## Table of achieved / planned results

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| **Title and reference number of the work package (WP)** | *WP1-Development of training materials* |
|  |  |
| **Indicators of achievement and or/performance as indicated in the project proposal** | 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: *1. Food safety hazards* *2. Food safety management**3. Personnel hygiene* *4. Design and construction of food premises**5. Cleaning and disinfection**6. Pest control**7. Quality management systems**8. Quality management tools*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:*1. Hand washing**2. Cleaning and disinfection**3. Pest control**4. Temperature control**5. Control* 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:*1. Food spoilage**2. Food preservation**3. Hazard analysis**4. Temperature control**5. Pest control**6. Hand washing**7. Cleaning and disinfection**8. Control of reception of raw materials* are defined and validated. | 8 POSTERS structure defined and validated |
| WP1.4 | Production of e-books.  | 01/10/2017 | 31/03/2018 | - | The E-Book: *1. Food safety hazards* *2. Food safety management**3. Personnel hygiene* *4. Design and construction of food premises**5. Cleaning and disinfection**6. Pest control**7. Quality management systems**8. Quality management tools*are finalized.  | 8 E-BOOKS produced |
| WP1.5 | Production of videos.  | 01/10/2017 | 31/03/2018 | - | The videos:*1. Hand washing**2. Cleaning and disinfection**3. Pest control**4. Temperature control**5. Control* are finalized. | 5 VIDEOS produced |
| WP1.6 | Production of posters.  | 01/10/2017 | 31/03/2018 | - | The posters:*1. Food spoilage**2. Food preservation**3. Hazard analysis**4. Temperature control**5. Pest control**6. Hand washing**7. Cleaning and disinfection**8. Control of reception of raw materials* are finalized. | 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 | - | *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.* | Approval of all the training materials (E-books, videos and posters). |

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

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