



activity:

Training course in **ainia**- technological centre, Valencia (Spain)

title:

“Good Consumption Practices (GCP): How to prevent food poisoning”

date:

21th to 24th of November, 2005

introduction:

The implementation of a Good Consumption Practices in the country is an important factor to improve the food safety and to prevent food poisoning. Millions of people all over the world are getting sick from food they have eaten at home or in restaurants. The consumers must know everything they need to select, prepare, and store food without risk or worry. Because of it, it is fundamental to spread the Good Consumption practices around their country.

objectives:

The main goal of this action is inside the goal 3 performance of training program of the staff and trainers of EFSIC in Spain and extension activities in Egypt, and it has as objective the training of EFSIC trainers in Good Consumption Practices

So this action is transferring to Egyptians personnel the practical and theoretical knowledge, about all the safe food handling habits that consumers have to learn to avoid or reduce the cases of foodborne illness in the country.

As a result of this action, the EFSIC ´s technicians will be able to develop by themselves a training or educational actions for the Egyptians consumers, in order to explain them the right ways to be sure the food they are buying is safe, to prevent food contamination at home and to eat safely in restaurants.



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ainia

GCP TRAINING SHEDULE PLANNED	Monday			Tuesday			Wednesday			Thursday		
	21 th November			22 th November			23 th November			24 th November		
	9:00/ 11:00	11:30/ 14:00	15:00/1 8:00	9:00/ 11:00	11:30/ 14:00	15:00/1 8:00	9:00/ 11:00	11:30/ 14:00	15:00/1 8:00	9:00/ 11:00	11:30/ 14:00	15:00/1 8:00
Topics												
1. Introduction to the training course												
2. Objectives												
3. Materials structure												
4. How to train in GAP systems												
5. Introduction to good consumption practices												
6. Introduction to "how to prevent food poisoning".												
GCP												
7. What is food poisoning												
8. ...safe when shopping												
9. ...in your kitchen												
10. Safe eating away from home												
11. The science of food poisoning												
12. The role of food consumers associations in the food quality and safety												
Evaluation												
13. Training course evaluation methodology												
14. Final evaluation of GCP												
15. Closing												
Practical exercise												
Nº: 1,2,3												
Nº: 4,5,6,7												
Nº: 8,9,10												
Nº: 11,12												
Practical Demonstrations												
1. Visit to local market												
2. Visit to restaurant kitchen												

Trainers: M^a Irene Llorca, Quality and Environmental Department (ainia)
 Technical personnel of Food Consumers Associations
 Technical of local market
 Technical of kitchen restaurant