

# Third Issue Newsletter



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## Third Management Meeting, Porto, Jan. 21-24 2018



FoodQA 3rd Management meeting was held in Porto during the period 21-24 January 2018. All FoodQA partners participated in the meeting and presented the WPs, tasks, activities, etc., they were involved in.

Professor Mohammed Ebbini, Vice President of JUST, attended the meeting and showed the appreciation of JUST to Erasmus+ and EU for supporting such important projects for Jordan, which focus on fostering the collaboration between academia and industry.

Prof. Abu Al-Rub, FoodQA coordinator, updated the partners on the status of each WP. As was presented, All WPs are progressing according to the agreed schedule and there was no activity that lags its deadline.

Prof. Abu Al-Rub also discussed the findings of the report of the external monitor on the progress of the project activities. According to the report, the external monitor was happy with the progress of the project and there was no serious issue in his report.

Prof. Paola from UniTE presented the training program for staff and students. She emphasized the need to have well-

structured programs that combine theoretical training with hands-on and field visits.

She also required each EU partner to send the final version of the detailed syllabi for the training.

Paola also presented a proposal for the preparation of the e-courses that will be developed by all partners.

Eng. Safaa from JFDA presented the draft for suggested criteria for the selection of the companies in the pilot study.

Penelope Shihab CEO of MonoJo updated the partners on the activities of the AIC and the next activities. Prof. Ahmed Al-Salaymeh presented the sustainability plan of the project, all JO HEIs presented their sustainability plan for the food safety centers at their institutions.

Eng. Lina from Cre.Thi.Dev. presented the quality reports and the evaluation of project events. According to the evaluation reports, all activities were evaluated above the satisfactory level.

In the Steering Committee meeting, the partners agreed on the date of the fourth management meeting in Amman, and the fifth management meeting and training in Croatia.





# Training Programs

On Jan. 22-26 2018 a training in Food safety management systems was held in Porto, Portugal for staff in the partners' institutions. This training covered several topics, these include:

- 1- HACCP PRINCIPLES AND METHODOLOGY
- 2- FOOD SAFETY MANAGEMENT SYSTEMS - IFS



Eng. Adma' Gharaibeh from JUST described the training experience as a great and the information that Mr. Paulo & Mr. Leo presented was very useful. She also said, "The training was the intensive, useful and Rich. Also, the city (Porto) was a very pleasant place and the people were very nice it really was a great experience I would like to repeat".

There was also a training for students in Porto, Portugal from Jan. 22 to Feb. 2, 2018, that had the same topics that the staff training contains.

Tasneem Al Jaber a student from JUST in the Faculty of Agriculture-Department of Nutrition and Food Technology described her experience as "an exquisite, unique and encouraging and the things she and other students learned were very useful".

She also said, "This course has opened my eyes to new ideas of innovation and encouraged me to participate in other opportunities and courses regarding food science and safety. This experience opened my mind to new ideas".



The third training program was held in Teramo, Italy From Jan. 29 to Feb. 2, 2018. It was about "Food Safety Hazards Cleaning and Disinfection".

Eng. Ranya Esoh from JUST-Faculty of Agriculture described the training as an excellent experience and she felt that she is very lucky to be a part of it since the lecturers were highly educated, have great knowledge and excellent experience in food issues.

During the training they learned how to deal with the challenges related to food, starting with the microbiology of food ending with the new technologies for food preservation. Also, she said, "The lecturers forwarded our minds to use the natural and organic materials in food also they gave us a lot of information about the nanotechnology and cleaning mechanisms."



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