



Better Training for Safer Food

ANNUAL REPORT 2015

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Better Training for Safer Food

ANNUAL REPORT 2015

ACRONYMS

| | |
|-------------------|---|
| ABP | Animal by-products |
| AMR | Antimicrobial resistance |
| ASF | African Swine Fever |
| BIP | Border inspection post |
| BTSF | Better Training for Safer Food |
| CHAFEA | Consumers, Health, Agriculture and Food Executive Agency |
| CODEX | Codex Alimentarius Commission |
| DG SANTE | European Commission Directorate-General for Health and Food Safety |
| DG SANTE F | Commission Audit Service of DG Health and Food Safety — Ex Food and Veterinary Office |
| EFSA | European Food Safety Authority |
| EFTA | European Free Trade Association |
| ENP | European Neighbourhood Policy |
| GMO | Genetically modified organism |
| HACCP | Hazard Analysis and Critical Control Point Principles |
| IPM | Integrated pest management |
| IPPC | International Plant Protection Convention |
| ISO | International Organisation for Standardisation |
| ISSB | International standard-setting bodies |
| JRC | Joint Research Centre |
| NCP | National Contact Point |
| NGO | Non-governmental organisation |
| NRMP | National residue monitoring plan |
| OIE | World Organisation for Animal Health |
| PAE | Pesticide application equipment |
| PPP | Plant protection products |
| RASFF | Rapid Alert System for Food and Feed |
| SPS | Sanitary and phytosanitary |
| STM | Sustained training mission |
| TRACES | Trade Control and Expert System |
| TSE | Transmissible spongiform encephalopathies |
| VMP | Veterinary medicinal products |
| WPM | Wood packaging material |

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FOREWORD

FOOD SAFETY MORE THAN EVER AT THE HEART OF BTSF



Citizens rightly demand high levels of food safety and expect the EU to put in place the structures to ensure that food is produced and traded under safe conditions. The food industry in turn relies on high and uniform standards to ensure that competition is fair and that consumer confidence in the food chain is maintained. These calls have been recognised by President Juncker and his Commission team — the President has proposed an ambitious agenda that puts the citizen at the centre of EU policies. Commissioner Andriukaitis, responsible for Health and Food Safety, has taken food safety forward as an important priority for Europe's citizens. DG SANTE is in place to implement these goals, and continuously adapts its structures and working methods, in order to be able to play an efficient part in delivering on the expectations in the field of health and food safety.

Better Training for Safer Food (BTSF) plays a vital role in ensuring the safety of the EU food and feed chain and is a globally recognised capacity-building programme. From the launch of training activities in 2006, BTSF has organised some 1 300 training events for close to 55 000 people, with a budget of around €125 million. From modest beginnings in 2005, BTSF has grown to be one of the core building blocks of the EU work on food safety. The programme brings together experts from throughout the EU and beyond and provides them with the training necessary to deliver on the expectations of European citizens that food should be safe. It contributes in this way to the consolidation of a culture of high and uniform food safety standards inside and outside the EU. This provides a sound foundation for the European food industry to grow and prosper on the basis of Europe's high standards of safety and quality.

BTSF celebrated its 10th anniversary with a series of events at the Universal Exposition in Milan in 2015. Its theme 'Feeding the Planet for Life' made the Expo, which was visited by millions, a fitting platform for showcasing a decade of BTSF achievements. These included five BTSF events on different subjects and the 10th anniversary celebrations themselves. The international dimension of BTSF was further developed in 2015 with the promotion of the EU's food safety model to our trade partners, highlighting our high standards and the effectiveness of our regulatory model.

Looking into the future, a key part of our policy lies in devising strategies to meet the challenges ahead, whilst we continue promoting a high level of professionalism in the understanding and implementation of controls. This means that we will continuously work to improve our targeted response to training needs, better identify training priorities and boost training quality and impact while offering value for public money. Reaching these goals may require a rethink of the current training model and a move to an approach that makes more use of blended learning. In this regard, an important development this year has been the launch of a cost-effectiveness study of the BTSF training model to help set the programme's future direction.

I am sincerely grateful to everyone who has contributed to BTSF's achievements over the last 10 years and I look forward to the successes we will reach through our engagement in the coming decade.

Xavier Prats Monné
European Commission Director-General for Health and Food Safety

INTRODUCTION

B T S F E M B R A C E S E - L E A R N I N G A N D A N E W C A M P U S P L A T F O R M



Looking back on 2015, the things that stand out are the events at the 2015 Universal Exposition in Milan to mark the 10th anniversary of the BTSF programme. These celebrations were an opportunity for all involved in BTSF over the years to look back with pride at a job well done.

We at the Consumers, Health, Agriculture and Food Executive Agency (Chafea) have also kept our eyes fixed firmly on the future. An important development for the Agency came in early 2015 when our mandate was extended to include agriculture. The Agency's name was changed from the Consumers, Health and Food Executive Agency to the Consumers, Health, Agriculture and Food Executive Agency, and again underlines the European Commission's recognition of our high standards.

BTSF took in 2015 great strides in the development of e-learning, with eight modules now running in several languages and a further two soon to be finalised. More than 5 000 people are taking part, and feedback shows they see the content as highly relevant to their work. We will continue to gather feedback to help shape our long-term development of e-learning.

Things also moved forward in many other areas during the year. There was the development of the BTSF campus platform to host e-learning modules along with a discussion forum on BTSF matters, and a range of other training-related resources. Our work included finalisation of training information sheets for prospective participants, a standardised participant application system and the development of an IT tool to provide National Contact Points (NCP) with feedback on participation.

Towards the end of the year, we published calls for tender for new programmes. We will soon implement a new planning cycle to simplify execution of BTSF activity phases and integrate the principle of annual budgets. Our communications activities included an Information Day for potential contractors and regular publication of newsletters with updates on all aspects of BTSF.

Chafea also signed a contract for a study to estimate the cost-effectiveness of the current training model, and to identify a model that will enable BTSF to achieve its long-term objectives. This should be concluded towards the end of 2016.

I am happy to present our annual report for 2015, and hope that readers will find it useful and interesting.

Salvatore Magazzù,
Head of the Consumers and Food Safety Unit, Consumers, Health, Agriculture and Food Executive Agency



CHAPTER 1

BTSF: 10 YEARS TRAINING CONTROL STAFF FOR A SAFER FOOD CHAIN

A COMMISSION SUCCESS STORY

When Better Training for Safer Food (BTSF) was launched in 2005 it had a simple remit: to contribute to the training of national control officials. Ten years on, BTSF can claim to have done that and far more. Started on a small scale with seven training programmes, it has grown into a global training and capacity-building provider. The programme is

now a key part of the European Commission's food safety strategy and a recognised brand in the EU and around the world. By helping to make Europe's citizens safer, healthier and more confident about the food they eat, BTSF is today at the heart of the mission of the European Commission's Directorate-General for Health and Food Safety (DG SANTE).

B T S F : B O R N O F F O O D S C A R E S O F T H E 1 9 9 0 s

The food crises that hit the EU in the 1990s sent shockwaves through the food safety control community. These scares led the Commission to conduct a thorough rethink of its food security policy. The White Paper on Food Safety published in 2000 proposed a radically new approach involving setting up the European Food Safety Authority (EFSA). This was accompanied by wide-ranging measures to improve the EU legislative and control systems on all aspects of food. The Commission identified training as a key to ensuring enforcement of this new body. This paved the way for the 2005 launch of BTSF.

BTSF is a training initiative aimed at protecting human, animal and plant health. It covers food and feed law, animal health and welfare, and plant health rules, and has been specifically designed for frontline staff, in other words the public officials specialised in controlling every step in the food chain in the EU and in non-EU countries. Their task is to ensure widespread food safety for EU citizens, and that EU legislation is applied uniformly across Europe. BTSF contributes to increasing their understanding of EU rules on food and feed safety, and animal and plant health to ensure more harmonised and effective EU-wide controls, and so safer food for all.

Most BTSF programmes take place within the EU for control staff from EU Member States,

plus candidate, potential candidate, European Free Trade Association (EFTA) and European Neighbourhood Policy (ENP) countries, with a few seats open to participants from countries outside the EU. Training consists of workshops supported by case studies, discussions, site visits and practical work. The workshops are supplemented by sustained training missions (STM) to help countries in areas where deficiencies have been found. To maximise the programme's impact, participants must be in a position to subsequently train colleagues in their own administrations. Training programmes in non-EU countries target only participants from countries beyond the EU, and cover any sanitary and/or phytosanitary subject anywhere in the world. More than 250 workshops and STM were held in the EU and outside the EU in 2015 with more than 6 500 participants.

BTSF contributes to the EU's overall target of creating jobs and growth by harmonising controls and ensuring a level playing field for food operators. It encourages countries outside the EU to share the same standards, in this way strengthening their systems so as to guarantee fair competition between EU businesses and their non-EU counterparts. BTSF training in these countries helps increase trust in the EU regulatory model, and creates new market opportunities to and from the EU.

PROMOTING ENHANCED AWARENESS

The food supply chain is increasingly complex and globalisation is also making food safety harder. Those involved in ensuring that our food is safe include health control officials at agencies and ministries of health, agriculture and trade, along with food producers, farmers, scientists and academics. The better informed these people are, the better for everyone, as not only is the food supply chain increasingly complex, but globalisation is also introducing new challenges.

National authorities train their staff to perform control duties, and BTSF complements this national training with its focus on issues of special interest to the EU. It offers national officials useful networking opportunities, and expects trainees to pass on their knowledge to colleagues at home.

The BTSF programme has a leading role in spreading awareness of EU legislation and in ensuring harmonised controls. In this way, it ensures that staff across Europe share a common understanding of the regulatory system. Uniform controls mean higher levels of consumer protection, but they also provide a level playing field for food businesses. And common competitive positions between EU countries mean an efficient internal market.

Much of the food consumed in the EU comes from non-EU countries, and notably from the developing world. BTSF teaches control staff how to detect fraud and non-compliance within the EU and at its borders. The EU's trading partners need to be better informed about EU rules to carry out checks before shipping, and avoid consignments being rejected at border post inspections. BTSF's training in these countries aims to build trust in the EU's regulatory model, and create new market opportunities to and from the EU.

“ *I've worked on a number of Hazard Analysis and Critical Control Point Principles (HACCP) programmes, and I always find that participants are extremely committed, and also pleased to meet colleagues from other countries. Participants exchange experiences and problems, and the tutors' subsequent guidance helps them achieve a harmonised approach.* ”

Plinio Simon Soriano,
HACCP training coordinator with Euro Consultant



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HOW BTSF IS EXPANDING INTO E-LEARNING AND OTHER NEW APPROACHES

BTSF workshops in the EU and in non-EU countries emphasise theory, as well as field visits. STM are an essential aspect of BTSF's work, involving expert secondment to EU countries. The subjects covered by BTSF have increased steadily, as have its events. Innovative training approaches like e-learning have been introduced more recently with encouraging success, with more than 5 000 people having so far taken part, and with more signing up every year. Work on developing an online platform is gathering pace, and the launch of a cost-effectiveness study on the BTSF training model is imminent. These will prove invaluable in enabling BTSF to build on past achievements in years to come.

“ *I think it's an extremely good idea for the manufacturing companies to support the training of new inspectors. It helps them to understand the processes within the food and manufacturing operations.* ”

Linda Hawkins,
Walkers food manufacturer, United Kingdom

A detailed scanning electron micrograph (SEM) of various bacterial cells, showing their complex, textured surfaces and irregular shapes. The bacteria are illuminated from the side, creating strong highlights and deep shadows that emphasize their three-dimensional structure. The background is dark, making the golden-brown and orange tones of the bacteria stand out.

CHAPTER 2

TOP PRIORITY: ANTI-MICROBIAL RESISTANCE

A GLOBAL HEALTH CONCERN

Antimicrobial resistance (AMR) is a global concern, and among BTSF's key preoccupations. Every year, drug resistant infections are estimated to cause the death of 25 000 patients in the EU, costing €1.5 billion in healthcare and lost productivity. The problem is increasing worldwide with 700 000 deaths a year globally. The O'Neill report subtitled 'Tackling a crisis for the health and wealth of nations' estimated in 2015 that, if the current situation is left unchecked, by 2050 deaths caused by AMR will overtake those of cancer and will cost the world economy 2-3% of GDP every year.

The Commission launched a 5-year Action Plan in 2011 involving all sectors and aspects of AMR. This was aimed at strengthening its prevention and control in humans, animals and food through a set of detailed monitoring rules. The development of enhanced surveillance systems and the careful use of antimicrobials in human

and veterinary medicine are two key EU policy areas, and the work done over the last 5 years is now being evaluated. Future Commission initiatives on AMR will build on the lessons learned from the Action Plan to focus on areas that are of particular benefit to the EU.

