



Establishment of a Regional Virtual Food Inspection School in Central America and Dominican Republic

PROJECT: STDF/PG/344





General Objective Escuela Regional Virtue para Centroamérica



The general objective was to improve the safety of fresh or processed foods originating in the region and thus, to facilitate trade and improve public health through harmonized modern inspection procedures carried out by a team of properly trained food inspectors in every country of the region.



Goal



To develop a virtual course for food inspectors and for food safety auditors

Output 1:

Institutional framework of a regional virtual food inspection school

Output 2:

To create a virtual course for food safety inspectors

Output 3:

Virtual course for food safety auditors in place





- Two installments of the virtual training were conducted
 - 936 inspectors from eight countries were enrolled
 - 544 inspectors completed courses
 - 479 inspectors passed the training
- Forty-three (43) professionals from the Universities trained as virtual teachers and as academic assistants





Virtual course for food safety auditors

- Curriculum of the food safety auditor course developed
- One virtual training on food auditing (in English and Spanish)
- Available to be used by university partners.









- Academic Council
- Technical Consultative Group
- International Advisory Group
- Sustainability proposal was developed to guarantee the sustainability of ERVIA by the Academic Council and the Technical Consultative Group.
- A new organizational structure for ERVIA







Political involvement and commitment (regional and local)

Food safety as a priority topic

Role of the Universities

Lessons learned

Level of preparedness

Sustainibility and partnerships

Course delivery process

YOUR TITLE





Towards a more sustainable plan



IICA Coordinating Role

Pilot project in El Salvador in 2019



Pilot project in in 2020 (Hemispheric Approach)









Muchas gracias

