This course focuses on food hygiene and quality control in the production process of animal-sourced foods: the production process in this course refers to the stage after slaughter/milking. Targeted livestock are cattle, swine, and poultry. Targeted products are meat, milk, and eggs. This course is designed for countries which have necessary infrastructure of animal-sourced foods industry.

**Objective**

1. Participants will be able to explain advanced techniques of animal-sourced foods production and its quality and hygiene management to relevant public/private stakeholders by understanding the process of animal-sourced foods production in Japan.
2. Participants will be able to understand hygiene management systems including HACCP in Japan to compare with that of home country and identify problems of hygiene management in home countries.
3. Participants will be able to plan the improvement of hygiene management systems to address problems and disseminate techniques in the production process of animal-sourced foods in home countries.

**Contents**

**Preliminary Phase in home country**
Submit inception report

**Core phase in Japan**
Following lectures, field visits, practices and discussions are provided:
1. Animal production science (beef cattle, milk cattle, swine, poultry, situation of production and distribution), food hygiene (milk products, meat products), risk management (oral infections, microbiological analysis, residue analysis, animal source, food safety, prevention technique)
2. Food safety (history of food accident, food safety administration, international standards of food safety, food safety basic act and food safety commission), food safety and traceability (traceability system in Japan, food safety and HACCP)
3. Formulating Final Report

**Finalization phase**
Submit "Questionnaire on the progress of the JICA ex-participants' activity" after six months.

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**Target Organization / Group**

Central/Local administration or private organization dealing with quality control of animal source foods from feeding stage up to distribution.

1. Inspector/Supervisor/Extension worker/planning officer engaged in quality control or food hygiene of animal-sourced foods from feeding stage up to distribution
2. More than 3 years experience
3. Be able to participate beef/pork processing practice