



THE UNITED REPUBLIC OF TANZANIA
MINISTRY OF EDUCATION, SCIENCE AND TECHNOLOGY

**THE NELSON MANDELA
 AFRICAN INSTITUTION OF SCIENCE AND
 TECHNOLOGY (NM-AIST)**



SHORT COURSE ON FOOD SAFETY AND BIOSECURITY

DATES 4th September, 2023 Ending: 15th September, 2023

LOCATION NM-AIST- Tengeru Arusha

FEE 1,200,000 for Citizens and 500 USD for Non-Citizens

FEE DETAILS: Cover tuition, transport from Arusha city center to campus, training materials breakfast and lunch only.

COURSE OVERVIEW

Access to sufficient amounts of safe and nutritious food is key to sustaining life and promoting good health at all levels, however, cases of foodborne disease, food contamination, new germs and toxins, bias in raw, partially processed, or processed food, as well as the issue of imported or modified or engineered food, continue to be challenges in many nations, including Tanzania. The main purpose of this training is to present main food hazards and apply different methods and technologies used to identify, limit or eliminate them along the food chain based on compliance, policies, and food processes guideline. This will update trainee knowledge about maintaining safety standards while delivering safe products to clients/customers.

THE COURSE SPECIFIC OBJECTIVES

At the end of the course, the participants will be able to:

- Highlight food safety and quality concepts
- Assess aspects of food safety and quality systems
- Explain the concept of food safety risk assessment and management
- Describe safety of genetically modified foods
- Apply analytical protocols for sample preparation, detection and quantification of food safety hazards and quality parameters
- Effectively communicate food safety research outputs

COURSE CONTENTS

TOPICS	SPECIFICS
Overview of Food Safety Concepts	Food Safety, hygiene concepts
Food Safety Risks	Contaminants, hazards: Physical, chemical Contaminants, hazards: biological, foodborne diseases
Food safety risk analysis	Assessment, Management & Communication Risk assessment: Biological practical Risk assessment: Chemical practical Risk assessment: Physical practical

Prevention of food safety risks	HACCP
HACCP: Sanitation & Hygiene	Personal hygiene Cleaning Disinfection Waste management
GMO overview	Introduction to GMO GMO myth & reality GMO detection methods & risk assessment

COURSE TRAINING METHODS

Interactive Lecturers, group discussions, Laboratory practicals and hands on experience sharing

WHO SHOULD ATTEND?

Participants from National and International Institutions, Non-Government Organizations (NGO'S), Local Government Organization (LGO'S), Industries, Regulatory Authorities, Students, Small Scale Entrepreneurs (SME), Food Business owners, managers and any other related participants.

POLITE REMINDERS

Tuition fees must be paid before the course commencement

Participants will be responsible for their travel and up keeping cost

Participants should confirm their attendance to the course one week before

TERMS AND CONDITIONS

Participants should remit participation fee in full before the training

No refund will be made if the participants fail and no substitute was made

MODE OF PAYMENT

Control number for payment will be issued for the selected Applicants

FOR FURTHER INFORMATION

Call +255755683935/+255782540121

Send email to trainings@nm-aist.ac.tz