



WP3 Final Report

WP 3 Training of academia and industry

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March 2020

Document Data

Deliverable: WP3 Final Report

Work Package: 3. Training of academia and industry

Work Package Leader: MONOJO (Jordan)

Work Package Co-Leader: All partners

Distribution level: Partnership (Confidential)

Review by: Internal

Document Version: 1 (final)

Status: Approved

Document History

Version	Date	Author/Organization	Changes/version
1	24/04/2020	MONOJO	Base document
2	18/05/2020	JUST	Final version

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This project has been funded by the Erasmus+ Programme of the European Union.

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1 Introduction

The project FOODQA “Fostering Academia Industry collaboration in Food safety and Quality” has been co-funded under the Erasmus+ Programme. The FoodQA project aims at reinforcing and structuring a Jordanian network for promoting entrepreneurship and innovation in the food area, while improving the flow of knowledge and cooperation between HEI and industry.

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FoodQA addressed one of the national priorities in Jordan in providing safe food and food quality. Thus, it responds to the need for a professional and well-designed courses and facilities able to offer answers and provide solutions in the interdisciplinary approach of food industry and business. This integrates knowledge and expertise in academia on one hand and in industry on the other hand. Currently, Jordan regulatory bodies hold massive responsibilities in these fields, but still the lack of integration in between different regulatory and legislative bodies resulted in difficulties in decision making. The development of the FoodQA helped in bridging the gap between of the Jordanian governmental authorities and the industrial community. With the creation of interface Centres for food safety and food quality in Jordan, FoodQA intends to support the organisation and structure of the interfaces between Academia and Industry; making available to the food sector technical and scientific services that can contribute to the development of the industry and to strength its competitiveness in the direction of a future integration in the European Union in particularly in the area of food safety and quality.

1.1 Objectives

The purpose of WP3 was the development of training materials to train the food industry in Jordan on different topics in food safety and quality. This activity focusd of the training of the academia and industry partners. All the previously prepared training and learning materials in WP1-2 were used to train the both the industry and academia partners.

Although in the original proposal the partnership proposed to prepare 5 seminars, the partnership has prepared 14 seminars and training workshops; 8 by EU partners; and 6 by the JO partners.

The EU prepared seminars include:

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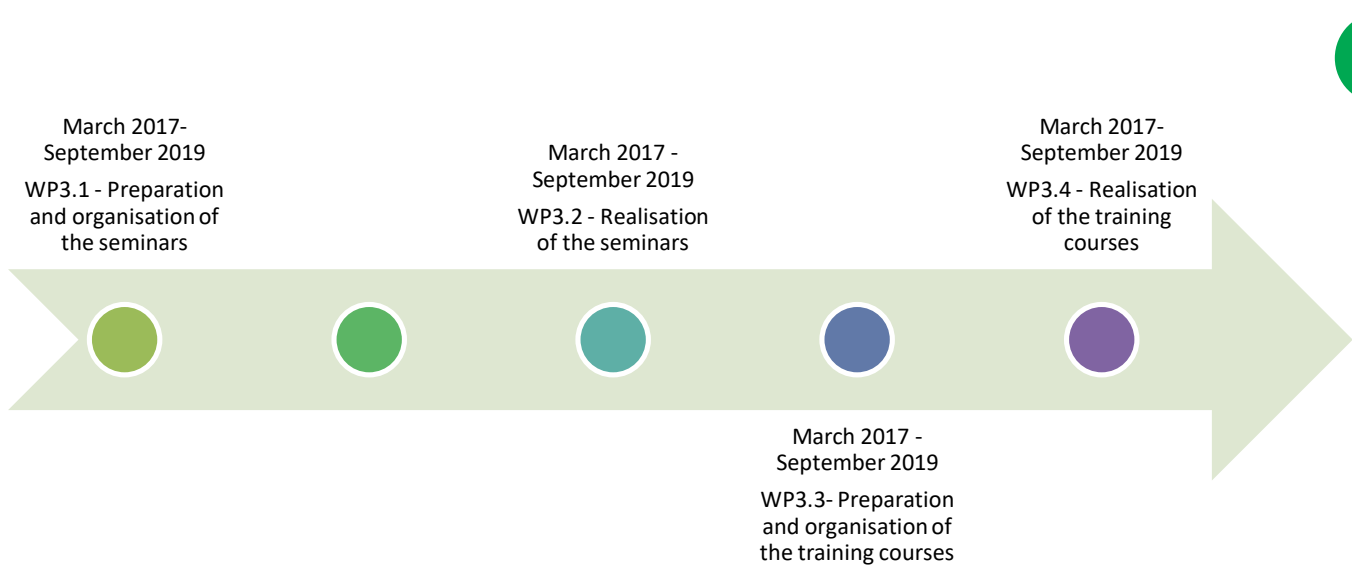


