- interaction & practical part (field trip)
- no
- factory visiting
- pest control

(6) What suggestions or comments do you have for making the program more effective?

- I suggest to monitor attendance very well and to make attendance for each entry give material printed or by e-mail so we can read and prepare
- instructors must be good knowledge and experience about the topic
- improve the content level
- nothing
- make it longer covering more topic
- visit more factory in different field

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9.1 Overall Conclusions

- The overall results of the evaluation of the training are positive as the majority of the trainees agree that the objectives of the training were clearly defined and met, the training enhanced understanding on the subject and that the training was relevant to their needs.
- The majority believe that the length of training was sufficient, while 9 % had a neutral response to this question.
 - The majority agree that the training was well planned and organized, the facilities were adequate and comfortable, and the materials provided were helpful and that the training will be useful to their work as well as to their professional growth.
 - The majority agree that the technical resources used were satisfactory, the training content was well organized and that the topics of the training were clear and easy to follow.
 - The majority agree that the training workshop met their expectations.
 - The majority of the participants consider that the trainers were knowledgeable about the training topic and that they had the ability to explain and illustrate concepts.
 - The majority believe that the topics were presented in a clear and understandable manner and that the trainers encouraged participation, interaction and answered questions clearly.
 - The majority stressed that the trainers' communication style kept them focused and interested.
 - The majority consider that the level of training was appropriate for their level of experience.

- The majority agree that the trainers of the subject “Personal Hygiene, Pest Control and Design of Construction of Food Premises, were very qualified.

10 Annexes

Annex: All participants got CD with all relevant materials as listed:

- FoodQA Ebook:Design_e_and_construction_food_premises
- FoodQA_Ebook_Personnel_Hygiene
- FoodQA_Ebook_Pest control
- FoodQA_Training courses_Syllabus_ designe_construction
- FoodQA_Training courses_Syllabus_ Personnel_Hygiene
- FoodQATraining courses_Syllabus_ Pest Control
- FoodQA Hand washing poster
- FoodQA Pest Control poster
- European Federation of Contract Catering Organisations: European Guide to Good Practice for Food Hygiene in the Contract Catering Sector, Draft 6 May 2009.
- H12 Prerequisite Standards.Doc
- Powerpointpresentation