# Annex 3a Training Plan – Training of Trainers – Senior Inspectors of Export & Municipal Abattoirs

**Dates**: Wednesday 23<sup>rd</sup> – Saturday 26<sup>th</sup> October 2013

Venue: German Adama Hotel.

Trainers: Dr Jazeps Rimiecans & Dr John Woodford

#### Participants:

| Federal Headquarters | Modjo / D-Z Abattoirs | Municipal Abattoirs |  |  |
|----------------------|-----------------------|---------------------|--|--|
| Dr Gideon            |                       |                     |  |  |
| Dr Melaku            | 5 - 10                | 10                  |  |  |
| Dr Elias             |                       |                     |  |  |

#### **Training Plan**

| Day /<br>Date        | Time                           | Subject  | Responsible                                  |
|----------------------|--------------------------------|--|--|
| Wed 23/10/13         | 0830 – 0900                    | Registration   | LVC-PPD<br>Accountant                        |
|                      | 09.00 – 10.00                  | Introduction to Training of Trainers Objectives of Training Introduction to International standard setting organisations WTO/OIE/WHO etc.  | Dr. Jazeps<br>Rimiecans                      |
|                      | 10.00 - 10.30                  | Tea / Coffee Break   |  |
|                      | 10.30 – 12.15                  | Draft Job Descriptions of Inspectorate personnel – Outcome of Training Needs Assessment undertaken in October 2012 (HRD Expert) – Discussion / Question time - Inspectorate duties | Dr Woodford /<br>Drs Rimiecans /<br>Woodford |
|                      | 12.15 - 13.30                  | Lunch break  |  |
|                      | 13.30 – 14.15<br>14.15 – 14.30 | Professional Ethics of Inspectors International (Export) veterinary certification Food chain traceability Questions & Answers / discussion   | DrJazeps<br>Rimiecans                        |
|                      | 14.30 – 15.30                  | The Abattoir Environment – main characteristics of essential components  | Dr.Jazeps<br>Rimiecans                       |
|                      | 15.30 – 16.00                  | Tea break  |  |
|                      | 16.00 – 16.45<br>16.45 – 17.00 | Fresh chilled meat - Product description – Quality requirements The Slaughter Process – Steps  | Dr Jazeps<br>Rimiecans                       |
|                      | 10.45 – 17.00                  | Questions & Answers / discussion   | Dr Elias Walelign                            |
| Thursday<br>24/10/13 | 0830 - 10.00<br>10.00-10.30    | Risk Analysis – including Hazard Identification, Risk Assessment, Risk Management, Risk Communication – Question time / Discussion   | Dr. Jazeps<br>Rimiecans /<br>Dr Woodford     |
|                      | 10.30 - 11.00                  | Tea / Coffee Break   |  |
|                      | 11.00 – 12.30                  | HACCP Critical control points –  |  |

