

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		Continuing	
Target Countries :			
Course No. : 201984694-J002			
No. : 201984694			
Sector : Agricultural Development/Animal Health Hygiene / Livestocks			
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】 Quality and safety of animal-sourced foods are improved 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. To Understand 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. To understand food safety and HACCP in Japan. 3. Through the training program, reorganize the current situation of participants' country and to formulate Action plan for the solution of the situation.</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</p> <p>【Core phase in Japan】 1. Animal Production (situation of production and distribution of beef cattle, milk cattle, swine and poultry) Livestock Hygiene (livestock diseases, meat inspection, slaughtering method, hygiene meat processing, rendering) Food Hygiene (structure and chemical composition of meat, food eumycetes, prevention technique) Traceability Production of animal-sourced foods Outline of husbandry in Hokkaido and Japan Agricultural Cooperatives Production and hygiene of raw milk 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) HACCP 3. PCM Action plan writing</p>		Course Period	2020/2~2020/4
		Department in Charge	Rural Development Department
		JICA Center	JICA Hokkaido (Obihiro)
		Cooperation Period	2018~2020
Implementing Partner	Tokachi Regional activation support organization		
Remarks and Website			