



Project Activity 1.1.3: Training on step-by-step drafting/preparation of HACCP plan and implementation of good hygiene practices and HACCP principles

Course 5 **Honey producers from primary production (beekeeper, apiary) via extraction process up to processing and packing, incl. processing of dried pollen, propolis, beebread, royal jelly**

Date: Thursday and Friday, 24- 25 March 2022

Venue: Delicious Café- Sabri Kazmaoğlu Sokak, No:8 KöşklüÇiftlik, Nicosia, Cyprus

Target group: FBOs, Associations, Chambers, Trainers

General objective:	Enhance the knowledge of FBOs, Associations, Chambers, Trainers about Hazard Analysis Critical Control Points and drafting HACCP plans.
Specific objectives:	Presentation of the steps of drafting of HACCP plans: <ul style="list-style-type: none"> - constitution of HACCP team, - description of the product, - drafting of the flow diagram and the product/process description, - determination of the planned use and of the potential consumers of the product - identification and analysis of potential hazards and risks, - prerequisite programmes, - determination and management of CCP, - determination and establishment of limits and identification of adapted monitoring systems.

Speakers: Dr Lenche Jovanovska
Senior Non-key Expert
(SNKE)

Dr Mina Barova
Team Leader / Key Expert 1
TL/KE1

Agenda - day 1		Material ID
09:00	Registration of participants	
09:15	Welcome address: Presentation of the project & objectives of the training <i>Speakers: Dr. Mina Barova, Team Leader / Key Expert 1; Prim. Dr Lenche Jovanovska - SNKE</i>	
09:20	Test of knowledge (Entry Tests for Participants)	1.1.3 B1
09:30	General information about HACCP; <i>Speaker: Prim.Dr Lenche Jovanovska, SNKE</i>	1.1.3 A1
10:30	Coffee Break	
11:15	General Principles of Food Hygiene and Prerequisite programs <i>Speaker: Prim.Dr Lenche Jovanovska, SNKE</i>	1.1.3 A2
11:45	Principles of HACCP; <i>Speaker: Prim.Dr Lenche Jovanovska, SNKE</i>	1.1.3 A3
12:30	Lunch	
13:00	Preparatory stages of HACCP and step-by-step preparation of HACCP plan, Principles 1 and 2: hazard analysis and determining CCPs; <i>Speaker: Prim.Dr Lenche Jovanovska, SNKE</i>	1.1.3 A4
14:00	Exercise: Identification the groups - assembly the HACCP teams; HACCP plan of Honey products processing, Product description and Hazard Analysis (Principle 1) and CCP Determination (Principle 2); <i>Moderator Dr. Mina Barova, Team Leader / Key Expert 1; Prim. Dr Lenche Jovanovska - SNKE</i>	1.1.3 C1
15:00	Coffee break	
16:00	Group presentation the results of exercise: step preparation of HACCP plan of Honey products processing, principles 1 and 2: hazard analysis and determining CCPs; <i>Moderator Dr. Mina Barova, Team Leader / Key Expert 1; Prim. Dr Lenche Jovanovska - SNKE</i>	1.1.3 C1



16:40	Discussion, Q&A and conclusions of Day 1; <i>Moderator: Prim. Dr Lenche Jovanovska, SNKE</i>	
17:00	Closing remarks of Day1	

Agenda - day 2		Material ID
09:00	Registration of participants	
09:15	Review of the Day 1; <i>Speaker: Prim.Dr Lenche Jovanovska, SNKE</i>	
09:45	Step-by-step preparation of HACCP plan Principles 3,4 and 5; <i>Speaker: Prim.Dr Lenche Jovanovska, SNKE</i>	1.1.3 A5
10:15	Exercise: Identification the groups - assembly the HACCP teams and step-by-step preparation of HACCP plan Principles 3,4 and 5; <i>Moderator Dr. Mina Barova, Team Leader / Key Expert 1; Prim. D-r Lenche Jovanovska - SNKE</i>	1.1.3 C1
10:45	Coffee Break	
11:15	Step-by-step preparation of HACCP plan Principles 6; <i>Speaker: Prim.Dr Lenche Jovanovska, SNKE</i>	1.1.3 A6
11:40	Step-by-step preparation of HACCP plan Principles 7; <i>Speaker: Prim.Dr Lenche Jovanovska, SNKE</i>	1.1.3 A7
12:00	Exercise: Identification the groups - assembly the HACCP teams and step-by-step preparation of HACCP plan Principles 6 and 7; <i>Moderator Dr. Mina Barova, Team Leader / Key Expert 1; Prim. D-r Lenche Jovanovska - SNKE</i>	1.1.3 C1
13:00	Lunch	
14:00	Group presentations the results of the exercises: HACCP of Honey products processing; <i>Moderator: Prim.Dr Lenche Jovanovska, SNKE</i>	1.1.3 C1
15:00	Coffee break	
15:30	Presentation on flexibility through the Hygiene Regulations: general overview and concept; <i>Speaker: Prim.Dr Lenche Jovanovska, SNKE</i>	1.1.3 A8
16:30	Discussion, Q&A and conclusions; <i>Moderator: Prim. Dr Lenche Jovanovska, SNKE</i>	
16:40	Test of knowledge (Exit test)	1.1.3 B1
16:50	Feedback questionnaire	1.1.3 F
17:00	Closing remarks and Distribution of Certifications	

"Consecutive interpretation to Turkish will be provided throughout the workshop"