The bulk of antimicrobials are consumed not by humans, but by animals. Between 2010 and 2030 global consumption of antimicrobials by livestock is projected to increase significantly under current policies. Action in this sector is therefore vital. The European Medicines Agency (EMA) is taking a parallel lead in the monitoring of sales and consumption of veterinary antimicrobial agents in Europe, and the European Surveillance of Veterinary Antimicrobial Consumption (ESVAC) is collecting information provided by Member States. BTSF plays an invaluable role by training control staff to fully understand and implement AMR monitoring measures.

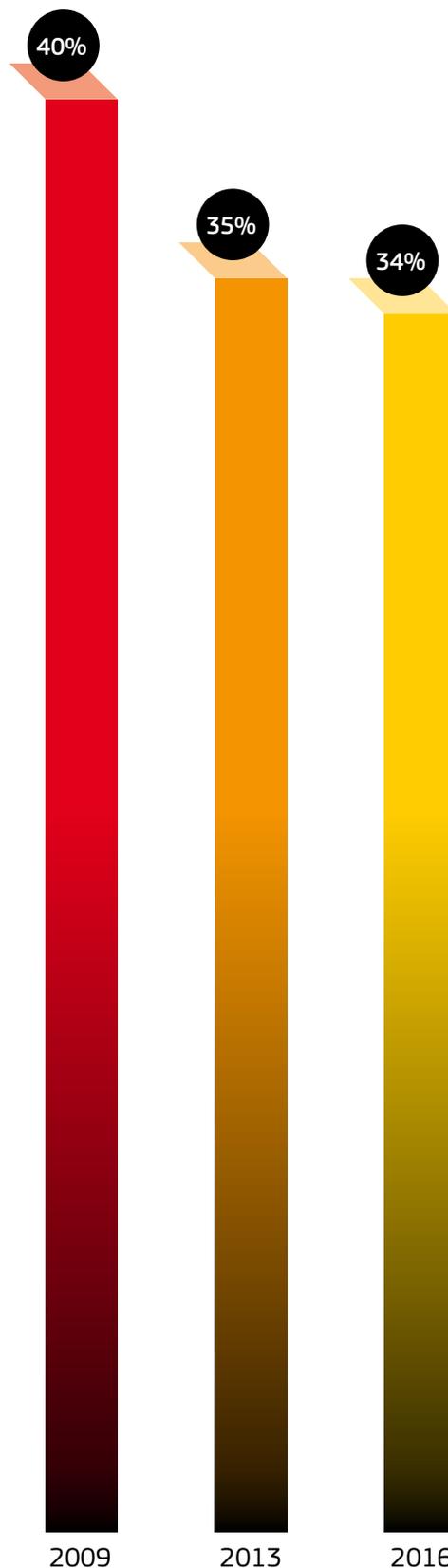
BTSF OFFERS FLEXIBLE WAYS TO HELP TACKLE AMR

Koen Van Dyck heads the cross-unit AMR task force within DG SANTE, working with other DGs and EU agencies to find ways of eliminating this cross-sectorial threat. Van Dyck explains that there is an increasing amount of data about the risks AMR poses to human and animal health. 'The data shows that if we don't do something fast,' he says, 'we could return to the era before antibiotics, and be unable to treat certain infections and to perform routine surgical interventions like hip replacements.'

The Action Plan underlines the EU's commitment to tackling AMR, and to helping Member States contribute to the global effort to tackle it. AMR is extremely important to BTSF, with subjects ranging from the Action Plan itself to the prudent use of antimicrobials in veterinary medicine. As Van Dyck explains, 'BTSF is an excellent tool for assisting Member States in the battle against AMR. It provides training on how to implement and monitor all aspects of the problem. After a training course, inspectors can disseminate this information across the EU. The BTSF programme also has the great advantage of flexibility, which allows rapid responses in areas where further training is needed. We rely on feedback and evaluations to ensure topicality.'

PERCENTAGE OF RESPONDENTS WHO TOOK ANTIBIOTICS IN THE LAST 12 MONTHS

Source: DG Health and Food Safety factsheet on antibiotic use¹





CHAPTER 3

PREPAREDNESS: ALWAYS READY FOR THE NEXT CRISIS

PREVENTION IS BETTER THAN CURE

EU animal health policy results from years of experience fighting transmissible animal diseases. It covers all animals, whether kept for food, farming, sport, companionship, entertainment or in zoos, and also wild animals and animals used in research. Plant health policy covers the many pests that can ravage crops, plantations and forests, and ultimately affect people's

health and the economy. BTSF keeps control staff up to date on disease control measures, and these often have to be implemented urgently. Crisis preparedness is essential where animal and plant health is concerned, but is also highly relevant in such other areas as the Rapid Alert System for Food and Feed (RASFF), and Border inspection posts (BIP).

BTSF AND THE LATEST DISEASE CONTROL MEASURES

'For the moment, we have quite a good animal health situation in the EU,' says Danish BTSF training coordinator and vet Jorgen Westergaard, 'and it's important that we maintain it.' He lists the threats requiring heightened vigilance. First there are climatic changes that bring about vector-borne diseases; next is globalisation and the resultant movement of people; and third is the fact that staff don't always know the latest diagnostic procedures and disease control measures, or that younger, newly recruited staff aren't necessarily up to date with changes in EU legislation of importance for national veterinary administrations.

'When we talk about crisis preparedness and animal health,' says Westergaard, 'we have to contend with domestic animals and wildlife. Avian influenza is carried by wild birds and can lead to zoonotic diseases.' African Swine Fever

(ASF), which affects wild boar, is now in Estonia, Latvia, Lithuania and Poland, and vets are still battling to eradicate a strain introduced into Sardinia in 1978 from waste food on boats. 'African swine fever in wild boar populations is very difficult to control,' he says. 'Farmers must enforce stringent biosecurity measures to prevent any contact between wild boar and domestic pigs.' For instance, ensuring that pigs are not fed contaminated grass and kitchen waste, or building fences to protect them.

Veterinary specialists from EU and neighbouring countries meet regularly to share modern diagnostics and new legislation, and they also take part in simulation exercises on what to do in emergencies. 'BTSF prepares official staff so that they know about control zones and legislative detail, and they are also given practical exercises to show them exactly what



to do in a crisis, down to how to enter and leave the farm, and what clothes to wear,' says Westergaard. Experience shows that administrations with contingency plans are much

more efficient in a crisis. BTSF helps Member States learn about best practices and what issues must be addressed in a crisis.

THE IMPACT OF SHIFTING TRADE PATTERNS

Steven Jones is an auditor with DG SANTE's Health and Food Audits and Analysis Directorate (formerly FVO). Its Plant Health and Organics Unit, based in Ireland, is particularly concerned about new plant pests making their appearance as a result of the globalisation of trade in plants and increased imports into the EU.

'Many of our annual and bedding plants come from Central America, and our trees and shrubs from China. With fruit and vegetable available all year around, and the public's growing taste for exotic fruit, we are seeing large shifts in trade volumes and sources, which brings its own risks. Even imports of such commodities as stone

and machinery when transported with wood packaging material can be infested with pests.'

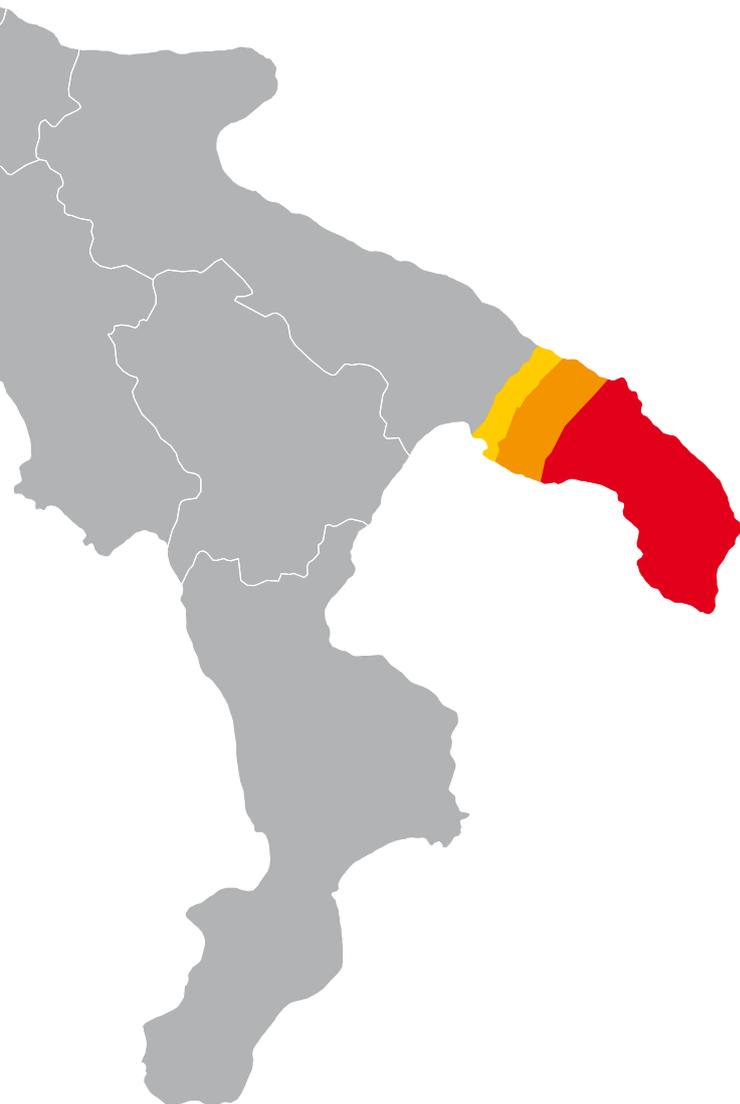
Recent years, he explains, have seen large-scale outbreaks of new plant pests, such as pinewood nematode, red palm weevil and more recently *Xylella fastidiosa* in olive trees. These can severely harm crops, cause environmental damage and result in socio-economic losses, as well as possible restrictions on exports to non-EU markets. 'We need to catch these pests at an early stage, which means that people must think about the new risks and how to fight them,' says Jones.



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DG SANTE's audits are a means of preventing new pests from reaching the EU, and ensuring that Member States know how to respond to new outbreaks. BTSF is an essential tool for raising awareness of risks to plant health, and for ensuring that Member States are prepared to take action. Training tackles pest risk assessment, and surveillance and outbreak management for agricultural and forest pests. A recent workshop about new and emerging risks to plant health, and surveillance, brought together representatives from Member States,

the European Food Safety Authority and the European and Mediterranean Plant Protection Organisation to discuss the outcomes of fact finding missions. This kind of event helps ensure that preventive measures are based on the best available science and information on surveillance, control and eradication techniques.



AREAS IN THE PUGLIA REGION OF ITALY
NEEDING TREATMENT TO CONTROL
THE DISEASE *XYLELLA FASTIDIOSA*,
APRIL 2016)

-  Buffer zone 10km
-  Last 20km where infected plants have to be removed if present
-  Containment area (infected zone)

Source: European Commission. Last updated: 19 April 2106
http://ec.europa.eu/food/plant/docs/ph_biosec_leg_emergency-timeline-of-eu-actions-xylella_fastidiosa_outbreaks_since_2013_new_areas_april_2016_en.pdf



CHAPTER 4

FLEXIBILITY: MAKING IT EASIER FOR SOME BUSINESSES

EFFORTS TO HELP PRESERVE LOCAL TRADITIONS

The EU has seen the development of 'short food supply chains' that involve fewer intermediaries between the producer and the consumer. Among new consumer trends, people increasingly want to 'buy local', traditional and seasonal products. The Commission promotes these products as tools to support EU farmers and to preserve local food heritages, but has frequently been criticised for making life difficult for small-scale producers through legislation supposedly tailored for larger

producers. In fact, many of these small-scale establishments can benefit substantially from the EU's Food Hygiene Package, as it provides for flexibility in the application of food hygiene rules, while ensuring safe food. The problem is that not all inspectors know how to handle flexibility. BTSF offers courses designed to help them. The hygiene package offers three forms of flexibility: derogation, adaptation or exclusion regarding some requirements, thus ensuring that traditional businesses can remain in operation.

ADAPTING REGULATIONS, A CHANGE OF MINDSET

Claudio Bompard is project manager with the Opera consultancy agency in Italy, which organises BTSF flexibility training courses. 'Flexibility is a notion that can be applied to producers of traditional products, like cheeses or hams made according to procedures that may date back 100, or even 200 years. In Italy, for instance, we have lardo di Colonnata, bacon seasoned inside marble.' In such cases, and with small farms or farms in alpine regions where the right infrastructure cannot be put in place, the rules of the EU Hygiene Package adopted in 2006 must be applied with flexibility if these producers are to survive.

