Ministry of Foreign Affairs

Are you a civil servant in the Middle East and Northern Africa (MENA) region, or do you work for a semi-public organisation in that region? If so, please register for a professional development training course on

Food Safety

Who is the course for?

We invite professionals[1] who are ambitious about professionalising their public services in Food Safety to register for this training course. This is a unique opportunity to share your knowledge and skills with other participants and be inspired by colleagues abroad.

This training course is for civil servants and employees of semi-public organisations in the target countries of Algeria, Egypt, Iraq, Jordan, Lebanon, Libya, Morocco, Oman,Palestinian Territories and Tunisia.

To register, you must have between 5 to 10 years of relevant work experience in Food Safety. Since this is a once in a lifetime experience, you can only participate in a Shiraka training once, and only if you have not previously participated in another Shiraka training programme.

Since we value diversity among our participants, we encourage women to take part.
This training programme is part of the 'Shiraka' training programme, an initiative of the Ministry of

[1] Civil servants are the main target group. However, a limited number of places are available for participants from semi-public organisations. We welcome participants from organisations that are closely linked with public actors in the relevant field, play a direct or active role in the value chain, or are directly affected by policy development and therefore have a good reason to be involved.

Foreign Affairs. Shiraka aims to strengthen and improve bilateral relations between the Netherlands and the MENA region in the public sector and offers an opportunity to improve public services through reciprocal inspiration. For more information on the Shiraka Training Programme please watch this video.

Training course goals

The training program on food safety will help you:

- Share your knowledge and skills in your home country.
- Develop a valuable network of peers in your region, country and in the Netherlands;
- Strengthen your connections with the Netherlands and stakeholders in the Dutch food safety sector.
- Explain governance, standards and regulations: WTO (SPS, TBT) CODEX, WOAH (previously OIE), IPPC; public and private standards.
- Explain key concepts and common elements of national food safety controls such as risk analysis, integrated approach, risk-based monitoring and inspection, enforcement, conducive legislative and policy development, and communication.
- Describe methodologies of risk assessment, management and communication and their application in national control systems.
- Explain the roles and responsibilities of public and private stakeholders in achieving adequate and efficient national controls.
- Identify options to improve national control systems by
    - making use of stakeholder participation tools and management of change.
    - understanding ways to cooperate with different government bodies under a joint concept of Food Safety, and ways to involve the private sector.
- Translate these options into next steps that can be taken after the training. This could be an action plan in the field of governance and cooperation mechanisms, curriculum development, training, or knowledge dissemination.
- Describe options to address sanitary and food safety issues in international trade from both business and government perspectives.
- Explain key concepts and common elements of good practices and food safety and quality management in food supply chains such as prerequisite programs, Hazard Analysis and Critical Control Point (HACCP), traceability, incident management.
- Explain purpose, impact and critical factors in auditing and certification of prerequisite programs, and food safety management systems such as FSSC22000, BRC and IFS.

Training course topics

The training course covers the following topics:

- **BLOCK 1**: Governance, standards, regulations (WTO, FAO, WHO, CODEX, IPPC, WOAH (previously OIE)), official control, risk analysis at global level, value chains, private standards
- **BLOCK 2:** EU food law, risk analysis at EU and at member state level, international trade
- **BLOCK 3:** Food control system in your country; set up, challenges, opportunities and potential strategies

Training course details

- Since all the sessions are in English, we recommend an intermediate level of English.
- Live interpretation during meetings and sessions into Arabic and/or French is available.
- We can offer the training course to 25 people. We will allocate these places to the participating countries based on the quality of the applications.

- The entire training course will last for
  - Online: 5 weeks * 2 sessions / week of 3 hours; (30 contact hours; 4 hours/week self-study)
  - Face-to-face in Tunisia (working 3 days).

We expect you attend all sessions.
- Study visits and social activities are part of the training course.
- You will receive a certificate of participation upon completing the course.

Training course itinerary

The training course will be in 2 parts, and held at 2 locations:

	Dates	City	Country
Part 1	June 22 – August 25, 2026	Online	Online
Part 2	January 2027	Hammamet	Tunisia

Part of the course may take the form of blended learning (partly online, partly offline).

If international health and travel restrictions make it impossible to hold a training session in Tunisia, an alternative will be offered. This may be an online training.
If the training is held online, we expect participants to have good computer skills, access to an adequate computer with a recent operating system and a good internet connection (participants must be able to use Zoom, Word, PowerPoint etc.).

For all participants

- You must organise and pay for your journey to the airport in your home country.
- You are responsible for organising your visa in your home country.

Costs for participants from countries on the OECD-DAC list

- The Dutch government will cover all relevant costs. This includes international travel, accommodation, meals during training days, visa and insurance and tuition fees.
- If you travel from an international airport outside your home country, you will need to cover local travel costs yourself. You will receive compensation for the international leg of your journey.

Costs for participants from countries not on the OECD-DAC list

- You must organise and pay for your own international travel and visa.
- The Dutch government will cover the cost of accommodation, insurance and tuition fees.

No-show or cancellation costs

- If you cannot attend or cancel your participation within 4 weeks prior to the training course, the organisation has the right to claim all the associated costs from your employer.

How to apply

- Applications should be made online before **June 11, 2026**.
- Visit our Shiraka training courses overview and select the course of your choice by clicking on 'apply'.
- Log in or create an account using the 'register' button.

More information
shiraka@rvo.nl (for questions concerning your application and the database)
shiraka.foodsafety@wur.nl (for questions concerning the course)

The Shiraka Training Programme is an initiative of the Ministry of Foreign Affairs of the Kingdom of the Netherlands. The Department for International Entrepreneurship of the Netherlands Enterprise Agency implements the Shiraka Training Programme. The Food Safety professional development course will be organised by Wageningen Center for Development Innovation, Wageningen UR.

Ministry of Foreign Affairs
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The Hague, the Netherlands

Information on the training course

Experts

Experts who are involved in this training course

Monika Sopov
LinkedIn

Senior Expert Sustainable Food Systems, Wageningen Social and Economic Research (WSER), Wageningen University and Research

Rachid BenLafquih
LinkedIn

Regional Agricultural Affairs Advisor.

Camiel Alberts
LinkedIn

Food safety and capacity building

Study visits

During the training course the following study visits may be organised

Plant-based company

During this visit, participants will discover a leading company in the olive oil and plant-based sector, gaining insights into modern production techniques, quality standards, and sustainable practices across the value chain

Animal-based company

This visit offers participants an overview of a specialized animal production company, highlighting best practices in animal health, food safety, and quality management within the livestock sector.

Back Home Action Plan

During your participation in the training course, you will work on a Back Home Action Plan (BHAPs). Hereunder you find a few examples of the BHAPs participants worked on in the past.

Objective of the BHAP

Reduce pesticide residues in tomato and cucumber in Palestine

Objective of the BHAP

Raising awareness on food safety issues in restaurants - Kurdistan- Ira

Objective of the BHAP

Enhance the safety of dairy products in the creameries in the region of Tebourba in Tunisia

From our alumni

"Shiraka Food Safety is not just training; it's a real boost for your future career."

Dr.Mokhtar Harb, Food Technology research Institute- Egypt Shiraka Food safety Program 2020

Video Message
Dr. Kaoutar ElFazazi
National Institute of Agricultural Research INRA – Morocco
Shiraka Food Safety Program 2020