



Erasmus+



**Meeting on The Establishment of
HACCP Training Modules on Food
and Feed Safety in the Light of
European Standards
Acronym – BestFOOD**

TPM-02: London

Organised in co-operation with
Eskişehir Directorate of Provincial Food
Agriculture and Livestock

**UK-Certified Knowledge
Association (UKCKA)**

2nd, Floor, C/O Global Intelligence Consultancy,
102, Cranbrook Road, Ilford. IG1 4NH. UK

**Kick-Off-Meeting – TPM - 02- London
London, United Kingdom**

06 – 10 July 2017

For more information on Erasmus + Programme please go to
Turkish National Agency: www.ua.gov.tr



"Bu proje T.C. Avrupa Birliği Bakanlığı, AB Eğitim ve Gençlik Programları Merkezi Başkanlığına (Ulusal Ajans, <http://www.ua.gov.tr>) yürütülen Gençlik Programı kapsamında ve Avrupa Komisyonu'ndan sağlanan hibeyle gerçekleştirilmiştir. Ancak burada yer alan görüşlerden Ulusal Ajans veya Avrupa Komisyonu sorumlu tutulamaz."

Aim of the Kick-Off Meeting:

The general aims of this project Workshop are:

- ◆ 1) To visit the meat and dairies in the city London/UK and to show the work under supervision;
- ◆ 2) communicate information and share experiences through HACCP procedures;
- ◆ 3) To jointly develop and determine the contents of the ICT training module and the general functions of the website www.bestfood-haccp.com as part of the project;
- ◆ 4) To determine the contents and names for 35 courses / modules.

In this context, 5 meat markets, 5 restaurants and 5 hotel's restaurants are to be visited. Within the scope of the project, the roles and responsibilities of all partners are identified and the project process defined. On the basis of the EU legislation, the following training modules are to be developed and adapted:

- ◆ Regulation (EC) No 178/2002 on laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety.
- ◆ Regulation (EC) No 183 / 2005 on the hygiene and feedstuffs
- ◆ Regulation (EC) No 853/2004 laying down specific hygiene rules for food of animal origin.
- ◆ Regulation (EC) No 854/2004 laying down specific rules for the organisation of official controls on products of animal origin intended for human consumption.
- ◆ Regulation (EC) No 852/2004 on the hygiene of foodstuffs
- ◆ Regulation (EC) No 882/2004 on official controls performed to ensure the verification of compliance with feed and food law, animal health and animal welfare rules.
- ◆ Other legislation related to HACCP

Day 1: Thursday 6 July 2017

Time	Activities
09:00	Registration of participants including coffee
09:30	Welcome Speech: Dr. Özgür H. ÇİNAR, UKCKA
10:00	Opening of day 1- Introduction of project instrument. Dr. Hatice Olcay, Management of Project, Eskisehir Agricultural Provincial Control Department, Turkey
10:20	Coffee Break
10:40	Field Works <ul style="list-style-type: none">◆ Restaurant (Tava)◆ Meat Market (Holand Bazaar)◆ Hotel Restaurant (Travelodge)◆ Hotel Restaurant (Mayfair)◆ Meat Market (IQ Food Centre)
13:00	Lunch
14:00	Field Works <ul style="list-style-type: none">◆ Hotel Restaurant (Best Western Ilford)◆ Hotel Restaurant (Britannia Inn)◆ Restaurant (Testi)◆ Restaurant (Istanbul)◆ Meat Market (East Ham Butchers)
17:00	Open Session - Q & A All participants
17:30	Discussions - questions - answers. Chair and participants
18:00	Conclusions of day 1 and introduction to day 2

