

**Work Package:** WP2

**Training Course Title:** *Food Safety Hazards + Cleaning and disinfection*

**Location of training:** *Teramo - IT*

**Date:** 29.01.2018 – 02.02.2018

*Grades between 1-5, where 1 is Fully disagree and 5 is Fully agree*

	Average	St.dev
<b>1. Please rate the overall training experience.</b>		
a. The training was well planned and organised.	4,6	0,6
b. The training facilities were adequate and comfortable.	4,2	0,7
c. The technical resources used were satisfactory.	4,6	0,6
d. Materials provided were helpful.	4,6	0,6
e. The objectives of the training were clearly defined and met.	4,4	0,8
f. The training content was well organised.	4,2	0,9
g. The topics of the training were clear and easy to follow.	4,0	1,0
h. Length of training was sufficient.	3,7	1,2
i. The training enhanced my understanding on the subject.	4,4	0,7
j. Training was relevant to my needs.	4,5	0,7
k. The training will be useful to my work and my professional growth.	4,5	0,7
l. Training met my expectations.	4,5	0,7
<b>2. What is your opinion of the Trainers, regarding:</b>		

	Average	St.dev
a. The trainer was knowledgeable about the training topic.	4,6	0,7
b. The trainer had the ability to explain and illustrate concepts.	4,4	0,9
c. The topics were presented in a clear and understandable manner.	4,4	0,9
d. The trainer encouraged participation, interaction and answered questions clearly.	4,5	0,7
e. The trainer's communication style kept me focused and interested.	4,5	0,9

<b>(1) Was this training appropriate for your level of experience?</b>	<b>Yes</b> 100%	<b>No</b> 0 %
<b>(2) Which topics were not covered or insufficiently covered, in your opinion?</b>		
<ul style="list-style-type: none"> <li>• Chemical hazards</li> <li>• The validation method of analytical</li> <li>• Method validation; legislation</li> <li>• Method development</li> <li>• Method development</li> <li>• Legislation</li> <li>• ISO22000/Food labelling; food additives</li> <li>• Validation and analytical methods</li> <li>• Visit in the food company</li> <li>• Food chemical hazards &amp; EU regulations</li> <li>• Chemical hazards</li> </ul>		
<b>(3) Which topics were not relevant in your opinion?</b>		
<ul style="list-style-type: none"> <li>• food safety hazards &amp; microbiological test</li> <li>• Food Safety</li> <li>• Legislation (n. 3)</li> <li>• Maybe the validation of analytical methods</li> <li>• method validation</li> <li>• More practice or factory/plant visit; material could be given in advance to read and think about questions and challenges;</li> <li>• Very good trainer (Paparella) while trainer (Visciano ) was not (evaluation point 2a and 2nb) (2 trainees)</li> <li>• All are relevant</li> </ul>		



**(4) What did you like best about the training?**

- More laboratory visit
- All the program
- Trainer (A. Paparella); cooperation with the tutor (M. Faieta)
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- Trainers (A. Paparella); cooperation with the tutor (M. Faieta); infrastructure & facility of training premises
- HACCP system discussion; disinfection and biopreservatives
- Trainers; visit
- It is very well organised, visits were good
- I am interested in Eos extracts and techniques; antioxidants

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

- Enjoyable training
- Practical part; more details about subjects; no sufficient info about food safety hazards
- More time & frequency of the training
- Practical part; induce group working
- None
- More time for covering more topics
- I wish to continue training with you to know about new methods of preserving food practicals, more test and procedures
- Working lab by each one

