

Local Industry Development through the Enhancement of Hygiene and Quality Management for Animal-Sourced Foods 乳肉卵の衛生管理・品質管理の向上を通じた地域産業の振興		Continuing	
		10 participants	
Target Countries :			
Course No. : J1704109		No. : 1784694	
Sector : Agricultural/Rural Development/Other Agricultural/Rural Development Issues			
Sub-Sector :			
Language : English			
Outline			
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/Outcome		Target Organization / Group	
【Objective】 Quality and safety of animal source foods are improved by appreciating the importance of food hygiene, quality control and risk management in the entire production process of animal-sourced foods.		【Target Organization】 Central/Local administration or private organization dealing with quality control of animal source foods from feeding stage up to distribution.	
【Outcome】 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.		【Target Group】 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	
Contents			
【Preliminary Phase in home country】 Submit inception report		Course Period	2018/02/12~2018/05/17
【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			Department in Charge
【Finalization phase】 Submit "Questionnaire on the progress of the JICA ex-participants' activity" after six months.		JICA Center	JICA Hokkaido (Obihiro)
		Cooperation Period	2015~2017
Implementing Partner	The Association of Small Business Entrepreneurs (Tokachi branch)		
Remarks and Website			