



Ministry of Foreign Affairs

Food Safety

A Shiraka professional development course

The Netherlands invites civil servants from the MENA region to apply for a professional development course on Shiraka Training Programme of Food Safety.

Eligible countries are: Algeria, Bahrein, Egypt, Iran, Iraq, Jordan, Kuwait, Lebanon, Libya, Mauritania, Morocco, Oman, Palestinian Territories, Qatar, Saudi Arabia, Sudan, Tunisia, United Arab Emirates, Yemen.

The objective of the course is for civil servants working in the field of food safety to share their knowledge and skills enabling them to lead and inspire the modernisation of food safety in their home countries. The course also aims to strengthen participants' ties with the Netherlands and the Dutch government; especially between Dutch civil servants and their counterparts in the target countries.

Goals of the food safety professional development course

The Ministry of Foreign Affairs of the Netherlands is organising the professional development course with the following aims:

- Facilitate bilateral cooperation between Dutch organizations involved in food safety and respective food safety organization in the countries represented by the course participants.
- Enhance knowledge and skills of participants in the selected countries so that they can be "change agents" and can contribute to further development of their national food safety systems thereby allowing for strengthened relationships with the EU.

Additionally, the course provides participants with the opportunity to develop a valuable network with other civil servants in the region and in the Netherlands.

Course outline and content

In order to achieve the general objectives listed above and to allow for sufficient flexibility to meet the individual participant's needs and interests, the two-week course is sub-divided into different components. Each course component contains a combination of theory, practice and study visits in forms of presentations, excursions, discussions, group work and individual assignments and visits of different institutes which will enable the course participants to tailor the programme within the context of the overall objectives towards their own areas of needs and interest. The participants will work towards an action plan that addresses a critical issue in the food safety system at home. New skills, insights and approaches gained during the course will be integrated in this action plan.

The two-week course will be divided into two modules. The first module (10 days) will be given in the Netherlands allowing sufficient time for participants to familiarize themselves with the key stakeholders in the Dutch food safety systems, their roles, tasks, method of operations and their challenges. The second module (3 days) will be given in either Jordan or Morocco, and the main objectives will be to reflect on the action plans participants developed during the first module, to get exposure to the food safety system of the selected country, and identify its challenges.

Course components

Component I: Introduction to course and to the context of food safety

The background, leading principles and objectives of the EU food safety system are introduced and discussed; the importance and philosophy behind the EU food safety systems in the context of a common market, consumer confidence and integrity will be explained. Mission and tasks of various international organizations involved in food safety are elaborated.

The food safety systems of the Netherlands are introduced, and how they have been developed within the organisational and societal institutional set-up of the Netherlands. Comparisons are made with the situation in the respective countries of origin of the participants. Also the chain approach used to pursue integrated food safety from 'farm to fork' is explained with an emphasis on chain analysis techniques and practical applications.

Component II: Multi-stakeholder approaches

Tools and techniques for developing food safety systems with the active participation of public and private sector stakeholders are introduced. The participants are familiarised through presentations, manuals and practical assignments with stakeholder assessments, situation analyses (SWOT, issue analysis), strategic and policy planning techniques within a participatory context. Practical assignments will be based on real cases to test their newly acquired skills in a relevant context.

Component III: Roles and cooperation in public & private sectors in the area of Food Safety

The participants are briefed on the institutional set-up and current policy issues within the Netherlands and the EU through visits to the Ministry of Economic Affairs, Directorate General Agro and Nature and The Dutch Food and Consumer Product Safety Authority (NVWA).

Component IV: Research & development in Food Safety

Participants are familiarized through visits to Dutch food safety laboratories (Institute of Food Safety (RIKILT), Animal Health Services (GD) and other institutes on various state-of-the art techniques and developments in detection and inspection techniques, food safety monitoring, health risk assessments and traceability.

Component V: Planning for change

During the two weeks of the course, participants will prepare in small groups (4–6 group members) a plan of action around a current food safety related theme – chain approach, institutional reform, risk analysis, R&D, transparency and communication.

On the last day the sub-groups will present their plans of action which will be discussed during the last day's plenary session. This component will also deal with integrity and anti-corruption measures as key point in developing food safety systems.

Training approach

Since a group consisting of 25 individuals is too big for interactive didactical working methods, most of the time the group will be split up into smaller groups of 4–6 persons. Assignments will be carried out also in small working groups of 4–6 participants or on individual basis. The opening and closing of the course, some of the presentations and the (social) excursions will be organized as plenary sessions.

Dates, location and language

The professional development course will take 2 weeks in total.

Part I: 2–12 June 2019	Part II: Autumn 2019
Heelsum	Jordan or Morocco
The Netherlands	

The courses will be in English, with interpretation into [Arabic/ French]. Participants are obliged to attend both parts in full. After completing the course, participants will receive a certificate.

Costs and fees

The Dutch government will take care of all relevant costs for participants from countries on the [OECD-DAC list](#). This includes international travel, board and lodging, visa and insurance, and tuition fees for the course. Participants from countries that are not on the OECD-DAC list will pay for their own international travel costs; flight tickets and visa. Board and lodging, insurance and tuition fees for the course will be covered by the Dutch government. All applicants are responsible for the organisation and costs of travelling to the airport in their own country. Participants from countries on the OECD-DAC list departing from an international airport outside their own country, will have to cover local travel expenses themselves and will be compensated for the international part of their journey.

In case of no-shows or cancellations within four weeks before the start of the first part of the training, the organisation has the right to claim all costs incurred from the participants' employer.

Application

Applications should be made online before April 7, 2019. To apply you have to create an account first which will enable you to fill out the online application form. Go to the website: <http://www.shiraka.nl/en/courses/>

Click on "Apply" and scroll to Food Safety. Click on "Apply here: application form". Click on create an account and enter your personal information and login information. Click on "register".

After you have registered, your account is created. Login to fill in the application form for Shiraka Food Safety and save the form. After saving your application form, you have successfully applied. You will receive a confirmation email.

Selection criteria are:

- Administrative check. Fully documented applications received before the deadline.
- Match of job position and learning goals with the topics of the course and motivation.
- Between 5 and 10 years relevant work experience as civil servant in food safety and international experience.
- No (previous) participation in other Shiraka or Matra-South Training Programmes.

We encourage female civil servants to apply. There are 25 places available, which will ideally be divided equally between the invited countries. A passive understanding of the English language would be a plus. Please be aware that this won't be used as a selection criteria.

Shiraka training programme

The course will be organised as part of the Shiraka programme, an initiative of the Ministry of Foreign Affairs of the Netherlands. Shiraka is a Dutch bilateral effort dedicated to contributing to political development in the MENA region. Through this Shiraka training programme, the Netherlands Ministry of Foreign Affairs aims to stimulate and support sustainable transition in the MENA region and to strengthen relations between the Netherlands and the target countries.

More information

IO@rvo.nl (for questions concerning the database);

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The Shiraka Training Programme is an initiative of the Dutch Ministry of Foreign Affairs. The department International Entrepreneurship of the Netherlands Enterprise Agency implements the Shiraka Training Programme. The Food Safety professional development course will be organized by the Wageningen Centre for Development Innovation.

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