## Table of achieved / planned results

|  |  |
| --- | --- |
| **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 and produced as e-books.  **n. 6 e-books have been published by an international company as open-sources e-books.** | 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 and produced. | 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 and produced. | 8 POSTERS produced |
| WP1.7 | Validation of training materials. |  | 30/4/18 | - | All training materials are finalized and approved. | Approval of all the training materials (E-books, videos and posters). |

**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** |
| --- | --- | --- | --- | --- | --- | --- |
|  |  |  |  |  |  |  |

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

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