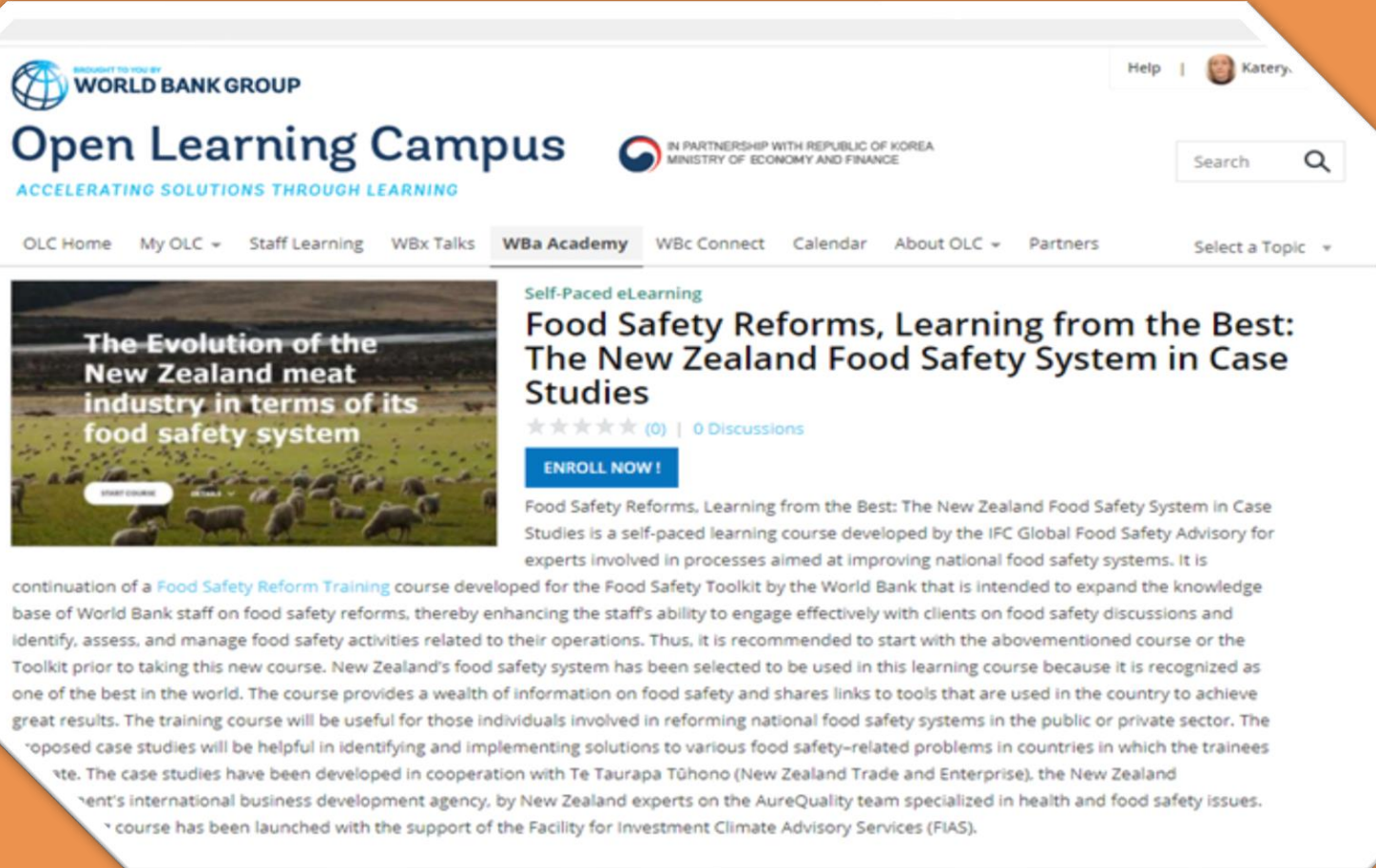


# Food Safety Reforms, Learning from the Best: The New Zealand Food Safety System in Case Studies



# IFC eLearning Course: Modules



The screenshot shows the IFC Open Learning Campus interface. At the top, it says "BROUGHT TO YOU BY WORLD BANK GROUP" and "IN PARTNERSHIP WITH REPUBLIC OF KOREA MINISTRY OF ECONOMY AND FINANCE". The main header is "Open Learning Campus" with the tagline "ACCELERATING SOLUTIONS THROUGH LEARNING". Below this is a navigation bar with links: "OLC Home", "My OLC", "Staff Learning", "WBx Talks", "WBA Academy", "WBc Connect", "Calendar", "About OLC", "Partners", and a "Select a Topic" dropdown. The main content area features a course titled "Food Safety Reforms, Learning from the Best: The New Zealand Food Safety System in Case Studies" under the "Self-Paced eLearning" category. The course has a rating of 5 stars (0 reviews) and 0 discussions. A blue "ENROLL NOW!" button is visible. The course description states: "Food Safety Reforms, Learning from the Best: The New Zealand Food Safety System in Case Studies is a self-paced learning course developed by the IFC Global Food Safety Advisory for experts involved in processes aimed at improving national food safety systems. It is a continuation of a Food Safety Reform Training course developed for the Food Safety Toolkit by the World Bank that is intended to expand the knowledge base of World Bank staff on food safety reforms, thereby enhancing the staff's ability to engage effectively with clients on food safety discussions and identify, assess, and manage food safety activities related to their operations. Thus, it is recommended to start with the