



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

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Work Package 3 (WP3) Training of Academia and Industry

This activity will focus on the training of the academia and industry partners. All the previously prepared training and learning material will be used to train both the industry and academia partners.

In this activity, the use of training tools also should be implemented and validated.







3.1 Preparation of the Seminars

The contents of 5 short seminars will be prepared.

- The topics to be addressed:
- 1- General Food Laws.
- 2- Labeling and Nutrition.
- 3- Chemical Safety.
- 4- Biological Safety.
- 5- Genetically Modified Food.







Academia Industry Council second meeting: 23rd of November, 2017



FoodQA Project Meeting in Holiday Inn, Dead Sea, Jordan





• The meeting started with an opening and summary about the project presented by Professor Fahmi Abu Rub, followed by Senator Dr. Rida Khawaldeh.









- The topics that have been covered during the meeting in Holiday Inn, Dead Sea:
- 1- General Food Laws Seminar:
- A seminar on General Food Laws was given by Engineer *Safa Smadi* from the Jordan Food and Drug Administration (JFDA).
- 2- Halal Test Seminar:

A seminar on Halal Testing was given by *Khalid Khraisat* from MonoJo Biotech. The seminar covered Halal test, its definition, explanation of concept, and application in the food industry.







Eng. Safa Smadi – General Food Laws







3- A seminar entitled; Diet and Microbiome – The Future of Food Science and Technology, was presented by Dr. Loay Abu Qatouseh, from MonoJo Biotech.







- Furthermore:
- A chapter on food allergens and hazards had been prepared and submitted as part of the e-books material.
- An optimized protocol for testing food pathogens and toxins had been established in the laboratories of MonoJo Biotech.







3.2 Realization of the seminars

This activity is to be organized in Jordan.

All the JO universities will have participants in each one of these seminars.

These seminars are going to be more specifically oriented to companies.

Due time: 15/09/2019







3.3 Preparation of the training courses

The contents of 5 topics of training courses will be prepared, each one of them is related to one quality or safety standard.

- The topics to be addressed:
- 1- Quality Management Systems (ISO 9001: 2008)
- 2- Food safety Management Systems (ISO 22000: 2005).
- 3- BRC Global Standard Food (Issue 5).
- 4- IFS (International Food Standard 5).
- 5- Global Gap.

Due time: 31/08/2019







- Each one of these training courses will be prepared for a duration of 16 hours of in-room training.
- An additional 2-day training on audit methodologies will be offered for the academic staff who will be involved in the implementation of the management systems in the companies.







Thank You!

