

ERASMUS+ PROGRAMME
Project Number: 574010-EPP-1-2016-1-JO-EPPKA2-CBHE-JP

FOODQA - Fostering Academia-Industry Collaboration in Food Safety and Quality

Minutes of the Second Academia Council and the Second Local Management Meeting



Co-funded by the
Erasmus+ Programme
of the European Union

Holiday Inn, Dead Sea

November 23-24, 2017



This Project has been funded with support from the European Commission. This Publication reflects the views only of the author, and the commission cannot be held responsible for any use which may be made of the information contained therein

Attendees:

Jordan University of Science and Technology (JUST)	
Name	Profession
Prof. Fahmi Abu Al Rub	Project manager of FOODQA Project
Prof. Majdi Mahasneh	Professor
Prof. Kamel Zuhdi	Dean of Agriculture
Prof. Anas Nabulsi	Professor of Nutrition
Eng. Nisreen Smadi	Administrative
Eng. Qatada Damra	Administrative
The University of Jordan (UJ)	
Prof. Ahmed Al-salaymeh	Contact Person
Prof. Maher Dabbas	Professor of Nutrition
Prof. Abbas Al-Omari	Professor of Agriculture
Mutah University (MU)	
Prof. Omar Maaitah	Professor at the Faculty of Engineering/Contact Person
Prof. Thafer Sarayrah	President
Prof. Rida Khawaldeh	Former President
Prof. Mohammed Majali	Professor
Al Balqa' Applied University (BAU)	
Prof. Tareq Azab	Professor, Contact Person
Prof. Ihab Al Ghabeish	Dean of Agriculture
Dr. Basem Al- DAbabseh	Faculty of Agriculture
MONOJO	
Dr. Khalid Khraisat	Director of Services-MONOJO
Penelope Shihab	CEO
Dr. Louay Abu Qatouseh	Researcher
Katia Maqusi	Administrative
Rasha Hiary	Administrative
Mohammed Al-Ahmed	Administrative
JFDA	
Dr. Amjad Haymour	Contact Person
Eng. Safaa Smadi	
Jerash University (JU)	
Dr. Ebrahim El-Tahat	Contact Person
Dr. M. Tarawneh	Professor of Agriculture
Nizar Issa	Faculty of Agriculture
Muiad Al Kyyan	Faculty of Agriculture



This Project has been funded with support from the European Commission. This Publication reflects the views only of the author, and the commission cannot be held responsible for any use which may be made of the information contained therein

The Second FOODQA Academia Industry Council Meeting Thursday, Nov. 23, 2017

Opening

Fahmi Abu Al-Rub, FOODQA Coordinator, welcomed the members of the council and introduced H.E. Prof. Rida Khawaldeh, the former Minister of Agriculture minister and current member of the House of Senate.

Prof. Khawaldeh then gave a speech on the importance of the project to Jordan. In his speech, H.E. Senator Khawaldeh stressed the importance of building bridges of trust between the main actors in the food security in Jordan; namely legislative and supervisory institutions, the private sector and academia. Senator Khawaldeh called on the private and academic sectors to submit their legislative proposals on ethical aspects of new technologies in the field of agriculture and food industries, particularly in the field of genetically modified food. He also promised to provide the necessary support and cooperation in this field.

Prof. Khawaldeh stressed the importance to bridge the gap between the academic sector and the food industry which will help the food production companies to improve their quality systems and improve their competitiveness to reach the European markets.

At the end of the meeting, the participants elected H.E. Senator Khawaldeh as Honorary President of the Council, for his capacity as an expert in this field and one of the most prominent researchers in this field at the local and Arab levels.

Session I: Professor Fahmi Abu Al-Rub, FoodQA Coordinator

- Prof. Abu Al-Rub presented the progress in the project activity summarizing the work done in the last year and the ongoing activities, and then he gave the participants an insight of the upcoming activities in the project.
- Abu Al-Rub explained the methodology that was followed in the development of curricula and the scientific material that will be used in training.
- More than 100 technicians, agricultural engineers, food industry specialists and faculty members from the project partners will be trained in EU.
- The trained staff will train others at their universities in the Food Safety Centers that have been established out of this project.
- Abu Al-Rub stressed the importance of the Academia-Industry council and discussed its objectives and its short and long impact.
- FOODQA website (<https://foodqa.just.edu.jo>) was presented to the participants, and the contents were presented. Abu Al-Rub encouraged the participants to continuously visit the site to keep updated on the activities and materials posted on the site.

The first session was concluded by open discussion and suggestions by the participants. The issues discussed in this session are in Annex 1.

Session II: National Food Control Law and Regulations, Eng. Safa' Al Smadi – JFDA

- Eng. Al Smadi started with presenting the JFDA's website services in the areas of food control and regulation, Licenses and Permits.
- She presented the mission and jurisdictions powers granted to JFDA under the law.
- Al-Smadi presented a brief outline of the articles of the law, the identification of general term as stated by law, the standard of good food and good practice in food production, and the hazard analysis system.
- Al-Smadi presented also the administrative structure and committees established as stated by the law and their tasks (board of management, the technical committee, the higher administrative committee)
- Al-Smadi introduced what is the spoilt food products as identified by the law, what is the obligation of the food producers, what is the due process and judicial protection in case of infringing the law, and the media, communication and Public outreach.

The second session was concluded by open discussion and suggestions by the participants. The issues discussed in this session are in Annex 1.

Session III: Halal Food Certification and Tests; Dr. Khaled Khresat-MonoJO

The topics presented are

- Introduction of the Halal food business and industry; main markets, biggest players.
- History of Halal food, the need for testing and certification
- Why Halal food is a hot area now?
- Halal products other than foods and food additives: Hormones, Enzymes, Cosmetics and pharmaceutical.
- Halal legislation and labeling.
- Halal tests; DNA detection, Alcohol detection.
- Best practices; examples from the Malisa, UAE
- Jordan Halal Certificate; how to obtain, condition and procedures, application, requirement and auditing.

The third session was concluded by open discussion and suggestions by the participants. The issues discussed in this session are in Annex

Session IV: Diet and Microbiome Future of Food Science and Technology, Dr. Luay Abu-Qatouseh-MonoJo

Main topics discussed are

- Dietary Exposures and Cellular Processes Linked to Diseases
- Personal bacterial community is a fingerprint
- Diet type changes microbiome
- Advance technique
- DNA sequencing



This Project has been funded with support from the European Commission. This Publication reflects the views only of the author, and the commission cannot be held responsible for any use which may be made of the information contained therein