

20<sup>th</sup> November, 2015

**PACIFIC – CARIBBEAN CERTIFIED ASQ FOOD SAFETY LEARNING WORKSHOP FOR FOOD EXPERTS**

**TO:** Associate Professor Dr Anjeela Jokhan, Dean FSTE  
cc'd FSTE Associate Deans Research & Postgraduate Affairs, HoS SBCS, DHOS SBCS, Director Research Office.

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**VENUE:** Premier Quality Services Limited, Trinidad and Tobago; Workshop dates: 2-6<sup>th</sup> November, 2015

**WORKSHOP SPONSORED BY:** Technical Centre for Agricultural and Rural Cooperation ACP-EU (CTA)

**HOSTED BY:** Premier Quality Services Limited (PQSL) is a subsidiary of the Trinidad and Tobago Bureau of Standards.

**The learning journeys**

A 5-day Learning Journey of Pacific and Caribbean Food experts took place in Trinidad and Tobago with a focus on meeting food safety standards for product and process certification of Agri-food Enterprises, and for good health and nutrition. PQSL with two international experts; Mr Sean Victor and Mrs Margaret Weston who have significant capacity and experience in Agro-Enterprise development. The goal of the workshop was to build the capacity of Pacific Regional experts so that we could then support SMEs, agro-processing plants and food service facilities in meeting the standards for production and distribution of healthy and safe foods in the Pacific.

My involvement in this Pacific-Caribbean Certified Food Safety Learning Workshop provided five principal outcomes as follows;

1. I took leadership in the selection and facilitation of the 6 Pacific food safety auditors from Tonga, Vanuatu, Kiribati, Papua New Guinea and Fiji that learned about the American Society of Quality (ASQ) Good Manufacturing Practices (GMP) and Hazard Analysis Critical Control Points (HACCPs) practical experiences.
2. An establishment of a "Pacific Regional Food Safety Alliance" was recognised by the CTA and Trinidad and Tobago institutions which would be the training and certifying food safety body for the Pacific regional countries.
3. Permitted 5-days of interaction and networking opportunity with the PQSL organisations, the Caribbean and my Pacific counter parts including three of my ex-food science students which allowed sharing of experiences especially in the applications, compliance and non-compliance of GMP and HACCPs in various food processing and services industries.

4. Opportunity of visiting and observations of major food companies in Trinidad and the identification of GMP and HACCP compliance and non-compliance.
5. Further discussions with the CTA representative, Judith and the two workshop facilitators on the journey to the ASQ HACCP Certification of the 6 Pacific Food Experts sometimes planned for late 2016 or 2017.

My sincere appreciation for the continuous support of the Food and Nutrition Security Projects for USP, however disturbed by the deletion of the BSc food and nutrition programme for the food sciences courses. By doing so, USP appears to lose its cause in being irrelevant to the region in regards to Food Security especially the resource owners who are interested in developing into agri-business. There is a great opportunity in the development and implemented of the food related professional training programmes that should improve the teaching, research and outreach of the Food and Nutrition programme and that in return should increase enrolment numbers of the programme.

Appendix 1: The Pacific Regional Food Experts at the Training



Appendix 2: Participants and Trainers at the Workshop.



Appendix 3: Certification

