



# Food Safety and Veterinary Public Health in the South

(Delivered in French)

Scientific coordinator

E. CARDINALE  
(Cirad UMR ASTRE)

**2 weeks**  
**1<sup>st</sup> quarter 2022**

Questions concerning quality in animal production chains are becoming increasingly important from the perspective of both public health (prevent the contamination of consumers) and economics (lifting of export restrictions).

Following episodes involving mad cow disease, listeria in pregnant women, and E. coli O157: H7, which causes bloody diarrhea in children, consumers around the world are more than ever concerned by the quality of the food on their plates.

In a context of growing urbanization, many countries in tropical and semi-tropical regions are developing intensive farming and short supply chains to feed urban consumers. Street restaurants are flourishing, especially in capital cities. Some countries are also seeking to develop tourism and hospitality services.

However, quality has different dimensions that must be understood. It is built over the entire value chain, from the production stage to processing and delivery to consumers. Research to improve food safety therefore requires the implementation of appropriate methods and tools as part of a comprehensive approach integrating the different levels of the industry and all of the stakeholders.

This module aims to provide participants with the necessary skills to implement this approach in the main livestock production sectors in tropical and semi-tropical regions, using lessons, case studies and site visits.

## Course objectives

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

- make a diagnosis at the level of an animal production chain;
- implement quality control methods at different levels of an animal production chain;
- propose measures related to methods and organization of quality control to strengthen the reliability of official control services;
- advise agribusinesses about food assurance and food safety as well as the assessment and management of risk;
- contribute to the development of a mechanism or legislative and regulatory framework compatible with international standards, in particular those of the European Union;
- enhance the food safety approach in animal production sectors.

# Audience

This course is open to veterinarians, agronomists and engineers working in the fields of hygiene and quality of food of animal origin who wish to strengthen their skills. It also may be taken by individuals who do not belong to these categories but have sufficient professional experience.

Candidates must have a good command of French.



This module is shared with the master's programme « Livestock systems » (Masters 3A)

## Partnerships

With the participation of the National Veterinary School of Alfort, National School of Veterinary Services, the UMR Qualisud CIRAD and the Ministry of Agriculture.

## Cost

- Training course : €2,000
- Travel to Montpellier : to be determined by the participant
- Housing expenses : allow a minimum of about €90/day

If necessary, a customized estimate can be established upon request, especially when two or more courses are followed.

## Important

CIRAD cannot provide study grants. If you wish to request a grant, submit an application as soon as possible to national authorities in charge of livestock and/or scholarships; Cooperation and Cultural Action Services (SCAC) of your local French Embassy; the embassies of other countries; international organizations (FAO, UNDP, EU, IAEA, IDB ...); development projects or NGOs.

## Application procedure

Applications, consisting of a detailed resume, a motivation letter and details about the organization managing your grant, must be sent if possible before

**18 December 2021**

by email to: [formation-emvt-fvi@cirad.fr](mailto:formation-emvt-fvi@cirad.fr)



See our other trainings : <http://formation-elevage-suds.cirad.fr>

*CIRAD is an OIE collaborating centre for the diagnosis and control of animal diseases in tropical areas.  
The organization of training courses in this field is part of its mandate.*

## Program (indicative)

- Framework and context (standards, precautionary principle, costs, quality brands...)
- Tools to control food safety (HACCP, ecopathology, risk analysis, training...)
- Chain analysis (milk, meat, monogastrics, fish...)
- Official control services (organization of services, methods for official control)
- Case studies (group work, scenario)
- Pedagogical movies (on transformation and distribution sites)