The BTSF training course, says Bompard, was very necessary because not all Member States are equally active or active in the same way. Many inspectors don't know about flexibility rules, or how to apply them. For his agency Opera, one of the challenges was finding the right places for field visits so inspectors could understand the nature of the problem. In Barcelona, for instance, they visited a seasoning establishment in a cave that was accessible only down a ladder. 'Our training gives an overview of the fields of application, procedures and the application of standard attitudes among inspectors. It's quite a challenge. At its core is the question of how to adapt the rules when applying official controls.'

FLEXIBILITY IS ALL ABOUT ADAPTING TO A CHANGING WORLD

Alberto Mancuso worked as an inspectors' supervisor in Italy's Piedmont region until 2005, and now is involved with food safety in Croatia. His interest in flexibility issues brought him to collaborate with BTSF. 'The Food Hygiene Package contains many possibilities for flexibility, but not all Member States have used them, and in some cases establishments have had to close because they would have had to make disproportionate investments to apply the rules. The problem was particularly acute for countries which joined the EU since 2004 and it could still be a problem for candidate countries.'

Mancuso views the introduction of flexibility from a sociological viewpoint, in a changing world where people eat differently. He mentions home restaurants, but also the public's taste for local and traditional food. 'Of course it's easier for inspectors when the rules leave no space for interpretation, but my experience is that they are usually very happy to introduce flexibility into their work. This is a world where things aren't all black and white, and that's always more interesting.'



CHAPTER 5

BTSF WORLD: TRAINING ON THE WIDER STAGE

HELPING EXPORTERS TO THE EU

The BTSF programme was originally intended for training food and feed control authorities in the EU. But as the EU is the world's largest importer of food products, it was soon clear that BTSF was also vitally important to non-EU countries. Border control problems are greatly reduced when non-EU countries know how to meet EU sanitary and phytosanitary (SPS) rules, offering savings in time and money for importers and exporters alike.

EU food imports span meat, fish, shellfish, fruit and vegetables, as well as live animals and plants, from countries where controls may be less strict than in the EU, or virtually non-existent. These exporting countries do not always have the right resources and structures to ensure control and surveillance of food production.

If farmers and small-scale producers in poorer countries know how to implement SPS regulations, trade benefits follow naturally, and their domestic health and

food security also improves. Increased trade creates more employment and greater economic development. Respecting hygiene and health rules offers a way out of poverty for smallholders and agricultural workers in exporting countries. It also, naturally, protects their own citizens' health.

BTSF World workshops take place in Africa and European Neighbourhood Policy (ENP) countries, South and Central America and the Caribbean, Asia and the Pacific. Unlike in the EU, where teaching focuses on harmonising controls, in non-EU countries the main goal is to explain EU SPS requirements, including animal welfare. By increasing market access, BTSF complements existing assistance programmes. This has meant synergies between DG SANTE and other Commission departments. The most popular events are the regional workshops on subjects of common concern to a number of neighbouring countries; these also provide valuable networking opportunities.

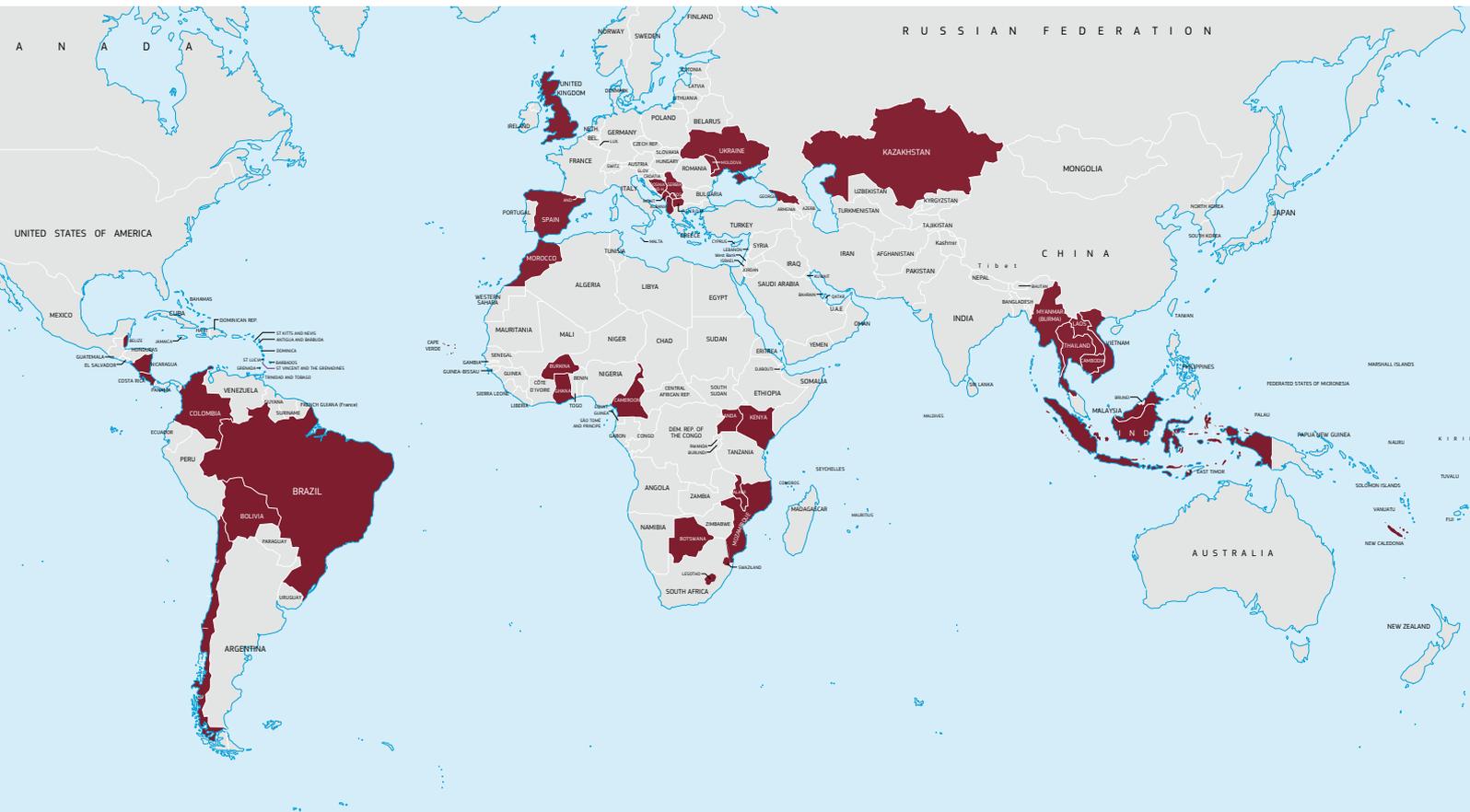
GETTING TO THE SCENE OF A CRISIS, FAST!

BTSF World's STM have proved a highly valued addition to the programme. Targeted at developing countries, they offer a rapid response mechanism to cut through administrative delays, and are tailor-made to each situation. If a product carries health risks, the interruption of imports can have serious economic consequences for the exporting country, often affecting small-scale producers and farmers. An STM can organise training within weeks to address the problem and allow exports to be resumed. STM can also bridge gaps between larger assistance programmes, and make it easier to work with

UN organisations. They act as pilots for future work, and allow regions to learn from the experience of others.

BTSF World held nine workshops in 2015 on fishery products, avian influenza, food hygiene management, animal welfare, food hygiene and control, food labelling and nutrition, official veterinary controls, and plant health management. It also undertook 56 STM in 41 countries.

NON-EUROPEAN COUNTRIES HOSTING BTSF ACTIVITIES IN 2015

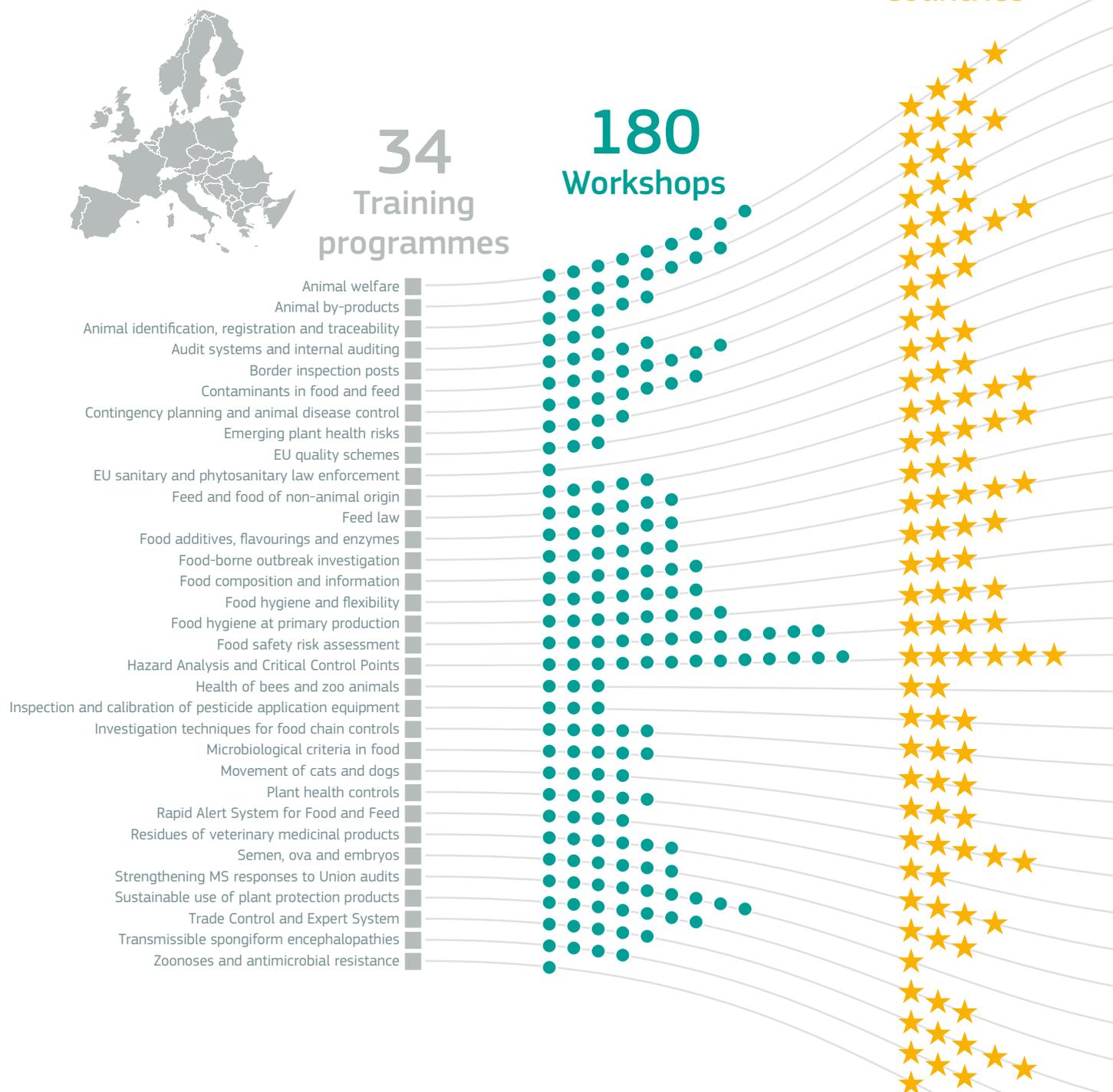


Better Training for Safer Food

BTSF, a cornerstone of EU food safety policy, continued to grow in 2015, training more front-line staff in the EU and beyond. The initiative evolved to include priority topics such as antimicrobial resistance, preparedness and flexibility for smaller producers as well as moving towards more e-learning

