

International training

WBG Learning journey on food safety



WAGENINGEN **UR**
For quality of life

Wageningen, 9 - 13 November 2015

Programme

9 - 13 November, 2015[#]

final programme



Visiting address:

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I Time schedule and venue

The daily programme is arranged as follows:

- morning: from 09.00 to 12.30 hrs with one coffee/ tea break
- afternoon: from 13.30 to 17.30 hrs with one coffee/ tea break

Unless you are informed otherwise the sessions will take in Pomonazaal 1 and 2, in the Hof van Wageningen Hotel.

If you wish to share documents or references, please approach or e-mail the Journey facilitators Monika Sopov and Camiel Aalberts

II Background information for the course

Introduction

When promoting access to safe and healthy food or agribusiness opportunities, adequate protection of people and agricultural production systems against pests, diseases, microbiological and toxicological contamination is crucial. Chain-oriented controls such as prevention of risks, early warning systems, identification and traceability, auditing and certification may help to achieve an appropriate level of protection. Governments, producers, manufacturers and retail should create conditions for an effective set of risk based surveillance, control and enforcement measures. How can you contribute to the design of such interventions so that consumers can enjoy safe and wholesome food and business can flourish in a transparent, competitive and sustainable environment?

Aim of the journey

As a roving tour through The Netherlands, combining state-of-the-art insights from science and practice, discussions with policy makers, interaction with companies, stakeholder organizations and authorities involved in managing food safety in the Netherlands, one of the world's largest exporters of agricultural and food products. By the end of the journey you will be able to

- better explain emerging food safety challenges and various institutional, technical, and other approaches which can and are being used to address these both in developed and emerging countries;
- design successful interventions for improved food safety management and governance, in relation to inclusive value chains for domestic and international markets;
- further expand your network of relevant experts and professionals through meeting and working with fellow participants, and visiting public and private sector organizations in The Netherlands.
- The programme will be designed in close cooperation with WBG and the Dutch Ministries to cater to your needs, and will be coordinated by the Centre for Development Innovation (CDI) of Wageningen University and Research Centre.

Participants

30 programme coordinators, investment officers and technical specialists from the World Bank Group, and selected clients of the WBG staff, staff of the Ministry of Foreign Affairs and the Ministry of Economic Affairs of the Royal Kingdom of The Netherlands and their key partners.

A number of participants is working primarily on food safety issues, while others are approaching these issues and opportunities through broader interventions, e.g. related to trade, agribusiness development, and/or smallholder farm commercialization.

Approach

Through a mix of expert/external stakeholder presentations, cases and contributions from participants, topics regarding institutional/value chain development strategies, requirements for food safety control in emerging markets will be analysed and discussed. Reflections and key learnings will be collected and compiled. Networking sessions with Dutch businesses, NGO's, research, knowledge and service providers, and Dutch policy officers will strengthen or encourage future cooperation in this area.

III Course programme Learning journey on food safety

Course Coordinators: Monika Sopov, Camiel Aalberts
Location: Pomonazaal 1 and 2

MONDAY 9 November

09:00	Bruggeman	<u>Opening</u> Welcome by CDI/Wageningen UR
09.20	Jaffee	Welcome by the World Bank Group
09.30 – 10.30	Mol	Keynote speech: Integrated supply chains of fruits and vegetables: controlling food quality, safety, labour conditions. Interplay between private demands and regulatory practice
11.00	Sopov	<u>Course Introduction</u> 1. Participant introduction. Setting expectations, outline of the course; Appoint 'harvesters' of key insights define topics/study groups
11:45	Aalberts	2. Introduction and conceptual framework: Risk assessment, management and communication, integrated approach
12:30	Jaffee	3. Strategic responses from a trade context; commercial challenges towards food safety, quality standards, certification and compliance, distributional aspects
13.00	Puister	<i>Group picture & individual portraits</i>

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MONDAY 9 November

Private sector Strategic responses

- | | | |
|---------------|-----------------|--|
| 14:00 – 15:15 | Schipper | CASE I: Intersnack Nederland bv: Sourcing nuts: controlling risks through Vendor Management <ul style="list-style-type: none">- Challenges, Successes, experiences with FDOV support programme |
| 15.15 – 16:30 | Lee / Chowdhury | Case II: Lessons and Observations from Bangladesh and Other Emerging Markets <ul style="list-style-type: none">- Lead firm strategies |
| 16:30 – 17:15 | Moeller | Keynote Speech GlobalGAP (Skype) <ul style="list-style-type: none">- Current status, future perspectives |
| 17:00 – 17:30 | Jaffee | CASE III: Kenya Vegpro Group <ul style="list-style-type: none">- Moving from primary production to value addition, growing regulatory requirements to private standards supply chain controls, added costs.. upgrade of product lines. Repositioned, rode the tailriding globalGAP.- Did it lead to smallholder exclusion?? |

Recommended reading to prepare for next day sessions:

1. Chapters 4,5, and 6 of the IFC Food safety toolkit
2. Armenia, Canada, Croatia and Lithuania Case Studies of the IFC toolkit

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TUESDAY 10 November

Private sector strategies in Practice

Parallel excursions

08:00 – 13.30 Aalberts / Sopov

A: Organic dairy farm de Hooilanden, Bennekom

Producing milk, cheese, butter, meat
Topics: business model, branding local produce

B: Dairy farm De Groot Voort, Lunteren

Producing milk, cheese, butter
In cooperation with Dutchfarmexperience.com
Dialogue with vets, farmers, researchers
Topics: grassroots initiative on antibiotics reduction, multistakeholder approach

13.30 – 15.15 Aalberts

Public approaches

4. Public institutions and regulations
(WHO/FAO Codex Alimentarius, EU Food Law)

15:15 – 16:00 Onul

Approximation to EU law in the Ukraine

16:15 – 16:45 Halim

5. Coordination of official controls;
decentralisation

Indonesia Integrated Food Safety System –
Lessons learned

16:45 – 17:30 Van Vugt

Risk Communication

7. Risk communication

19:30

Movie (30') African Milk Dilemma
In cooperation with DutchFarmExperience.com

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WEDNESDAY 11 November

		<u>Integration of public and private food safety controls</u>
09.00 – 09.45	Grooten	RiskPlaza: Residue monitoring by private sector
10.00 – 10.45	Beuger	Risk based controls: Dutch Food safety Authority and Private Certification information
11:00 – 11:30	Aalberts/Beuger	Discussion, Q&A
11.30 – 13:00		<i>Travel to The Hague</i>
13.00 – 14.00		<i>Lunch at Hampshire - Hotel Babylon, Bezuidenhoutseweg 53, The Hague.</i>
14:00 – 14:15		<i>Walk to Ministry of Foreign Affairs</i>
		<u>Food security and food safety in international development cooperation</u>
		Trade and development policies: food security and food safety in developing countries <i>Ministry of Foreign Affairs, The Hague, Room 3E50</i>
14.30	Buijs	Welcome by Reina Buijs, Deputy Director General for International Cooperation, Ministry of Foreign Affairs, The Netherlands
14.50	Van Dijk	The impact of food standards on inclusive growth in agriculture: the case of Bangladesh
16:35	Jaffee	Making the grade: Impact of private standards on agribusiness business development:
16:10	Aalberts	Discussion
16.30		Informal reception at the 8th floor
17.30		Closing
18.30 – 21:00		<i>Walk to dinner location. Dinner at Restaurant Alexander, Denneweg 138, 2514 CL Den Haag</i>
21.30 – 22:30		Bus transfer to Wageningen

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WEDNESDAY 11 November

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1. *IFC Toolkit: Ch 7, Annex 1*
2. *Making the grade chapter 3*

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THURSDAY 12 November

09.00 – 09:45	Guijt	Development cooperation Public Private Partnership experiences
10:00 – 10:45	Diaz/Jaffee/other participants	11. Development interventions; twinning arrangements, value chains entry point, technical assistance, manual food safety capacity/needs assessment: practical challenges
	Paskalova	IFC services

Parallel sessions

11:00 – 12:00	<i>Experiences with EU Twinning Food safety in Eastern Europe</i> Roessink	<i>Case White Gold : Opportunities for Dairy Sector Development Collaboration in East Africa</i> Giani
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12:00 – 12:30 Reflection by participants: pro's, cons, limitations

Knowledge and innovations

13.30 – 14.30 Research, knowledge development, education
Parallel sessions

15.00 – 16.00	<i>Initiative Sustainable Development IDH</i> Lizzy van der Wal	<i>Effective risk management in international trade: Controlling mycotoxins</i> Joop van der Roest
16:30 – 17:30	<i>Food & Business Knowledge Platform</i> Nicole Metz	<i>European Food Safety Authority</i> Gijs Kleter
	<i>Academic research and education at Wageningen UR</i> Ralf Hartemink	<i>Food law and governance</i> Bernd van der Meulen

18:30 – 20:30 *Dinner at Restaurant O Mundo, Hotel de Wereld, 5 mei Plein 5, Wageningen*

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FRIDAY 13 November

09:00 – 09:30		<i>Bus transfer to Radix, Room M6, Wageningen</i>
09.30 – 10.15	Scannell	<u>Future of food safety governance in international trade</u> Keynote speech: Outlook on International Food Safety Regulatory developments <i>by video conference</i>
10:15 – 11:00	Aalberts	Q&A, feedback by Journey participants Sale of books by Wageningen Academic Publishers
11:15 – 11:45	Sopov/Aalberts	Report of findings, follow up, evaluation, closing ceremony
11:45 – 12:15		<i>Bus transfer to Hof van Wageningen</i>
12:30 - 13.30		Lunch
14.00		Departure of participants