|          | i             | T   | T                  |
|----------|---------------|---|--------------------|
|          |               | Decision tree – for identification of CCPs - Questions /                                | Dr Jazeps          |
|          |               | discussion  | Rimiecans          |
|          |               | Control actions, Control limits, Verification records of                                | Dr Woodford        |
|          |               | control actions   |                    |
|          |               | Pre-requisite Plan –  |                    |
|          |               | Abattoir Infrastructures –  |                    |
|          |               | Actions along the Slaughter production line. Questions &                                |                    |
|          |               | Answers   |                    |
|          | 12.30 – 13.30 | Lunch break   |                    |
|          | 13.30 – 15.00 | Standard Operating Procedures – Slaughter process -                                     | Dr Jazeps          |
|          |               | Guidelines prepared by LMM-SPS project  | Rimiecans          |
|          | 15.00 – 15.30 | Tea Break   |                    |
|          | 15.30 – 16.45 | Other PRP requirements:   |                    |
|          |               | Abattoir management essentials: GMP / Food Safety                                       |                    |
|          |               | Management Systems.   |                    |
|          |               | Animal reception and lairage management; Animal   |                    |
| 1        |               | welfare;  | Drs Rimiecans /    |
|          |               | Health, Movement control & Traceability Records   | <u>.</u>           |
|          |               | Visitor control / records;  | Dr Woodford        |
|          |               | Health control of Slaughter personnel (weekly/6 monthly);                               |                    |
|          |               | Personnel hygiene;  |                    |
|          | 10.15 15 55   | Training of slaughter personnel   |                    |
|          | 16.45 – 17.00 | Calibration of measurement instruments  |                    |
|          |               | Sanitation along the production line  |                    |
|          |               | Store keeping   |                    |
|          |               | Maintenance / Workshop facilities   |                    |
|          | 0000 15       | Questions & answers / discussion  | 5 50               |
| Friday   | 0830 – 10.30  | Using the AUDIT TOOL —How to conduct an abattoir  | Drs Elias Walelign |
| 25/10/13 | 40.20 44.25   | inspection  | / Dr Woodford      |
|          | 10.30 - 11.00 | Tea Coffee Break  | Do Ione            |
|          | 11.00 – 12.30 | Sampling for verification of PRPs and CCPs  | Dr Jazeps          |
|          |               | Quantitative measurement of essential parameters for<br>Verification of Control actions | Rimiecans          |
|          |               |   |                    |
|          | 12.20 12.20   | Record keeping; Record inspection   |                    |
|          | 12.30 – 13.30 | Lunch break   | D 14/ 15 1         |
|          | 13.30 – 15.30 | Legislation to regulate the Export of Animal products –                                 | Dr Woodford        |
|          |               | The Animal Health, Welfare and Veterinary Public Health                                 |                    |
|          |               | Proclamation:   |                    |
|          | 15 20 46 00   | Regulations, Directives & Guidelines  |                    |
|          | 15.30 - 16.00 | Tea break   | Du Ma!f !          |
|          | 16.00 – 17.00 | Legislation to regulate the Safety and Quality of Animal                                | Dr Woodford        |
| Catural  | 0020 4045     | products – Regulations, Directives & Guidelines   | Dr. lozere         |
| Saturday | 0830 - 10.15  | Introduction & Review of Meat Inspection procedures:                                    | Dr. Jazeps         |
| 26/10/13 | 10.15 – 10.30 | Questions & Answers   | Rimiecans          |
|          | 10.30 - 11.00 | Tea / coffee break  | D. Issau           |
|          | 11.00 – 12.15 | Overview of Meat Inspection Manual  | Dr. Jazeps         |
| <u> </u> | 12.15 – 12.30 | Questions and Answers   | Rimiecans          |
|          | 12.30 – 13.30 | Lunch break   |                    |
|          | 13.30 – 14.30 | Identification and recording of Health problems   | Dro Direia as /    |
|          |               | Ante-mortem inspection - Records  | Drs Rimiecans /    |
|          |               | Post-mortem inspection - Records  | Woodford           |
| 1        |               | Condemnation procedures/records   |                    |
| 1        |               | Epidemiology – Notifiable disease identification Disease                                | Drs Moodfard /     |
|          | 14.20 15.00   | surveillance & reporting Questions & Answers  | Drs Woodford /     |
|          | 14.30 – 15.00 |   | Rimiecans          |
|          | 15.00 - 15.30 | Tea Break   |                    |

| 15.3 | 30 – 16.30 | Payment    | of | DSA | / | travel | allowances | to | Training | LVC-PPD    |
|------|------------|------------|----|-----|---|--------|------------|----|----------|------------|
|      |            | participan | ts |     |   |        |            |    |          | Accountant |

## Annex 3b. Training assessment (questionnaire) form

## Adama, Ethiopia: October 23 – 26, 2013

### **Training assessment form**

### Criteria

| 1.   | Trainers                                | 1 | 2 | 3 | 4 | 5 |
|------|---|---|---|---|---|---|
| 2.   | Technical facilities                    | 1 | 2 | 3 | 4 | 5 |
| 3.   | Interpretation                          | 1 | 2 | 3 | 4 | 5 |
| 4.   | Documentation                           | 1 | 2 | 3 | 4 | 5 |
| 5.   | Quality of information                  | 1 | 2 | 3 | 4 | 5 |
| 6.   | Increase of knowledge                   |   | 2 | 3 | 4 | 5 |
| 7.   | Practical usability                     |   | 2 | 3 | 4 | 5 |
| 8.   | Attainability of educational objectives |   | 2 | 3 | 4 | 5 |
| 9.   | General assessment                      | 1 | 2 | 3 | 4 | 5 |
| Naı  | me, Surname                             |   |   |   |   |   |
| Pos  | sition                                  |   |   |   |   |   |
| Add  | dress                                   |   |   |   |   |   |
| Tel. | . No                                    |   |   |   |   |   |
| E-n  | nail account                            |   |   |   |   |   |
| Coı  | mments                                  |   |   |   |   |   |
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### Annex 3c Training Assessment rating (October 23 - 26,2013) Adama, Ethiopia

Type of training: Training-the-Trainers
Number of trainees: 24

Trainers: J.Woodford, J. Rimeicans Number of assessment forms filled out

Training content: TOT training

| Bad<br>2 |                                 | Very bad<br>1                        |  |
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criteria 1 Trainers

criteria 2 technical facilities

| criteria 3 | Interpretation                          |
|------------|---|
| criteria 4 | Documentation                           |
| criteria 5 | quality of information                  |
| criteria 6 | increase of knowledge                   |
| criteria 7 | practical usability                     |
| criteria 8 | attainability of educational objectives |
| criteria 9 | general assessment                      |