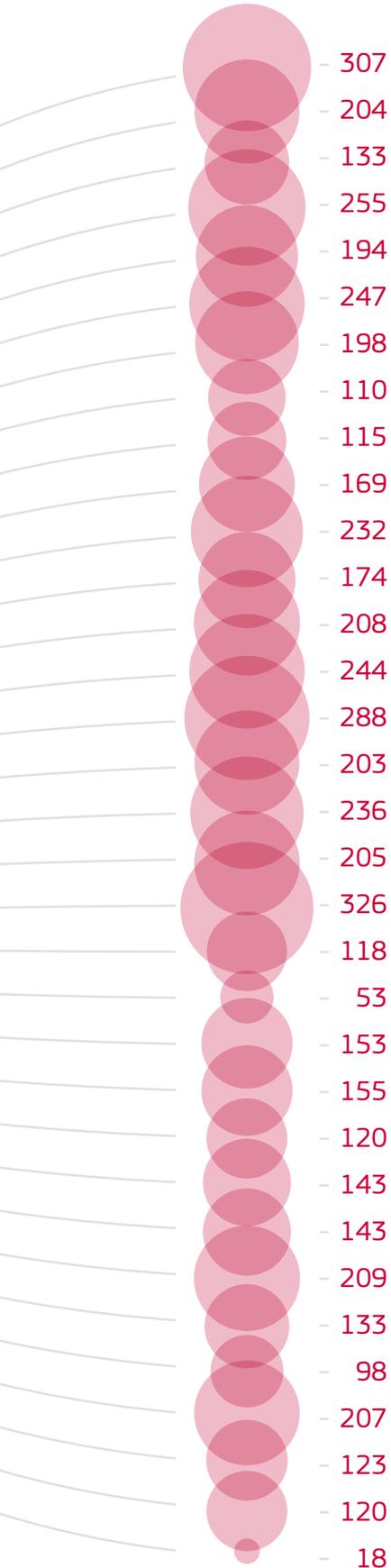
Training in the EU

Host Countries

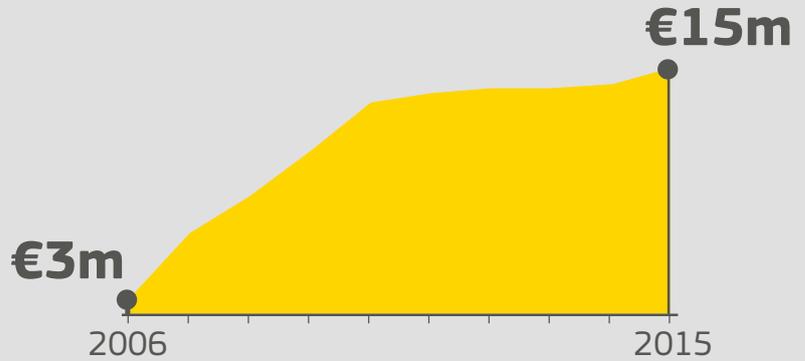


2015 highlights

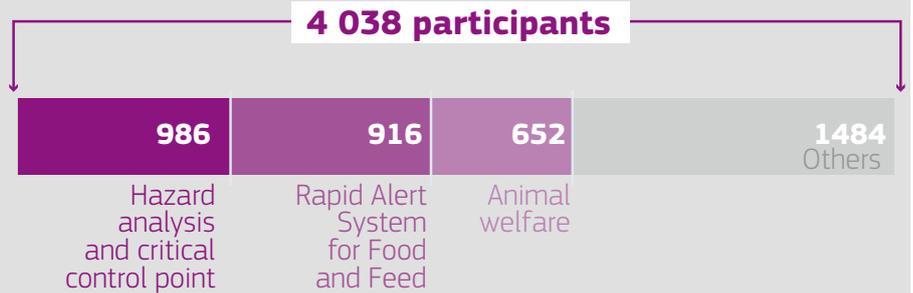
5 814 Participants



Budget



Move to elearning

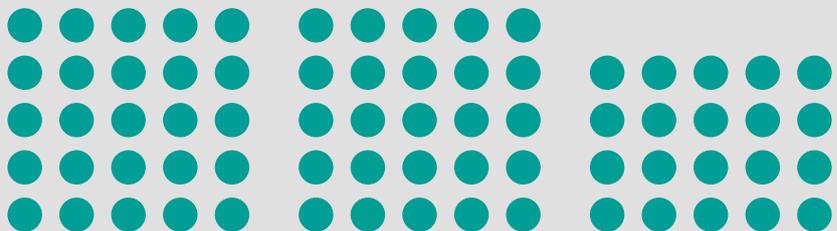


Top three modules

BTSF in the wider world

As the world's largest importer of food, the EU has continued to train officials in countries from outside the EU

Over **70 workshops** and **Sustained Training Missions** took place in 2015





CHAPTER 6
FULL
PROGRAMME OF
BTSF TRAINING
HELD IN EU
COUNTRIES AND
OUTSIDE THE EU
IN 2015

TRAINING HELD IN EU COUNTRIES



ANIMAL BY-PRODUCTS

THE ISSUE: Every year, the EU generates more than 20 million tonnes of material of animal origin not intended for human consumption. These animal by-products (ABP) are used in feed, cosmetics, pharmaceuticals, medical devices and laboratory reagents. They present major risks if the relevant safety measures are not respected.

COURSE CONTENT: Training covers organic fertilisers and soil improvement agents, or ABP in general. Topics include registration, approval and inspection requirements for ABP establishments, validation of processing methods and relationships between public health and other legislation. Participants visit establishments involved in ABP processing.

EIGHT 3-DAY WORKSHOPS

- ▶ 2 (intermediate) on organic fertilisers and soil improvers (Antwerp — Apr., Dec.)
- ▶ 1 (advanced) on organic fertilisers and soil improvers (Antwerp — Jun.)
- ▶ 5 (upgraded) on animal by-products (Düsseldorf — Jul., Oct.)
- ▶ **Participants: 204**
- ▶ **Host countries: 3 (Belgium, Germany, Slovenia)**



ANIMAL WELFARE

THE ISSUE: The EU recognises animals as sentient beings. EU legislation on the protection of farm animals aims to ensure that these are kept in conditions respecting their physiological needs and that painful practices are minimised, including at the time of killing.

COURSE CONTENT: Courses cover EU legislation and information collection for the development of Internet-based learning for veterinarians. They also consider biosecurity, public health and food safety and quality. Practical training develops participants' abilities to identify critical points and to find solutions. Courses also cover welfare during transport and at slaughterhouses.

NINE 2-DAY WORKSHOPS

- ▶ FVO headquarters in Grange, Ireland. Subjects: pesticides (Sep.), contingency plans (Oct.), animal welfare at slaughter (Oct.), fishery products (Dec.), post-slaughter traceability (Dec.).
- ▶ **Participants: 307**
- ▶ **Host countries: 4 (Denmark, France, Italy, United Kingdom)**



ANIMAL IDENTIFICATION, REGISTRATION AND TRACEABILITY

THE ISSUE: The EU Animal Health Strategy and Action Plan considers as priorities the traceability of animals, the use of modern technology and the interoperability of systems for ensuring rapid response to animal health and food safety threats. These are essential for providing the information consumers want on the origin of their foodstuffs and to enable control authorities to track problems to their origin.

COURSE CONTENT:

Topics include regulations and implementing rules, as well as derogations. Courses cover registered horses, national databases, and elements from intra-EU trade directives related to markets, assembly and marshalling centres, and dealers' premises. Field trips allow participants to examine such places as assembly centres, dealers' premises, slaughterhouses and national identification databases.

FIVE 4-DAY WORKSHOPS

- ▶ Lyon (Mar.), Warsaw (May), Munich (Jun., Oct.), Lisbon (Sep.)
- ▶ **Participants: 133**
- ▶ **Host countries: 4 (Germany, France, Poland, Portugal)**



AUDIT SYSTEMS AND INTERNAL AUDITING

THE ISSUE: National authorities must ensure independent auditing of controls on feed, food and animal health and welfare by developing national audit systems. The EU has guidelines for such audits, the results of which have to be reported annually to the Commission.

COURSE CONTENT: Workshops offer an introduction to auditing and outline ways of safeguarding the independence of audit systems and auditors. They explain preparation of audit programmes and schedules, and cover risk-based programming, objectives and criteria of audits, setting-up of audit teams, auditor selection and training, and monitoring and reporting.

THREE 4-DAY WORKSHOPS

- ▶ 1 on setting up and implementation of audit systems in Delft, the Netherlands (Feb.)
- ▶ 2 on development of the ability to conduct detailed audits in Barcelona, Spain (Mar.), Grange, Ireland (Apr.)

▶ **Participants: 255**

▶ **Host countries: 3 (Ireland, Spain, the Netherlands)**



BORDER INSPECTION POSTS

THE ISSUE: Border controls are fundamental to the health security of the internal market. Border control staff in EU Member States, and candidate and EFTA countries, need adequate training if they are to implement effective and harmonised checks. EU legislation lays down conditions on the imports of live animals and food from third countries.

COURSE CONTENT: Training covers veterinary and food safety control checks at airport, seaport, and road and road border inspection posts (BIP). Topics include aspects of EU legislation, practical aspects of controls on imported and transit products, cooperation with customs, intelligence gathering, risk assessment and information exchange with other authorities.

FIVE 3-DAY WORKSHOPS:

- ▶ 2 on seaport BIPs in Felixstowe, United Kingdom (May, Oct.)
- ▶ 2 on airport BIPs in Vienna, Austria (Jun., Nov.)
- ▶ 1 on road/rail BIPs in Bajakovo, Croatia (Sep.)

▶ **Participants: 194**

▶ **Host countries: 3 (Croatia, Austria, United Kingdom)**



CONTAMINANTS IN FOOD AND FEED

THE ISSUE: The EU has set maximum levels for specific contaminants and undesirable substances, action levels to allow authorities to identify and eliminate contamination sources and guideline levels for certain substances. It has also developed codes of practice to prevent or reduce contamination, and established sampling and analysis procedures for specific control measures.

COURSE CONTENT: Courses give an overview of the EU framework for the establishment of regulatory levels, information on risk assessment principles, use of EFSA opinions in risk management, risk management approaches and measures and control provisions.

EIGHT 3-DAY WORKSHOPS

- ▶ Berlin (Mar.), Sofia (Apr., Nov.), Rome (Jun., Sep., Oct.), Prague (Nov.), Brussels (Nov.)

▶ **Participants: 247**

▶ **Host countries: 5 (Belgium, Bulgaria, Czech Republic, Germany, Italy)**



CONTINGENCY PLANNING AND ANIMAL DISEASE CONTROL

THE ISSUE: Outbreaks of animal diseases require immediate response. Contingency planning and emergency preparedness are key to effective action. If a disease is recognised quickly and prompt action is taken, the chances of eradication are enhanced. A new EU Animal Health Regulation confirms most of these principles.

COURSE CONTENT: Understanding the tools for addressing emerging animal diseases to increase the efficacy of veterinary services. Topics include EU legislation relevant to epidemics, preparedness, contingency planning, investigation of suspect cases, outbreak and preventive measures and management of animal movement.

SEVEN 4-DAY WORKSHOPS

- ▶ Padua (Jan., Mar., May), Cardiff (Jun., Sep.), Riga (Jul., Oct.)
- ▶ **Participants: 198**
- ▶ **Host countries: 3 (Italy, Latvia, United Kingdom)**



EMERGING PLANT HEALTH RISKS

THE ISSUE: Plant health is a key factor in sustainable and competitive agriculture, horticulture and forestry. European plants and trees usually lack genetic resistance against pests from other continents. Globalisation and climate change have made it even more challenging to keep exotic pests out of the EU. A draft Regulation to form the basis of a new EU plant health regime includes provisions for contingency plans, simulation exercises, and mandatory surveillance.

COURSE CONTENT: Its objective is to engage Member States in discussion on findings and conclusions of audits. This should allow the improvement of controls and an awareness of good practices in other Member States and how to implement them.

FOUR 4-DAY WORKSHOPS

- ▶ Como, Italy (Apr.), Lisbon, Portugal (Jun., Jul.), Milan, Italy (Oct.)
- ▶ **Participants: 110**
- ▶ **Host countries: 2 (Italy, Portugal)**



EU QUALITY SCHEMES

THE ISSUE: The EU has three schemes that guarantee the quality of agricultural products and food: Protected Designations of Origin, Protected Geographical Indications and Traditional Specialities Guaranteed. The EU organic farming scheme guarantees that products labelled as organic are just that. These quality schemes need to be backed by effective controls.

COURSE CONTENT: They cover either organic farming or protected designation schemes. Workshops explain EU food control and marketing accreditation requirements and their application, as well as general requirements for bodies operating product certification.

THREE 3-DAY WORKSHOPS

- ▶ 2 on organic farming in Bristol (Jan.), Warsaw (Mar.)
- ▶ 1 on protected designation schemes in Lisbon (Feb.)
- ▶ **Participants: 115**
- ▶ **Host countries: 3 (Poland, Portugal, United Kingdom)**



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EU SANITARY AND PHYTOSANITARY LAW ENFORCEMENT

THE ISSUE: Audits and inspections by DG SANTE are aimed at checking the effectiveness of national systems for control of compliance with EU food safety, animal health and welfare and plant health standards. A programme of inspections is developed every year, identifying priority areas and countries. Training and technical assistance can help Member States to rectify issues identified during Commission audits.

COURSE CONTENT: Activities cover protection of animals and plants from pests and disease. They also focus on protection of humans and animals from risks caused by additives, contaminants, toxins or organisms in food, drink or feed and protection of humans from disease carried by animals, plants or derived products and from pests. During STMs, experts assess the situation in Member States and support the authorities in developing action plans to improve compliance.