abovementioned course or the Toolkit prior to taking this new course. New Zealand's food safety system has been selected to be used in this learning course because it is recognized as one of the best in the world. The course provides a wealth of information on food safety and shares links to tools that are used in the country to achieve great results. The training course will be useful for those individuals involved in reforming national food safety systems in the public or private sector. The proposed case studies will be helpful in identifying and implementing solutions to various food safety-related problems in countries in which the trainees operate. The case studies have been developed in cooperation with Te Taurapa Tūhono (New Zealand Trade and Enterprise), the New Zealand Government's international business development agency, by New Zealand experts on the AureQuality team specialized in health and food safety issues. The course has been launched with the support of the Facility for Investment Climate Advisory Services (FIAS)." A "START COURSE" button is also visible on the course image.

## Eight Modules:

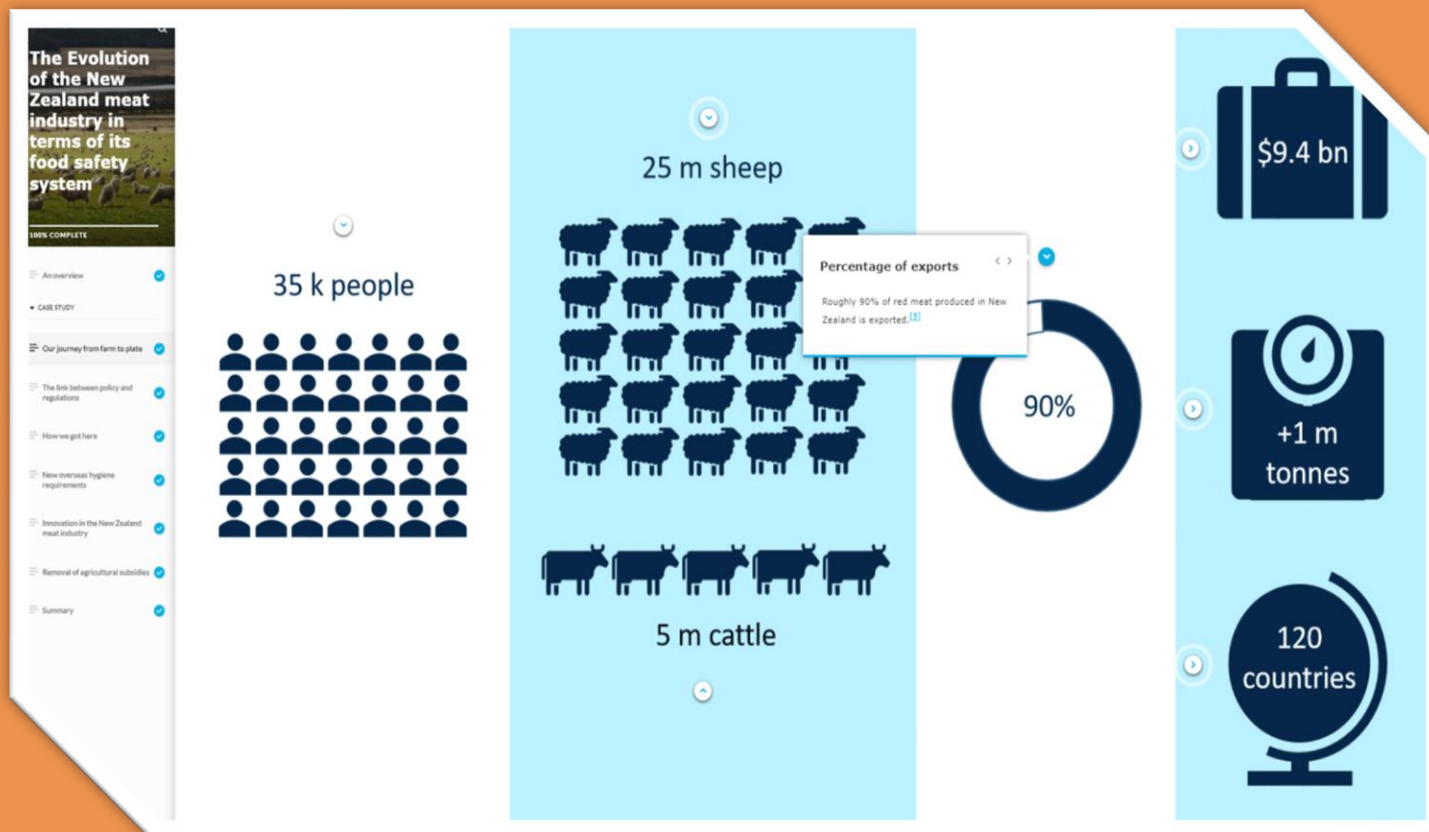
1. An introduction to New Zealand and the factors that led to its food safety system
2. Guiding principles of food safety reform: Meat inspection/Apples
3. Legislative Reform: Horticulture/Dairy Processing
4. Institutional Structure: New Zealand Avocado/ Zespri International Limited
5. Risk assessment, enforcement and inspections in New Zealand
6. Traceability and its role in food safety: Maize/Beef
7. Principles of food safety management: HACCP/AsureQuality Laboratory
8. Implementation, monitoring and evaluation



