**Workshops and lectures held at the Dept of Nutrition and Food Technology- The University of Jordan by the trained staff in FoodQA project.**

* Held activities ( During 5-6th March-2018)

Meeting between staff (trained in Italy and trained in Portugal) with scientific committee member Prof Al-Dabbas. Overall evaluation of both training courses among participants, exchange of training materials and explanation of some courses training materials were accomplished.

* Lectures

Target: Employee and Undergraduate students of Dept of Nutrition and Food Tech. at faculty of agriculture.

Supervision: Prof. Maher Al-dabbas

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| Topic | Presenter | Date\* |
| * Introduction to FoodQA project, objectives, partners, outcomes, courses
* Food additives: usage, categories, safety, legislations….
 | Prof. Maher Al-Dabbas  | 27- May -2018 |
| * Handling and receiving of food selection, preparation.
* Cleaning and disinfection: methods, reagents and CIP cleaning…
 | Eng. Nisreen Shehadeh | 28- May -2018 |
| * Personnel hygiene in food industry
* Foodborne illness, Infection vs. intoxication, cross-contaminations
 | Eng. Isra`a Haj Hussein | 28-May-2018 |
| * Proper hand washing

 gloves usage, Swap test, microbial  analysis of food | Eng. Rana Alakhras | 3-June-2018 |
| * Food danger zone, Food borne illness, Sporadic and outbreak, Horizontal Vs vertical transmission, Common spoilage Microbes
 | Eng. Tala Mashal | 4- June -2018 |
| * HACCP application in food industry
 | Eng. Mohammed shaheen | 10- June -2018 |