ONE 3-DAY WORKSHOP

- ▶ Vilnius (Apr.)
- ▶ Two STM on ASF in Budapest, Hungary and Kosice, Slovakia (Jun.)
- ▶ **Participants: 169**
- ▶ **Host countries: 3 (Lithuania, Hungary, Slovakia)**



IMPORT CONTROL OF FEED AND FOOD OF NON-ANIMAL ORIGIN

THE ISSUE: All food and feed imported into the EU has to meet EU requirements. Training on imports of food and feed of non-animal origin aims to provide staff in European Economic Area countries with knowledge of these provisions.

COURSE CONTENT: Courses are held in EU border control posts, and topics include EU legislation, practical implementation of controls on imports, standard operating procedures and performance of documentary, identity and physical checks, including sampling.

FIVE 3-DAY WORKSHOPS

- ▶ Genoa (Apr.), Rotterdam (Jun.), Valencia (Sept.), Riga (Oct.), Frankfurt (Nov.)

▶ **Participants: 232**

▶ **Host countries: 5 (Germany, Spain, Italy, Latvia, the Netherlands)**



FEED LAW

THE ISSUE: Some 230 million tonnes of feed a year is fed to farmed animals in the EU. EU measures aim to ensure feed safety at all stages of production. Legislation on undesirable substances ensures that feed, feed materials and feed additives are of merchantable quality and do not present a danger to health or the environment.

COURSE CONTENT: The focus is on EU feed legislation or on EU feed hygiene rules and HACCP auditing. Feed legislation courses cover requirements for registration, approval and inspection of establishments, hygiene and application of HACCP procedures, and raw or processed materials for use in feed. Feed hygiene and HACCP cover requirements for registration and approval of establishments, hygiene, traceability, production of feed materials, manufacture of compound feed, feed production at farm level and use of flexibility provisions.

THREE 5-DAY WORKSHOPS

- ▶ EU feed legislation in Riga (Apr.), Bremen (Jun.), Nantes (Nov.)

THREE 3-DAY WORKSHOPS

- ▶ EU feed hygiene rules and HACCP auditing in Barcelona (May), Amsterdam (Oct.), Budapest (Nov.)

▶ **Participants: 174**

▶ **Host countries: 5 (Germany, Spain, France, Hungary, the Netherlands)**



FOOD ADDITIVES, FLAVOURINGS AND ENZYMES

THE ISSUE: Food additives and their conditions of use are included in a single EU list. A re-evaluation programme for approved additives has been set up. Accurate data on additive use and on food enzymes is essential for this and Member States have to monitor use and report findings to the Commission.

COURSE CONTENT: Topics include the EU list of additives authorised in food, specifications of additives, the re-evaluation programme, interpretation of categories and use of additional guidance. Work on flavourings covers EU provisions, and monitoring of consumption and use by Member States. Work on enzymes covers EU provisions. Also included are setting up of national control plans, information for inspectors, requirements for control laboratories and information from the RASFF.

SIX 4-DAY WORKSHOPS

▶ Athens, Greece (Jan., Feb., Jul.), Riga, Latvia (Apr.), Trim, Ireland (Jun., Sep.)

▶ **Participants: 208**

▶ **Host countries: 3**
(Ireland, Greece, Latvia)



FOOD-BORNE OUTBREAK INVESTIGATION

THE ISSUE: Food-borne disease outbreak management, investigation and reporting requires a multidisciplinary approach at local, national, European and international levels, and between veterinary and food safety authorities. EU law aims to protect human health with regard to food and provides the basis for management of emergencies and crises.

COURSE CONTENT: Training is aimed at improving management and investigation of food-borne outbreaks at local, national and European level and strengthening countries' capacity to detect, control and prevent food-borne infections. It should also improve participants' knowledge of the European context and outbreak management, investigation and reporting guidelines.

SIX 4-DAY WORKSHOPS

▶ Lisbon (Apr.), Barcelona (Jun., Nov.), Tallinn (Aug./Sep.), Berlin (Sep./Oct.), Rome (Nov./Dec.)

▶ **Participants: 244**

▶ **Host countries: 5**
(Germany, Estonia, Spain, Italy, Portugal)



FOOD COMPOSITION AND INFORMATION

THE ISSUE: EU labelling rules apply to all food on the market and enable European consumers. Clear and accurate labelling ensures a level playing field for businesses and supports free trade. Certain particulars must appear on food labels and must be easy to understand, visible, legible and indelible. Harmonised EU rules have also been laid down for labelling of supplements.

COURSE CONTENT: Training aims to disseminate good control practices, and ensure consistent and rigorous implementation of rules across the EU. Topics include general EU food labelling rules, mandatory labelling particulars, rules for authorisation and use of nutrition and health claims.

SEVEN 4-DAY WORKSHOPS

▶ Athens (Mar., Nov.), Dublin (Apr., Oct.), Valencia (May), Riga (Sep.), Madrid (Nov.)

▶ **Participants: 288**

▶ **Host countries: 4**
(Ireland, Greece, Spain, Latvia)



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FOOD HYGIENE AND FLEXIBILITY

THE ISSUE: Food businesses have to put in place HACCP-based procedures and meet hygiene requirements at all stages of the production chain. In order to protect food diversity, serve consumers, meet the needs of small producers and simplify the sale of foods produced locally by traditional methods, requirements can be adapted to the nature of the business concerned.

COURSE CONTENT: Training should increase awareness and understanding of flexibility provisions among Member State authorities, disseminate good control practices regarding such provisions and support the exchange of experience in order to harmonise approaches. Topics include the concept of flexibility, activities excluded from the scope of the hygiene regulations and examples of flexibility with regard to implementation of HACCP-based procedures and microbiological criteria.

SEVEN 5-DAY WORKSHOPS

▶ Turin (Feb.), Graz (Mar., Oct.), Vilnius (Apr., Jun.), Coimbra (May), Barcelona (Nov.)

▶ **Participants: 203**

▶ **Host countries: 3
(Poland, Portugal,
United Kingdom)**



FOOD HYGIENE AT PRIMARY PRODUCTION

THE ISSUE: Businesses have to put in place HACCP-based hygiene control procedures and meet hygiene requirements. Commission guidance documents elaborate on complex hygiene requirements applying to primary production and give practical examples. National- and EU-level sectoral guides have been developed to describe how primary producers can meet legal requirements.

COURSE CONTENT: Courses cover EU provisions related to general hygiene rules and controls applying to businesses rearing domestic land or aquatic animals, producing derived primary products, or producing or harvesting plant products. They also deal with registration requirements for primary production businesses, hygiene requirements, control of hazards and precautionary measures for storage, handling and use of fertilisers, pesticides and biocides, and for storage, handling and disposal of waste.

EIGHT 3-DAY WORKSHOPS

▶ 4 on plant products in Murcia (Feb., Nov.), Budapest (Apr., Oct.)

▶ 2 on domestic land animals and derived products in Budapest (Mar.), Trim (Oct.)

▶ 2 on aquatic animals and derived products in Tarragona (Jun.), Venice/Udine (Sep./Oct.)

▶ **Participants: 236**

▶ **Host countries: 4
(Ireland, Spain, Italy, Hungary)**



FOOD SAFETY RISK ASSESSMENT

THE ISSUE: A 2009 EFSA report highlights a need for training on principles and methods of risk assessment. The EFSA Strategy for Cooperation and Networking and Science Strategy 2012-2016 also call for training on food safety risk assessment, while the EFSA Advisory Forum stresses the need for long-term training on risk assessment for experts dealing with food safety.

COURSE CONTENT: All courses, except those on animal health and welfare, give introductions to food safety risk assessment and risk assessment. There are courses on microbiological risk assessment, chemical risk assessment, pest risk assessment, risk assessment in genetically modified organisms (GMOs), animal welfare risk assessment, environmental risk assessment, animal health risk assessment. Training on risk assessment in nutrition details the relevant risk assessment model, challenges of nutrient risk assessment, dietary intake assessment, risk characterisation and modelling tools for management options.



HAZARD ANALYSIS AND CRITICAL CONTROL POINT PRINCIPLES AND AUDIT TECHNIQUES

TWELVE 4-DAY WORKSHOPS

- ▶ 2 on pest risk assessment in Lisbon (Jan.), Tallinn (Jun.)
- ▶ 2 on risk assessment in nutrition in Lisbon (Feb.), Berlin (Sep.)
- ▶ 2 on risk assessment in GMO and other biotechnology in Lisbon (Feb.), Tallinn (Oct.)
- ▶ 2 on microbiological risk assessment in Berlin (Mar.), Tallinn (May)
- ▶ 1 on environmental risk assessment in Rome (Mar.)
- ▶ 1 on animal health risk assessment in Berlin (Apr.)
- ▶ 1 on animal welfare risk assessment in Tallinn (May)
- ▶ 1 on chemical risk assessment in Berlin (Jun./Jul.)

▶ **Participants: 250**

▶ **Host countries: 4 (Germany, Estonia, Italy, Portugal)**

THE ISSUE: HACCP focuses on identifying hazards and preventing them from contaminating feed and food. The EU requires food and feed businesses to put HACCP-based procedures in place, and to implement and maintain them. The HACCP concept allows the principles to be implemented flexibly. It provides essential evidence that the protective systems expected of food business operators are in place and being implemented.

COURSE CONTENT: The aim is to develop the ability to conduct audits to verify implementation of HACCP-based systems by food businesses, taking into account the need for flexibility. Content includes the importance of general hygiene requirements, principles and benefits of HACCP systems, evaluation of HACCP plans and their suitability for the activities performed.

THIRTEEN 5-DAY WORKSHOPS

- ▶ Rome (Feb., Mar. x2), Valencia (Feb., May), Lyon (Mar., Jun., Sep.), Budapest (Apr., Sep.), Brussels (Jun.), Sofia (Oct. x2)

▶ **Participants: 326**

▶ **Host countries: 6 (Belgium, Bulgaria, Spain, France, Italy, Hungary)**



HEALTH AND DISEASE PREVENTION FOR BEES AND ZOO ANIMALS

THE ISSUE: Member State and stakeholder feedback shows a need for training on diseases affecting bees and zoo animals. Courses cover veterinary control requirements for honey and bumble bees, early detection of bee pests and requirements for zoo supervision and approval. The aim is to convey a common understanding of the state of play regarding specific diseases, related EU legislation and its harmonised implementation.

COURSE CONTENT: Topics in bee disease courses include application of EU provisions for control of bee diseases and pests. Courses give an overview of EU legislation relevant to honey and bumble bees and cover pathogen and disease description, monitoring, planning and assurance of appropriate resources, rules for inspection and sampling of hives and outbreak measures. Courses on diseases affecting zoo animals and zoo approval procedures address application of EU provisions.

THREE 3-DAY WORKSHOPS:

- ▶ 1 on zoo animals in Antwerp (Mar.)
- ▶ 2 on bees in Maribor (Jun., Sep.)

▶ **Participants: 118**

▶ **Host countries: 2 (Belgium, Slovenia)**



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INSPECTION AND CALIBRATION OF PESTICIDE APPLICATION EQUIPMENT

THE ISSUE: By November 2016, Member States must ensure that all pesticide application equipment (PAE) is inspected at least once, and must successfully pass the inspection or be banned. Member States must also designate bodies to implement inspections and establish certification that is recognisable across the EU. These measures help ensure that pesticides are being applied correctly and in a sustainable manner.

COURSE CONTENT: Training is aimed at improving harmonisation of inspection practices and supporting mutual recognition of certification. Topics include legislation, inspection and certifications bodies, application of ISO and national standards and methodologies for complying with these standards.

THREE 3-DAY WORKSHOPS

▶ Barcelona (Jul.), Turin (Sep.), Braunschweig (Nov.)

▶ **Participants: 53**

▶ **Host countries: 3 (Spain, Germany, Italy)**



NEW INVESTIGATION TECHNIQUES FOR OFFICIAL CONTROLS ALONG THE FOOD CHAIN

THE ISSUE: Food fraud covers intentional violation of legislation on production, processing, distribution and marketing of food. Fraudulent practices may be lucrative and difficult to detect. Globalisation and free movement of goods, as well as the extent of trade via the internet, present a challenge to control authorities. Traditional investigation and control techniques are not always sufficient to control e-commerce in food or to reveal fraud.

COURSE CONTENT: Courses on investigation and control techniques explain differences between inspections and investigations and general planning of food fraud work. Further work covers interview techniques, documentation, control of accounts and traceability documents and collecting information from sources such as the police, judiciary, consumers and whistleblowers. Follow-up work involves evaluating and structuring evidence, seizing and confiscating goods and production material and reporting to police for further investigation. E-commerce courses outline requirements for food businesses operating on the Internet and registration and identification requirements for EU e-traders.

