## Table of achieved / planned results

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| **Title and reference number of the work package (WP)** | **WP 3: Training of academia and industry** |
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| **Indicators of achievement and or/performance as indicated in the project proposal** | Training course , No of companies involve , re -training course |

**Activities carried out to date to achieve this result:**

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| --- | --- | --- | --- | --- | --- | --- |
| **Activity N°** | **Activity**  **Title** | **Start date** | **End date** | **Place** | **Description of the activity carried out** | **Specific and measurable indicators of achievement** |
| 3.1 | Preparation of the seminars | 31/1/2017 | 30-10-2017 | Jordan | The JO partners decided to prepare three seminars related to the food industry in Jordan. These seminars are:   1. National Food Control Law and Regulations 2. Halal Food Certification and Tests 3. Diet and Microbiome Future of Food Science and Technology   It is planned to organize these courses in Nov. 2017 during the second AIC meetings and workshops | Seminars prepared (n.3) |

**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** |
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| 3.1 | Preparation of the seminars | 31/1/2017 | 31-03-2018 | Jordan | The EU partners will prepare 5 seminars include:   1. General food laws (Principles, food hygiene, traceability) 2. Labelling and nutrition (Food labelling, health and nutrition claims, Nutrition labelling, food supplements, addition of vitamins and minerals, dietetic foods, food for infants and young children, food for weight reduction, food for special medical purposes, food for sport people, food for diabetics). 3. Chemical safety (Additives, flavouring, contaminants, residues, pesticide residues, food contact materials, hormones in meat, fraudulent practices). 4. Biology safety (Food hygiene, BSE/Scrapie, Animal by-products, food-borne diseases, microbiological criteria, irradiation). 5. Genetically modified food and feed (Labelling and traceability). | Seminars prepared (n.5) |
| 3.2 | Realisation of the seminars | 31/1/2017 | 14/9/2019 | Jordan | The JO partners will organize the training workshops for the JO seminars during the second AIC workshops on Nov. 17, 2017  The EU seminars will be organized during the third AIC workshops in April 2018. | Seminars prepared (n.8) |
| 3.3 | Preparation of the training courses | 1/7/2017 | 30/1/2018 | Jordan | EU and JO partners will prepare the contents of 5 topics of training courses, each one of them related to one quality or food safety standard: 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.  Each one of these training actions will be prepared for a duration of 16 hours of in-room training. | Training courses prepared (n.5) |
| 3.4 | Realisation of the training courses | 30/3/2018 | 14-09-2019 | Jordan | All five courses will be organized for the pilot industries in Jordan during Aug. 2018-Sept. 2019 | Training courses organized. |
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**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. |