- General food laws (Principles, food hygiene, traceability)
- Labelling and nutrition (Food labelling, health and nutrition claims, Nutrition labelling, food supplements, addition of vitamins and minerals, dietetic foods, food for infants and young children, food for weight reduction, food for special medical purposes, food for sport people, food for diabetics).
- Chemical safety (Additives, flavouring, contaminants, residues, pesticide residues, food contact materials, hormones in meat, fraudulent practices).
- Biology safety (Food hygiene, BSE/Scrapie, Animal by-products, food-borne diseases, microbiological criteria, irradiation).
- Genetically modified food and feed (Labelling and traceability).
- Enhancing a Culture of Food Safety in the Organisations
- Not Just Antioxidants: The Technological Functionality of Phenolic Compounds in Food Matrices
- Food Biopreservation by Means of Essential Oils, Hydrolates and Vegetable Extracts

The JO seminars include:

- National Food Control Law and Regulations
- Halal Food Certification and Tests
- Diet and Microbiome Future of Food Science and Technology
- COVID-19: facts and myths
- Influence of Several Physical Treatments on the Improvement of Some Quality Parameters of Olive
- Importance of Food Safety in Ensuring Food Security

1.2 Activities timeline



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2 Activities

2.1 WP3.1 – 1 Preparation and organisation of the seminars

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In this activity aimed at preparing the contents of the 5 seminars. These seminars were designed to be short day action, with the duration of one day. This type of action addressed specific topics, mainly related to legislation, in particular Jordan and EU legislation. The topics that were addressed are the following:

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).

In addition to the originally proposed seminars and training materials, more seminars and topics were covered. These include

6. Enhancing a Culture of Food Safety in the Organisations
7. Not Just Antioxidants: The Technological Functionality of Phenolic Compounds in Food Matrices
8. Food Biopreservation by Means of Essential Oils, Hydrolates and Vegetable Extracts
9. National Food Control Law and Regulations
10. Halal Food Certification and Tests

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11. Diet and Microbiome Future of Food Science and Technology
12. COVID-19: facts and myths
13. Influence of Several Physical Treatments on the Improvement of Some Quality Parameters of Olive
14. Importance of Food Safety in Ensuring Food Security

2.2 WP3.2 – Realisation of the seminars

In the scope of this activity, all seminars were defined and validated as planned.

These training courses/seminars were prepared by joined forces among the EU and JO partners. Staff from the FOODQA partners and from the JO food industry companies were involved in the realisation of the seminars/courses.

2.3 WP3.3 Preparation and organization of the training courses

EU and JO partners prepared 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 9001:2015),
- 2- Food safety management systems (ISO 22000:2015),
- 3- BRC Global standard food (Issue 5),
- 4- IFS (International food standard 5),
- 5- Global gap.

2.4 WP3.4 Realisation of the training courses

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Both the EU and JO partners participated in organizing the training courses. JO staff and students received training at P&B on the five training courses. AUA and CRE.THI.EDV. organized training for JO staff on:

- 1- Quality management systems (ISO 9001:2018),
- 2- Food safety management systems (ISO 22000:2015)

3 Overall Conclusions

All the proposed training materials were successfully produced. The consortium prepared and delivered more training courses and seminars to the staff and the food industry companies in Jordan. These materials were produced and delivered with a high-quality standard. This was recognised not only by the partners but also by other stakeholders including those involved in the Academia-Industry Council.

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