FIVE 3-DAY WORKSHOPS:

▶ 3 on investigation techniques to detect food fraud in Madrid (Apr., Oct.), Bratislava (May)

▶ 2 on e-commerce in food in Prague (Jun., Sep.)

▶ **Participants: 153**

▶ **Host countries: 3 (Czech Republic, Spain, Slovakia)**



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MICROBIOLOGICAL CRITERIA IN FOOD

THE ISSUE: Microbiological criteria give guidance on food safety and quality and manufacturing, handling and distribution processes. The EU has established two types of microbiological criteria for food with which businesses must comply. Food safety criteria apply to products at the end of the manufacturing process and during shelf life. Process hygiene criteria define the acceptability of manufacturing processes and apply during production.

COURSE CONTENT: Topics include use of microbiological criteria as tools for harmonisation of food monitoring and risk management tools in EU legislation, the purpose of the criteria and how they can make food safer. Also covered are implementation of the criteria by businesses on a range of products and verification of implementation by competent authorities.

FIVE 3-DAY WORKSHOPS

▶ Riga (May), Rome (Jun., Sep., Nov.), Barcelona (Oct.)

▶ **Participants: 155**

▶ **Host countries: 3 (Spain, Italy, Latvia)**



MOVEMENT OF CATS AND DOGS

THE ISSUE: Dogs can move within or into the EU under rules for commercial or non-commercial movement. As non-commercial rules are light, there are claims that most movement takes place under those rules even when done commercially and disregards animal health and welfare rules. The EU lays down conditions that Member States must apply to imports of live animals from third countries.

COURSE CONTENT: Member States seem to interpret certain EU provisions differently. A more harmonised approach could improve the situation. Training aims to convey a common understanding of tools for control of movement of dogs and cats, and related interventions. It should also increase the efficacy of veterinary services in protecting the EU against rabies. Topics include EU legislation relevant to movement of dogs and cats within the Union, and from third countries into the EU, border checks, measures to be taken in cases of non-compliance and coordination with customs.

FOUR 3-DAY WORKSHOPS

▶ Zagreb (Apr., Dec.), Malaga (Sept.), London (Oct.)

▶ **Participants: 120**

▶ **Host countries: 3 (Spain, Croatia, United Kingdom)**



PLANT HEALTH CONTROLS

THE ISSUE: Import controls are a key element of the EU plant health regime. FVO audits have revealed differences between Member States in terms of knowledge of EU requirements and approach to the level of import controls. The proposed new EU plant health regime will require surveillance of certain organisms and establishment of multi-annual survey programmes.

COURSE CONTENT: Training on import control covers principles of the EU plant quarantine regime for imports, practical elements of inspections, selection of non-regulated commodities for controls and checks for prohibited and non-declared items. Subjects also include measures taken in cases of non-compliance, adaptation of control programmes in light of new risks and use of interception data and other information for targeting inspections. Field visits are organised to points of entry and inspection post facilities at places of destination to discuss practicalities of checks.



RAPID ALERT SYSTEM FOR FOOD AND FEED

FIVE WORKSHOPS

- ▶ 1 on surveillance and outbreak control in forestry and the general environment in Vienna (Jun.)
- ▶ 2 on the EU plant quarantine regime for imports in Brussels/Antwerp (Sep.), London (Dec.)
- ▶ 1 on surveillance and outbreak control in agriculture and horticulture in Warsaw (Sep./Oct.)
- ▶ 1 on the EU plant quarantine regime for WPM in Lisbon (Nov.)
- ▶ **Participants: 143**
- ▶ **Host countries: 5 (Belgium, Austria, Poland, Portugal, United Kingdom)**

THE ISSUE: The RASFF allows authorities of EU and EFTA Member States, the European Commission and EFSA to exchange information about measures taken in response to serious food or feed risks. It is managed by the Commission and helps Member States to immediately identify whether they are affected by a threat and to take fast, coordinated and transparent action.

COURSE CONTENT: Courses cover either strengthening collaboration between EU and non-EU countries through RASFF or better use of RASFF and successful implementation of iRASFF (the online notification system). Both courses cover EU legislation and RASFF standard operating procedures, while practical work includes simulated use of RASFF or iRASFF. A main goal of workshops on better RASFF use and iRASFF implementation is to raise awareness of the need for proper application of new RASFF implementing rules and standard operating procedures.

FOUR 3-DAY WORKSHOPS:

- ▶ 3 on better use of RASFF and implementation of iRASFF in Madrid (Mar., May), Tallinn (Sep.)
- ▶ 1 on collaboration between EU and non-EU countries through RASFF in Tallinn (Jun.)
- ▶ **Participants: 143**
- ▶ **Host countries: 2 (Estonia, Spain)**



RESIDUES OF VETERINARY MEDICAL PRODUCTS

THE ISSUE: Member States have to implement national residue monitoring plans (NRMP). The plans cover illegal use of growth-promoting substances and use of authorised veterinary medicinal products (VMP). EU rules lay down sampling levels and frequencies, and groups of substances to be monitored for each food commodity.

COURSE CONTENT: The aim is to increase understanding of the EU legal framework so as to improve authorities' capacity to set up monitoring systems. Topics include the EU legislative framework for establishment of regulatory limits in foods of animal origin, VMP authorisation, controls on VMP distribution and use, and structure of national control systems. Work on EU provisions related to VMP residue monitoring covers prohibition of distribution and use of hormonal substances and of antibiotic use for growth promotion, as well as production and use of medicated feed. Infringement measures, procedural aspects, approval of third-country monitoring plans and listing of third countries in relation to imports also feature.

SIX 3-DAY WORKSHOPS

- ▶ Trim, Ireland (Feb., Sep.), Venice (Mar., Apr.), Krakow (Jun.), Madrid (Jul.)
- ▶ **Participants: 209**
- ▶ **Host countries: 4 (Ireland, Spain, Italy, Poland)**



SEMEN, OVA AND EMBRYOS

THE ISSUE: EU measures aim to create a harmonised system for trade in and imports into the EU of semen, ova and embryos of bovine, ovine, caprine, equine and porcine animals. This should protect the EU from the spread of animal disease via germinal products. Specific rules apply to the production, collection, processing, storage and transport of semen, ova and embryos. Teams in charge of these operations must be inspected, approved and supervised by veterinary authorities.

COURSE CONTENT: The training should increase understanding of the functioning of semen collection and storage centres and embryo collection and production teams and conveys a common understanding of requirements for their approval and supervision. Topics include EU provisions related to supervision of collection, storage and production of semen, ova and embryos of bovine, porcine, ovine, caprine and equine animals, trade in and imports of such products and collection, production and storage processes.

SIX 4-DAY WORKSHOPS

- ▶ Venice (Feb., May, Nov.), Lisbon (Mar., Jun.), Gothenburg (Oct.)
- ▶ **Participants: 133**
- ▶ **Host countries: 3 (Italy, Portugal, Sweden)**



STRENGTHENING MEMBER STATE RESPONSES TO UNION AUDITS

THE ISSUE: Commission experts carry out audits in Member States to check that official controls take place in accordance with multi-annual control plans and EU law. At the end of a series of audits on SPS topics, DG SANTE's audit services prepare a report on operation of controls. These reports identify good practices, weaknesses and recurring problems.

COURSE CONTENT: The objective of this programme is to engage Member States in discussions on findings and conclusions of audits that should allow them to improve controls and gain an understanding of good practices from other Member States. Workshop sessions entail discussions on how good practices can be more widely incorporated into controls and how problems can be addressed.

NINE 2-DAY WORKSHOPS

- ▶ At the FVO headquarters in Grange, Ireland on pesticides (Sep.), contingency plans (Oct.), animal welfare at slaughter (Oct.), fishery products (Dec.), post-slaughter traceability (Dec.)
- ▶ **Participants: 98**
- ▶ **Host country: 1 (Ireland)**



SUSTAINABLE USE OF PLANT PROTECTION PRODUCTS

THE ISSUE: Of some 1 000 active substances used in plant protection products (PPP) on the market before 1993, around 26 % have passed the harmonised EU safety assessment. The EU has introduced stricter criteria for active substances and seeks to mitigate the impact of PPP on health and the environment by promoting the application of integrated pest management (IPM) principles and use of low-risk products. Member States have to ensure that all professional PPP users and distributors have access to appropriate training.

COURSE CONTENT: Training is aimed at increasing the knowledge of trainers of professional PPP users, distributors and retailers and staff implementing training certification. It provides harmonised knowledge on the basis of which participants can adapt and harmonise their own training programmes. This should increase mutual recognition of national certificates. Courses include three modules: legal requirements, safe use and environmental aspects and sustainable PPP use.

SEVEN 3-DAY WORKSHOPS

- ▶ Lisbon (Feb., Mar.), Berlin (May, Sep., Nov.), Athens (Jun., Oct.)
- ▶ **Participants: 207**
- ▶ **Host countries: 3 (Germany, Greece, Portugal)**



THE TRADE CONTROL AND EXPERT SYSTEM

THE ISSUE: EU legislation aims to ensure that all food on sale or produced in, or imported into the Union meets well-defined standards. As part of its import control system, the Commission has set up the Trade Control and Expert System (TRACES), a computer system that tracks movement, imports and exports of live animals, plants and animal and plant products in Europe. The TRACES network encompasses authorities of Member States, participating third countries and economic operators.

COURSE CONTENT: Workshops are on TRACES use for imports of live animals and products of animal origin, products of non-animal origin or live plants, or for intra-EU trade of live animals. The courses explain TRACES, focusing on recent developments related to procedures at points of entry and import and trade certification. They emphasise aspects of food, animal health and animal welfare legislation related to trade and import controls. They also update users on developments in TRACES implementation.

FIVE WORKSHOPS:

- ▶ 2 on TRACES use for imports of live animals and products of animal origin in Tallinn (Apr.), Budapest (Sep.)
 - ▶ 1 on TRACES use for imports of food and feed of non-animal origin in Riga (May)
 - ▶ 1 on TRACES use for imports of live plants in Marseille (Jun.)
 - ▶ 1 on TRACES use in intra-EU trade of live animals in Madrid (Nov.)
- ▶ **Participants: 123**
- ▶ **Host countries: 5 (Estonia, Spain, France, Latvia, Hungary)**



TRANSMISSIBLE SPONGIFORM ENCEPHALOPATHIES

THE ISSUE: Comprehensive EU measures laying down rules for prevention, control and eradication of transmissible spongiform encephalopathies (TSE) are evaluated, consolidated and updated based on scientific advice and international standards. They target health risks from TSEs and govern the entire marketing and production chain of live animals and products of animal origin.

COURSE CONTENT: Workshops focus on TSE risk reduction measures, their implementation and control, and experience and difficulties encountered at field level. The objective is to harmonise Member State approaches and practices and increase the efficacy of authorities to check compliance. Topics include provisions on risk material removal, prohibition of use of ruminant bones in meat production, monitoring and surveillance, feed ban control, eradication, breeding programmes for diffusion of genetic resistance to scrapie in sheep, marketing, import and export.

FOUR 3-DAY WORKSHOPS

- ▶ In Ljubljana (Jan., May), Lisbon (Mar.), Utrecht (Sep.)
- ▶ **Participants: 120**
- ▶ **Host countries: 3 (the Netherlands, Portugal, Slovenia)**



ZOONOSES AND ANTIMICROBIAL RESISTANCE

THE ISSUE: Zoonoses are managed by general and specific measures, and particularly for salmonella, by specific rules for monitoring and control of primary production and marketing, including microbiological criteria. These aim to ensure that zoonoses, zoonotic agents and related antimicrobial resistance are monitored and measures are taken to detect and control them during food production, processing and distribution.

COURSE CONTENT: Training on control of zoonoses is aimed at harmonising Member State approaches and increasing the efficacy of officials involved in implementation of and reporting on controls. Training has a strong focus on control of salmonella in poultry and pigs and campylobacter along the poultry meat production chain.

