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TABLE OF ACHIEVED / PLANNED RESULTS

Title and reference number of the work	WP 3: Training of academia and industry
package (WP)	
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:

Activit N°	y Activity Title	Start date	End date	Place	Description of the activity carried out	Specific and measurable indicators of achievement
3.1	Preparation of the	31/1/2017	15/4/2017	Jordan	Five seminars to be prepared by EU partners	Seminars prepared (n.5)
	seminars					

Activities to be carried out to achieve this outcome (before the end of the project)

Activity	Activity	Start date	End date	Place	Description of the activity to be carried out	Specific and measurable
N°	Title					indicators of progress
3.1	Preparation of the	31/1/2017	31-03-	Jordan	The EU partners will prepare 5 seminars include:	Seminars prepared (n.5)
	seminars		2018		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,	

Annex V - Technical Implementation Report (Progress report on implementation of the action)

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Activity N°	Activity Title	Start date	End date	Place	Description of the activity to be carried out	Specific and measurable indicators of progress
					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).	
3.2	Realisation of the seminars	31/1/2017	14/9/2019	Jordan	The EU seminars will be organized during the AIC workshops in April 2018.	Seminars prepared (n.5)
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.

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.

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