Day 2: Friday 7 July 2017

Time	Activities
09:30	Opening of day 2 <i>Dr. Ozgur H. ÇİNAR,</i> <i>UKCKA</i>
09:50	Field Works; <ul style="list-style-type: none">◆ Hotel Restaurant (Lucky 8)◆ Meat Market (Super Butcher)◆ Meat Market (Smithfield)◆ Restaurant (Fatisa)◆ Restaurant (Warda)
13:30	Lunch
14:30	Biological Hazards in Foods (Module 1) <i>Dr. Hatice Olcay, Management of Project,</i> <i>Eskisehir Agricultural Provincial Control Department, Turkey</i>
14:50	Coffee Break
15:10	Presentation of ICT platform by Euro-Cert Academy - Berlin <i>Mr. Tuncay Özer – Manager from Berlin / Germany</i>
15:30	HACCP System and Implementation (Module 4) <i>Prof. Dr. Ufuk Tansel Şireli, Ankara University, Veterinary Faculty</i>
16:00	Coffee Break
16:20	Chemical Hazards in Foods (Module 1) <i>Ms. Martina FİKSELOVA, Slovak University of Agriculture in Nitra</i>
17:00	Conclusions of day 2 and introduction to day 3 <i>Chair and participants</i>

Day 3: Saturday 8 July 2017

Time	Activities
09:30	Opening of day 3 <i>Dr. Ozgur H. ÇİNAR,</i> <i>UKCKA, UK</i>
09:50	Control of Hazards in Foods (Module 1) <i>Prof. Dr. Ayhan FİLAZİ, Ankara University, Veterinary Faculty</i>
13:30	Lunch
13:50	Open Session - Q & A <i>All participants</i>
14:30	Specific Hygiene Requirements (853/2004) <i>Prof. Dr. Ufuk Tansel Şireli, Ankara University, Veterinary Faculty</i>
15:00	<i>Coffee Break</i>
15:10	International Framework Related to HACCP <i>Dr. Ozgur H. ÇİNAR, UKCKA</i>
15:50	<i>Coffee Break</i>
16:20	Closing and Identification of Future Need For Assistance <i>Chair and Participants</i>
16:20	Discussions - Questions and Answers. <i>All participants</i>
17:00	Conclusions of day 3 and introduction to day 4 <i>Chair and participants</i>

Day 4: Sunday 9 July 2017

Time	Activities
09:30	Opening of day 4 <i>Dr. Ozgur H. ÇINAR,</i> <i>UKCKA, UK</i>
09:50	Principles of HACCP (Module 5) <i>Dr. Hatice Olcay, Management of Project,</i> <i>Eskisehir Agricultural Provincial Control Department, Turkey</i>
13:30	Lunch
14:30	Determination of Hazard Analysis (Module 4) <i>Prof. Dr. Ayhan Filazi, Ankara university, Veterinary Faculty</i>
15:00	Coffee Break
15:20	Product Description (Module 5) <i>Arzu GÜRERGENE, Food Inspector</i> <i>Eskisehir Agricultural Provincial Control Department, Turkey</i>
16:00	HACCP – Prerequisites (Module 3) <i>Dr. Hatice Olcay, Management of Project,</i> <i>Eskisehir Agricultural Provincial Control Department, Turkey</i>
16:50	Coffee Break
17:10	Open Session - Q & A <i>All participants</i>
17:30	<i>Closing of the meeting</i>

Day 5: Monday 10 July 2017

Time	Activity / Details
09:30	Opening of day 4 <i>Dr. Ozgur H. ÇINAR, UKCKA, UK</i>
09:50	Industrial Applications (Module 7) <i>Prof. Dr. Ufuk Tansel Şireli, Ankara university, Veterinary Faculty</i>
10:30	Assessment of HACCP Compliance (Module 6) <i>Ms. Martina FİKSELOVA, Slovak University of Agriculture in Nitra</i>
11:10	Coffee Break
11:25	Closing and identification of future need for project
12:00	Closing of the Workshop

This Project is being organised by the Republic of Turkey Ministry for EU Affairs, Turkey Center for EU Education and Youth Programmes (Turkish National Agency)

Erasmus+ Programme kapsamında ve Avrupa Komisyonundan sağlanan hibeyle gerçekleştirilmektedir.

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