JICA Technical Cooperation Project

Project for Improvement of Hygiene Quality Control System of Milk and Dairy Products

Project Purpose: The establishment of a self-sustaining system for personnel development and a comprehensive food hygiene management framework, both instrumental in strengthening the export competitiveness of the Kyrgyz milk and dairy products sector.

Project Period: 2025 - 2027

Implementing (Counterpart) Organization(s): Veterinary and Phytosanitary Surveillance Service of the Kyrgyz Republic

Project Site: Bishkek city and 2 other areas

The dairy sector in Kyrgyz Republic has received considerable support from JICA through various initiatives over the years. These have included the "Milk and Dairy Product Quality and Safety Inspection Master Plan Project (M/P)" from June 2015 to January 2017, the " Market-Oriented Raw Milk Production Project in Chuy Province (MOMP)" from July 2017 to June 2022, and the "Project on Improvement of Human Resource in Food Laboratories to Improve the Quality of Milk and Dairy Products (FLAQUM)" from March 2019 to December 2023. MOMP has focused on enhancing hygiene practices at the point of milk production, while FLAQUM has improved the accuracy and personnel expertise in milk and dairy product quality inspection and auditing. "Advisor for Improvement of Hygiene Quality Control System of Milk and Dairy Products" is a follow-up of MOMP and FLAQUM and will focus on establishment of a self-sustaining system for personnel development and a comprehensive food hygiene management framework, both instrumental in strengthening the export competitiveness of the Kyrgyz milk and dairy products sector.

Expected Outcomes:

1) Central and local agencies have integrated and institutionalized human resource development programs for managing the food hygiene quality of milk and dairy products.
2) A clear and actionable roadmap has been delineated, paving the path towards the development of a robust food hygiene management system for milk and dairy products in Kyrgyzstan.
3) A comprehensive and effective human resource development system specifically designed for food hygiene inspection of milk and dairy products in the target area has been developed and established.

Key Activities:

- Selection of the target Area and Situational Analysis: Identify and select the target area, followed by comprehensive understanding and analysis of the current situation of raw milk quality inspection and factory audits in the target area.
- Building and Implementing a Human Resource Development Program (inspection): Develop and put into operation a bespoke human resource development program designed specifically for local agencies in the target area.
- Institutionalizing the Human Resource Development Program: Undertake extensive coordination efforts with relevant stakeholders to institutionalize the human resource development program for local agencies.
- Establishment of a Preparatory Committee: Launch and coordinate a preparatory committee dedicated to the establishment of a food hygiene management system for milk and dairy products in Kyrgyzstan.
- Formulation of a Food Hygiene Management System Plan: Develop a comprehensive plan aimed at establishing a robust food hygiene management system for dairy products in Kyrgyzstan.