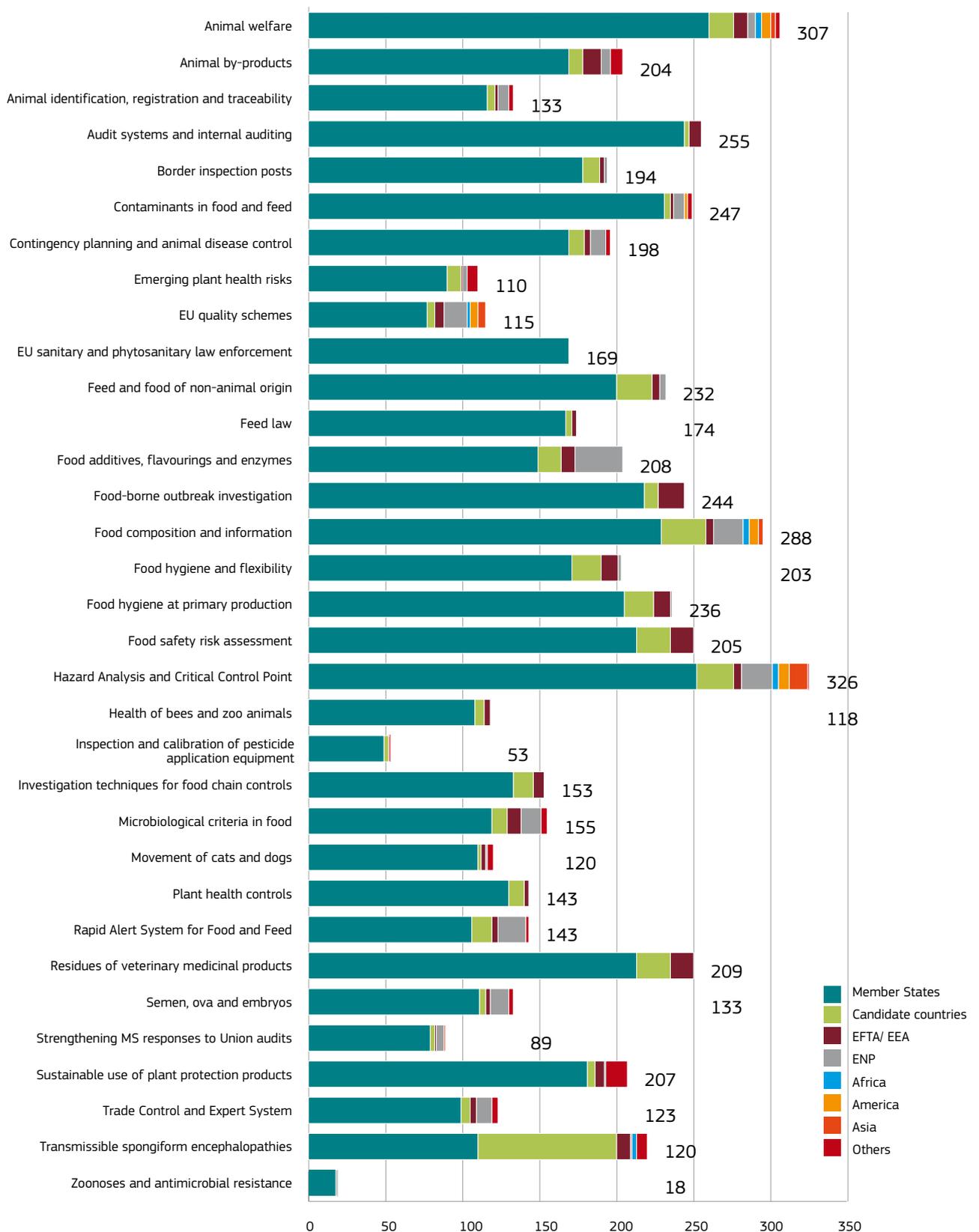
ONE 3-DAY WORKSHOP ON ZOONOSES

- ▶ in Venice (Dec.)
- ▶ **Participants: 18**
- ▶ **Host country: 1 (Italy)**



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BTSF TRAINING IN THE EU, BREAKDOWN BY ORIGIN OF PARTICIPANTS



TRAINING HELD OUTSIDE THE EU

Activities in countries outside the EU, and particularly developing countries, are aimed at strengthening SPS frameworks and promoting the EU regulatory model. They are for participants from the regions where they are held, except in cases like food testing and GMO analysis where training takes place in EU

reference labs. Programmes take the form of workshops, with similar formats to those in the EU. Some also include STM. Participants in these programmes in 2015 came from ENP, Africa, Asia and Central and South America.

| Programme | Workshops | Participants | Hosting countries |
|---------------------------------------|------------|--------------|---|
| BTSF World | 9 + 56 STM | 636 | Albania, Belize, Bolivia, Bosnia and Herzegovina, Botswana, Brazil, Burkina Faso, Cambodia, Cameroon, Cape Verde, Chile, Colombia, Costa Rica, FYR Macedonia, Georgia, Ghana, Indonesia, Kazakhstan, Kenya, Kosovo, Laos, Lesotho, Malawi, Malaysia, Moldova, Montenegro, Morocco, Mozambique, Myanmar, New Caledonia, Nicaragua, St Vincent and the Grenadines, Serbia, Swaziland, Thailand, Uganda, Vietnam |
| Food testing | 3 | 45 | Belgium, Ireland, Hungary |
| GMO analysis | 1 | – | Italy |
| International standard-setting bodies | 2 | 54 | Morocco, Ukraine |
| Milan Expo | 5 | – | Italy |

B T S F W O R L D

The EU is a major player in the global agri-food market. Food, feed, animals, plants and derived products imported into the EU must comply with requirements. This can sometimes place constraints on exports by non-EU countries, as many developing countries do not have the resources and structures to ensure controls and surveillance. In certain areas, this is in the hands of private organisations and importers. Better understanding of EU requirements helps authorities in non-EU countries to improve controls.

Unlike the regular BTSF, BTSF World is financed by the Directorate-General for International Cooperation and Development (DG DEVCO), and coordinated by DG SANTE. Its main purpose is to help developing countries set food safety systems and animal health conditions to a level that contributes to their economic development, while also providing the conditions for safe food production. BTSF World also has the particularity that it is aimed at food producers and farmers, as well as governmental officials.

BTSF World can help developing countries' understanding of EU legislation, which helps them export their products while at the same time facilitating import controls on the EU side and reducing the burden on EU importers. More

uniform control procedures between trade partners in the EU and beyond helps ensure fair competition between EU businesses and their non-EU counterparts, while making sure that EU consumers get products that meet EU standards. BTSF World is also a vector for building confidence in the EU regulatory model among competent authorities of other international trade partners, and paves the way for new food markets for EU operators.

BTSF World's programmes include activities on two main themes: food safety and plant health; and animal health and welfare. They address three world regions: Africa and the ENP area; South and Central America and the Caribbean; and Asia and the Pacific.

Training subjects are related to current trade discussions, sanitary and phytosanitary developments, the outcome of Commission audits, an increase in alert notifications and an interest in a given issue. Participants include competent authority staff, and participants from the private sector when appropriate.

BTSF World has two types of activities: regional workshops and STM where experts visit a particular country to help solve a particular issue.

REGIONAL WORKSHOPS

Workshops are usually organised at a regional level; countries from an entire region sharing the same safety concerns are invited. Some of these workshops include field visits where participants can see in practice how to meet EU standards.

Although BTSF World differs from BTSF in the EU, both use face-to-face training with specialised and experienced tutors on technical topics. Both require considerable knowledge and technical input about food production, animal health and legislation.

NINE WORKSHOPS

► Nine workshops on fishery products (Bali, Indonesia Feb., Managua, Nicaragua, Oct.), highly pathogenic avian influenza (Yogyakarta, Indonesia, Mar.), food hygiene management (Ouagadougou, Burkina Faso, Jun.), animal welfare, (Costa Rica, Sep.), food hygiene and control (Santiago, Chile, Sep., Oct.), food labelling and nutrition (Vientiane, Laos, Oct.), official veterinary controls (Noumea, New Caledonia, Nov.), plant health management (Cameroon, Dec.)

SUSTAINED TRAINING MISSIONS (STM)

The aim of STM is to support authorities and private stakeholders — with priority going to the poorest smallholder farmers and fishermen — and thus prevent closure of markets, often through the development of action plans for improving compliance. The missions include hands-on training, mentoring and the drafting of manuals and control procedures. They may scan a situation, or they may have a specific plan for working with the national authority on a particular problem. STM are very often performed in succession and preferably by the same expert, to assess progress and see what still needs to be done or improved.

There have been missions to South and Central America and the Caribbean on fishery products, TRACES, marine biotoxins and on-board handling and landing of fish. Others in Asia and the Pacific covered RASFF, TRACES, harmful substances and organisms in food and plant exports, data collection on food consumption, food contact materials, sprouting production systems, residue monitoring plans and live bivalve molluscs (LBM).

Animal health and welfare missions in Africa and ENP countries focused on subjects that included classical and African swine fever, rabies, control and certification of bovine meat exports, traceability of bovine animals, animal welfare policies and welfare at slaughter. Missions have also covered animal health sanitary and phytosanitary requirements, non-commercial movements of pets and animal welfare on farms.

South and Central America and the Caribbean have received STM on disease control, animal welfare during transport and at the time of killing, and stunning of poultry. In Asia and the Pacific, missions focused on such food security issues as prawn stocking and shrimp and brackish fish production, as well as the sustainable development of aquaculture.

56 STM

- ▶ Food safety and plant health in Africa and ENP countries: Mozambique (Feb., Mar./Apr., Jun./Jul.), Cape Verde (Apr., Aug.), Morocco (Apr.), Burkina Faso (Jun.), Kazakhstan (Jun., Jul.), in Spain for Namibia (Oct.), Uganda (Oct./Nov.), Ghana (Nov.), Kenya (Nov.), in the United Kingdom for Namibia (Dec.)
- ▶ Food safety and plant health in South and Central America and the Caribbean: St Vincent and the Grenadines (Jan., Aug.), Belize (Mar.), Nicaragua (Mar. x2), Colombia (Jul.), Chile
- ▶ Food safety and plant health in Asia and the Pacific: Vietnam (Jan. x2, Jul.), Cambodia (Jan., Apr., Sep.), Myanmar (Feb.), Thailand/Malaysia (Feb./Mar.), Laos (Mar., May), Indonesia (Apr./May)
- ▶ Animal health and welfare in Africa and ENP countries: Moldova (Jan., Feb. x3), Western Balkans (Feb./Mar.), Swaziland (Feb., Jun., Oct.), Malawi (Mar. x2), Botswana (Mar., Sep.), Morocco (Mar. x2), Georgia (Jun./Jul.), Lesotho (Aug., Sep.)
- ▶ Animal health and welfare in South and Central America and the Caribbean: Chile (Sep.), Bolivia (Oct.), Brazil (Dec.)
- ▶ Animal health and welfare in Asia and the Pacific: Vietnam/Cambodia (Jan.), Cambodia (Feb.), Laos (Jun.), Thailand (Jun.)



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FOOD TESTING

THE ISSUE: Many developing countries do not meet EU food testing requirements, and that leads to sanitary and phytosanitary trade concerns. These issues often relate to deficiencies in mycotoxin, microbiological and residue controls in developing countries with frequent occurrence of mycotoxins, microbiological contamination and high residue levels when samples are taken in the EU. Technical assistance, particularly hands-on training of analytical techniques at EU accredited laboratories, aims to tackle these difficulties. These workshops, although they were held in the EU in EU accredited laboratories, are for participants from ENP, African, Asian, and Central and South American countries.

COURSE CONTENT: Training on mycotoxins focuses particularly on aflatoxins in peanuts, Brazil nuts, pistachios, spices, dried figs, rice, maize, peanut meal and copra, and ochratoxin A in cereals, dried fruit, coffee, cocoa, spices and liquorice. A general

introduction covers EU legislation, risk assessment, the establishment of regulatory limits, official bodies and laboratory networks dealing with contaminants and rules for imports of products of non-animal origin. Subsequent sessions deal with sampling, sample preparation, extraction and clean-up, screening methods, confirmatory techniques and quality in analytical laboratories. The introduction to microbiology courses covers EU legislation on hygiene and microbiological criteria, EU guidance documents and staff working papers, microbiological pathogens and official control bodies and laboratory networks. Training on residues is divided into two sub-modules: one on VMP residues; the other on PPP residues.

THREE 10-DAY WORKSHOPS

- ▶ 1 on mycotoxins in Brussels (Sep.)
- ▶ 1 on VMP residues in Dublin (Oct.)
- ▶ 1 on PPP residues in Miskolc (Oct./Nov.)

GENETICALLY MODIFIED ORGANISMS ANALYSIS (GMO)

THE ISSUE: A uniform GMO analysis approach, including good understanding of EU requirements helps global trade. Capacity building via training should increase non-EU operators' expertise and help them to adapt procedures for checking compliance with EU requirements.

COURSE CONTENT: The workshop on practical aspects of regulatory GMO testing gave an introduction to the EU GMO legislative context, before examining objectives and implementation of, and strategies for GMO testing. Further presentations covered quality management concepts, setting up of testing laboratories, critical quality points, analytical flows, what to do with unauthorised GMOs and

requirements for control laboratories. Participants visited the EU Reference Laboratory for GM Food and Feed.

ONE 3-DAY TRAINING COURSE

- ▶ Practical aspects of regulatory GMO testing at JRC Ispra (Mar.)

