

Local Industry Development through the Enhancement of Hygiene and Quality Management for Animal-Sourced Foods: milk, meat and egg 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		Updated
Target Countries :		
Course No. : J1804396		No. : 1884694
Sector : Agricultural/Rural Development/Other Agricultural/Rural Development Issues		
Sub-Sector :		
Language : English		
Outline		
In many developing countries they have increased demand of animal products. However they need processing technique of animal-sourced foods and its quality preservation and safety improvement. This course provides the knowledge of hygiene and quality management in a series of process of production, processing and distribution of animal-sourced foods. Targeted livestock are cattle, swine and poultry and 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
<p>【Objective】 The necessary knowledge and techniques which is improved quality and safety of animal-sourced foods will be shared with related persons by by appreciating the importance of food hygiene and quality control in the process of production, processing and distribution of animal-sourced foods.</p> <p>【Outcome】 1. Participants will be able to explain advanced techniques of animal-sourced foods production and its quality and hygiene management by understanding the process of animal-sourced foods production and distribution in Japan. 2. Participants will be able to understand food safety, risk and food hygiene management system(HACCP) and identify problems of food hygiene management in home countries. 3. Participants will be able to plan the improvement of hygiene management system to address problems and disseminate techniques in the production process of animal-sourced foods in home countries.</p>		<p>【Target Organization】 Governmental organizations or private organization dealing with quality control of animal sourced-foods from feeding stage up to distribution.</p> <p>【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 4. Under 45 years old</p>
Contents		
<p>【Preliminary Phase in home country】 Submit Inception Report 【Core phase in Japan】 1. Animal Production (situation of production and distribution of beef cattle, milk cattle, swine, poultry and small ruminant) Livestock Hygiene (livestock diseases, meat inspection, slaughtering method, hygiene meat processing, rendering) Food Hygiene (structure and chemical composition of meat, assessment of meat quality, food eumycetes, prevention technique) Traceability Production of animal-sourced foods (cheese, hum, sausage) Outline of husbandry in Hokkaido and Japan Agricultural Cooperatives 2. Food Safety (food accident, risk analysis, quality control, international standards of food safety, food safety administration, packing materials) food risk (microorganisms harmful to food, microbiological analysis, putrefaction of food, chemical residue) Improvement of awareness for consumer HACCP 3. PCM Action plan writing 【Finalization Phase】 Reporting in home country</p>		<p>Course Period 2018/6~2018/7</p> <p>Department in Charge Rural Development Department</p> <p>JICA Center JICA Hokkaido (Obihiro)</p> <p>Cooperation Period 2018~2020</p>
Implementing Partner	The Association of Small Business Entrepreneurs (Tokachi branch)	
Remarks and Website		