

**Tentative program for Capacity Building training on risk-based inspection and certification system for State/Regional food inspectors**

| <b>DAY-1</b> |  |                    |
|--------------|--|--------------------|
| <b>Time</b>  | <b>Topics</b>                              |                    |
| 09:00–09:30  | Opening Ceremony                           |                    |
| 9:30– 9:45   | Tea Break                                  |                    |
| 9:45– 10:30  | Food Related Hazards & Laboratory Analysis | Dr.Shwe Zin Hlaing |
| 10:30–11:15  | Food Related Hazards & Laboratory Analysis | Dr.Shwe Zin Hlaing |
| 11:15–12:00  | Food Related Hazards & Laboratory Analysis | Dr.Shwe Zin Hlaing |
| 12:00–13:00  | Lunch Break                                |                    |
| 13:00– 13:45 | Good Hygienic Practices (GHP)              | Dr.Su Su Paing     |
| 13:45– 14:30 | Good Hygienic Practices (GHP)              | Dr.Su Su Paing     |
| 14:30– 14:45 | Tea Break                                  |                    |
| 14:45– 15:30 | Good Hygienic Practices (GHP)<br>(Cont:)   | Dr.Su Su Paing     |
| 15:30– 16:30 | Good Hygienic Practices (GHP)<br>(Cont:)   | Dr.Su Su Paing     |

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| DAY-2        |   |                   |
|--------------|---|-------------------|
| Time         | Topics  |                   |
| 09:00–09:45  | Good Manufacturing Practices (GMP)            | Dr.Chaw Nu Nu Aye |
| 9:45– 10:30  | Good Manufacturing Practices (GMP)<br>(Cont:) | Dr.Chaw Nu Nu Aye |
| 10:30– 10:45 | Tea Break                                     |                   |
| 10:45–11:30  | Good Manufacturing Practices (GMP)<br>(Cont:) | Dr.Chaw Nu Nu Aye |
| 11:30 –12:15 | Good Manufacturing Practices (GMP)<br>(Cont:) | Discussion        |
| 12:15– 13:15 | Lunch Break                                   |                   |
| 13:15– 14:00 | Labeling of Prepackaged Food                  | Dr.Pyei Phyo      |
| 14:00– 14:45 | Labeling of Prepackaged Food                  | Dr.Pyei Phyo      |
| 14:45– 15:00 | Tea Break                                     |                   |
| 15:00– 15:45 | Labeling of Prepackaged Food (Cont:)          | Dr.Pyei Phyo      |
| 15:45– 16:30 | Labeling of Prepackaged Food (Cont:)          | Discussion        |

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| <b>DAY-3</b> |   |                 |
|--------------|---|-----------------|
| <b>Time</b>  | <b>Topics</b>   |                 |
| 09:00–09:45  | Hazard Analysis and Critical Control Points (HACCP)         | Dr.Khin Saw Hla |
| 9:45– 10:30  | Hazard Analysis and Critical Control Points (HACCP) (Cont:) | Dr.Khin Saw Hla |
| 10:30– 10:45 | Tea Break   |                 |
| 10:45–11:30  | Hazard Analysis and Critical Control Points (HACCP) (Cont:) | Dr.Khin Saw Hla |
| 11:30 –12:15 | Hazard Analysis and Critical Control Points (HACCP) (Cont:) | Dr.Khin Saw Hla |
| 12:15– 13:15 | Lunch Break   |                 |
| 13:15– 14:00 | Hazard Analysis and Critical Control Points (HACCP) (Cont:) | Dr.Khin Saw Hla |
| 14:00– 14:45 | Table- top Exercise   |                 |
| 14:45– 15:00 | Tea Break   |                 |
| 15:00– 15:45 | Group Work and Presentation                                 | Group 1 and 2   |
| 15:45– 16:30 | Group Work and Presentation                                 | Group 3 and 4   |

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| <b>DAY-4</b> |                                |  |
|--------------|--------------------------------|--|
| <b>Time</b>  | <b>Topics</b>                  |  |
| 09:00-11:45  | Field Visit                    | Food Manufacturing Factory and<br>Bottle Drinking Water Factory<br>(Nay Pyi Taw) |
| 11:45- 12:45 | Lunch Break                    |  |
| 12:45- 14:45 | Group Work and<br>Presentation | Group 1  |
| 14:45- 16:30 | Group Work and<br>Presentation | Group 2  |

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| <b>DAY-5</b> |  |                         |
|--------------|--|-------------------------|
| <b>Time</b>  | <b>Topics</b>  |                         |
| 09:00–09:45  | Food Import and Export Certification System                  | Dr.Sabai Htet Htet Htoo |
| 9:45– 10:30  | Food Import and Export Certification System (Cont:)          | Dr.Sabai Htet Htet Htoo |
| 10:30– 10:45 | Tea Break  |                         |
| 10:45–11:30  | Risk-based inspection and certification system               | Dr.Sabai Htet Htet Htoo |
| 11:30 –12:15 | Risk-based inspection and certification system (Cont:)       | Dr.Sabai Htet Htet Htoo |
| 12:15– 13:15 | Lunch Break  |                         |
| 13:15– 14:00 | Standard Operating Procedure (New) for Import/Export         | Dr.Sabai Htet Htet Htoo |
| 14:00– 14:45 | Standard Operating Procedure (New) for Import/Export (Cont:) | Dr.Sabai Htet Htet Htoo |
| 14:45– 15:00 | Tea Break  |                         |
| 15:00– 15:45 | Overall Discussion and Evaluation                            |                         |
| 15:45– 16:30 | Closing Ceremony   |                         |

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|              |              |  |
|--------------|--------------|--|
| <b>Day 1</b> | 09:00–09:30  | Opening Ceremony   |
|              | 9:45–12:00   | Food Related Hazards & Laboratory Analysis   |
|              | 13:00–16:30  | Good Hygienic Practices (GHP)  |
| <b>Day 2</b> | 09:00–12:15  | Good Manufacturing Practices (GMP)   |
|              | 13:15–16:30  | Labeling of Prepackaged Food   |
| <b>Day 3</b> | 09:00–14:00  | Hazard Analysis and Critical Control Points (HACCP) (Lecture)                                |
|              | 14:00–16:30  | Hazard Analysis and Critical Control Points (HACCP)(Group Work & Discussion)                 |
| <b>Day 4</b> | 09:00–11:45  | Field Visit  |
|              | 12:45–16:30  | Group work and presentation  |
| <b>Day 5</b> | 09:00–12:15  | Food Import and Export Certification Systems, Risk-based inspection and certification system |
|              | 13:15–16:30  | Standard Operating Procedures (New )for Import/Export (Lecture & Discussion)                 |
|              | 15:45– 16:30 | Closing Ceremony   |