INTERNATIONAL STANDARD-SETTING BODIES (ISSB)

THE ISSUE: The World Trade Organisation Agreement on the application of sanitary and phytosanitary measures sets out basic food safety and animal and plant health requirements. It encourages governments to base national measures in these fields on standards developed by ISSB. For these three subjects, standards are set by the Codex Alimentarius Commission (Codex), the World Organisation for Animal Health (OIE) and the International Plant Protection Convention (IPPC).

COURSE CONTENT: Training offers an introduction to the global dimension of food safety, and animal and plant health and an overview of international agreements governing food trade and consumer

protection. It also looks at the nature and organisation of ISSBs, including statutes, mandate, structure and funds. Participants take part in electronic working groups on development of national and regional positions and provision of written comments, practical exercises involving preparation of positions and a mock plenary session. They also share experience on standard harmonisation and equivalence.

TWO 3-DAY WORKSHOPS

- ▶ 1 on plant health issues for Mediterranean ENP countries in Casablanca (May)
- ▶ 1 on animal health issues for Commonwealth of Independent States countries in Kiev (Jun.)

MILAN EXPO

A series of five 3-day conferences were organised in 2015 covering food and feed law, animal health and welfare and plant health rules. These conferences were open to representatives of official control authorities intervening on the safety of the food chain in Candidate and Potential Candidate Countries and ENP countries (24 non-EU countries). They included two days of technical discussions and a day at the Universal Exposition hosted by Milan, which was held under the theme 'Feeding the Planet, Energy for Life'. The conferences were organised throughout the 6 months of the Universal Exposition from May to October 2015. They welcomed around 160 participants in total.

The main aims of these conferences were to build confidence with representatives of the above countries and keep them up-to-date with:

- the EU's law in the areas of animal health and welfare, plant health and food and feed safety;
- the structure of official control systems and processes implemented by competent authorities in the EU.



CHAPTER 7

EXPANDING THE APPLICATION OF E-LEARNING

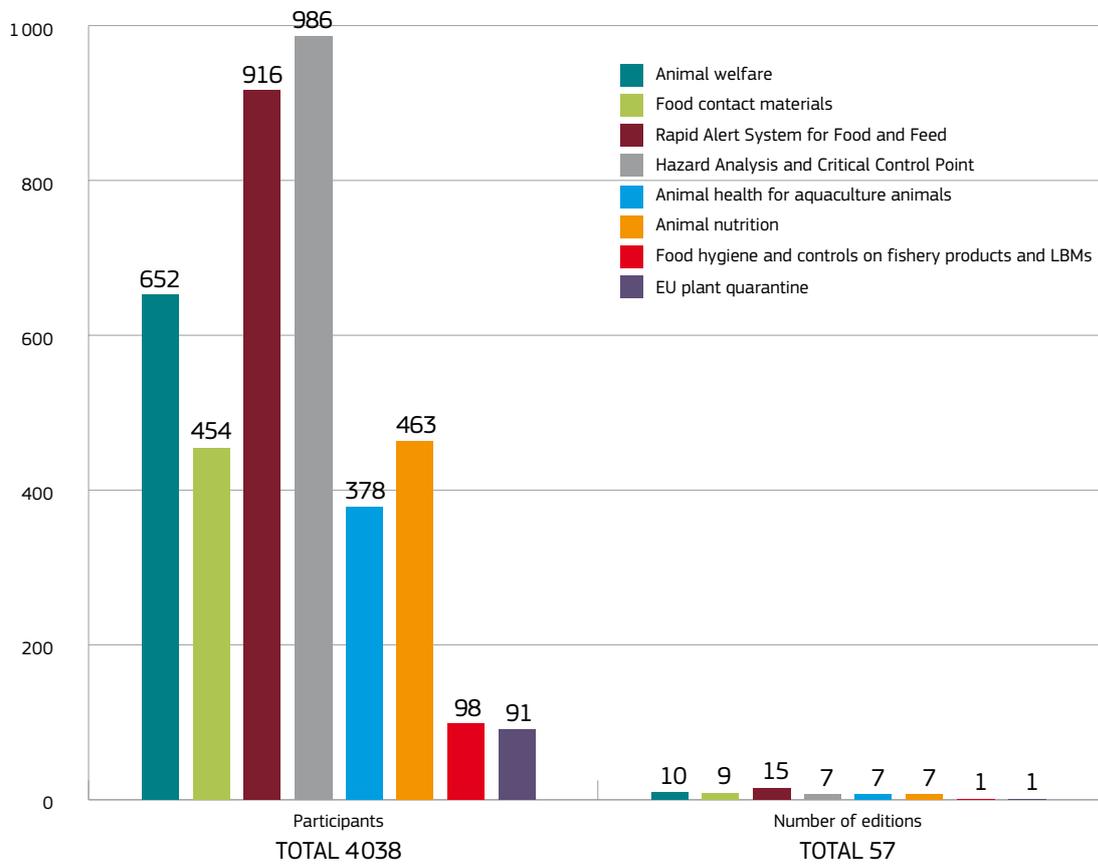
The development of e-learning modules and the completion of the e-learning pilot project have further progressed this year, with the launch of three new English-language e-learning modules: HACCP; the EU plant quarantine regime for imports; and food hygiene and controls on fishery products and LBMs. There are now also French- and German-language modules on animal welfare at slaughter and killing for disease control, food contact materials, RASFF and HACCP.

2015 saw the launch of 57 e-learning editions with a global participation of more than 4 000 participants.

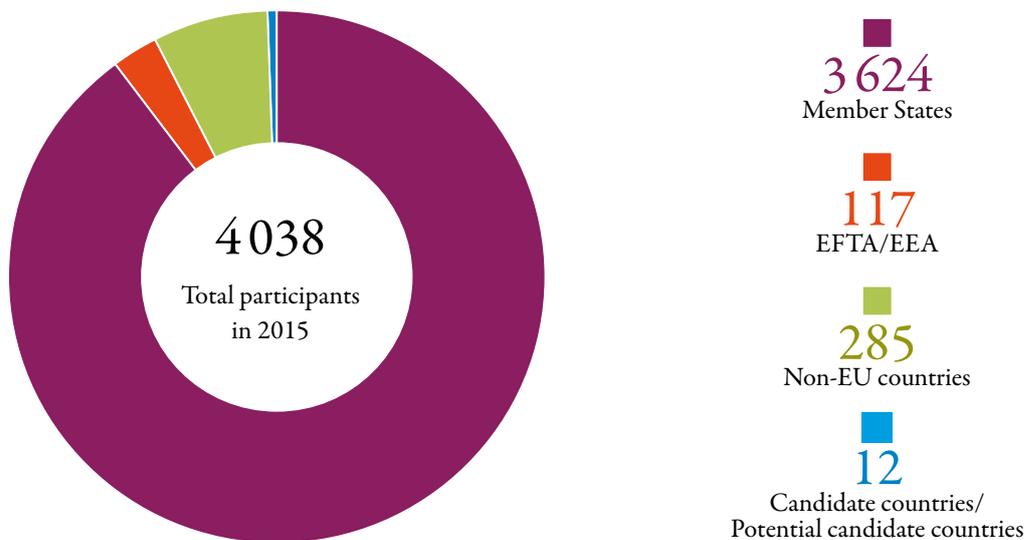
Two e-learning modules will be added in 2016 (Prevention, control and eradication of TSE; and Animal welfare at slaughter and killing for disease control for poultry) with English, French, German, Spanish and Portuguese versions being operational for each of the 10 developed modules by the end of the year.

The e-learning approach will be evaluated during the first semester of 2017, to assess whether it should be more widely introduced in a blended BTSF training model.

E-LEARNING MODULES IN 2015,
BY THEME AND NUMBER OF EDITIONS



NUMBER OF PARTICIPANTS IN E-LEARNING MODULES
BY COUNTRY/REGION, 2015





CHAPTER 8

LOOKING TO THE FUTURE

NEW PLANS IN THE PIPELINE

From modest beginnings in 2005, BTSF is now a central building block in the EU's work on food safety, animal health and welfare, and plant health. The programme brings together experts from across the EU and beyond to train them to meet European citizens' expectations for safe food. It also provides a sound foundation for the European food industry on which to grow and prosper on the basis of

Europe's high safety and quality standards. This concurs with the new Commission's priority for deeper and fairer internal and external markets to boost EU business competitiveness and create jobs and growth.

The year 2015 has seen BTSF focus on issues and strategies that can further improve its efficiency.

A NEW STUDY IN DECEMBER 2015

This new study is aimed at:

- Giving a precise estimation of the cost-effectiveness of the current training model, using key performance indicators and a robust cost-benefit model.
- Performing a SWOT analysis of the long-term training strategies recommended in the first two general ex post evaluations on BTSF. This will determine the model best suited to respond to the growing demand for training, while also improving BTSF's quality by diversifying activities (towards a more blended learning process), and developing its impact and productivity.

It was decided this year to provisionally introduce new performance indicators for all activities in 2016. These will assess BTSF's impact on the performance of control staff, particularly on how much the training courses have increased their knowledge, how they apply their new knowledge at the work place and how effectively they disseminate this knowledge among their colleagues.

Another important development this year is linked to the decision to introduce a new planning cycle aimed at simplifying BTSF activity phases, and better adapting to the principle of annual budgets. The main changes will relate to the timing of the various phases of activity. Under the new cycle, September will see the launch of consultations on training needs, and training priorities will be set down by early November. Work programmes and financing decisions will be adopted at the beginning of each financial year, allowing public procurement procedures to be launched in the spring, and training activities to start in the first quarter of the following year. This new cycle will be implemented in 2016 for the 2017 financing year.

Participants in BTSF events this year have a new information and application system. In the past, contractors would send information to NCP in a variety of formats. As of 2016, contractors will have a set format for invitation letters and participant application forms. This will make them easier to navigate, and will ensure a more systematic communication flow between contractors and NCP on the vital issue of participant selection.

Another useful tool in development in 2015 was an IT system for sending feedback to NCP about participation from their own country. This will send NCP monthly listings from the BTSF database about who attended training in the previous month. The system is now being tested and reviewed. In a second phase, some NCP will test the tool before it is put into operation in 2016.

DG SANTE and Chafea have also begun work on the development of a dedicated BTSF platform for professional BTSF-related social exchange. The platform will also promote knowledge sharing by encouraging the development of networks among alumni and other groups involved in BTSF, and the exchange and use of BTSF training material. The platform will host the BTSF e-learning campus, training material for dissemination, and the BTSF alumni network. It will also provide information on training schedules and links to contractor websites. A desk study of options in 2015 will be followed by the launch of the procurement procedure in 2016.

TRAINING IN 2016

These contracts run in 2016:

- ABP
- Feed law
- Contaminants in food and feed
- BIPs
- Feed and food of non-animal origin
- TRACES
- Movement of cats and dogs
- Microbiological criteria
- Food-borne outbreak investigation
- Food composition and information
- Animal welfare
- Plant health controls
- Plastic recycling processes
- Pesticide application equipment
- Zoonoses and antimicrobial resistance
- Member State responses to Union audits
- BTSF World (countries outside the EU)
- Food testing (countries outside the EU).

The rest of the 2016 training was defined in the financing decision for the BTSF work programme, adopted in June 2015.

Some of these concerns programmes entering a second two-year phase of an existing contract:

- HACCP
- Health of bees and exotic animals
- Animal identification and traceability
- Food additives
- Contingency planning and animal disease control
- TSE
- Food hygiene and flexibility
- New food investigation techniques
- Internal auditing of official control systems.

In addition, a new GMO analysis programme for non-EU countries is the subject of an administrative arrangement with JRC Ispra.

Chafea launched calls for tenders for EU-based programmes on five new and returning subjects from late-2015. These are:

- Animal breeding
- Organic farming
- Protected food names
- Plant health surveys
- Support for enforcement in SPS fields.

BTSF CONTRACTORS

- AENOR
- Euro Consultants/JVL Consulting
- European Training Platform for Safer Food/GIZ
- AETS Consortium
- Istituto Zooprofilattico Sperimentale dell' Abruzzo e del Molise 'G Caporale' Consortium
- Opera consortium
- Development Solutions consortium
- ADT Projekt
- Agri-Livestock Consultants consortium.

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GET INVOLVED

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PARTICIPANTS

Officials of countries for whom an NCP has been designated and who are interested in participating in training are invited to refer to their NCP, the list of which can be found in this report and at http://ec.europa.eu/food/training_strategy/participants/ms_contact_points_en.htm

Interested parties from other countries should contact the relevant contractor.
Information about the contractors for each course is in this report and at http://ec.europa.eu/chafea/food/training_courses.html

CONTRACTORS

Bodies interested in BTSF calls for tenders are invited to consult <http://ec.europa.eu/chafea/food/tenders.html>

Guidelines for tenderers are at <http://ec.europa.eu/chafea/food/guidelines.html>