Learn more: [www.ifc.org/foodsafety](http://www.ifc.org/foodsafety)



# IFC eLearning Course: Resources



## Regulations:

Animal Products Act 1999  
Notices  
Codes of Practice  
Regulated Control Schemes (RCS)  
Overseas Market Access Requirements (OMARs)

...

## Reports:

Red Meat Profit Partnership “Resources and Tools

...

## Requirements:

Importing Countries Phytosanitary Requirements (ICPRs)

Overseas Market Access Requirements (OMARs)  
Official Assurance Programmes (OAPs)

...

## Documents developed by industry bodies:

Integrated Fruit Production Manual by New Zealand Apples and Pear Incorporated  
Horticulture New Zealand

...

## Data bases websites:

Searchable Hazards Database  
National Animal Identification System

...



Learn more: [www.ifc.org/foodsafety](http://www.ifc.org/foodsafety)



# IFC eLearning Course: Navigation

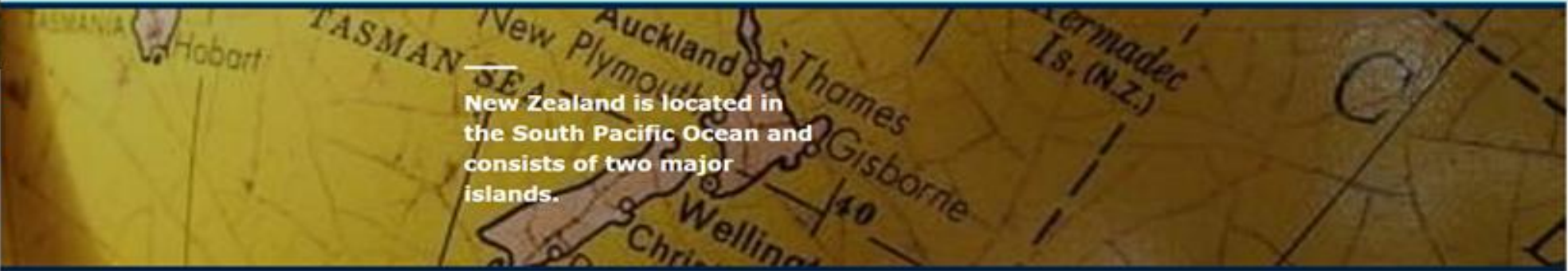
**The Evolution of the New Zealand meat industry in terms of its food safety system**

100% COMPLETE

- An overview
- ▼ CASE STUDY
  - Our journey from farm to plate
  - The link between policy and regulations
  - How we got here
  - New overseas hygiene requirements
  - Innovation in the New Zealand meat industry
  - Removal of agricultural subsidies
  - Summary

Lesson 1 of 8

## An overview



**New Zealand is located in the South Pacific Ocean and consists of two major islands.**

### Farming and the economy

New Zealand's temperate climate is well-suited for pasture growth and the farming of cattle, sheep, pigs and a variety of horticultural produce.

The food and agricultural industries are central to New Zealand's economic stability. In 2019, the food manufacturing industry provided \$11,135 million worth of New Zealand's gross domestic profit, while the agriculture industry provided a further \$12,660 million<sup>[1]</sup>.

**Approximately 80% of food grown in New Zealand is exported, which is made possible by a robust and well-regarded food safety system.**



Learn more: [www.ifc.org/foodsafety](https://www.ifc.org/foodsafety)

# IFC eLearning Course Certificate



Learn more: [www.ifc.org/foodsafety](http://www.ifc.org/foodsafety)



[illegible]

With support from

 **IFC** | International  
Finance Corporation  
WORLD BANK GROUP  
*Creating Markets, Creating Opportunities*



**Fias** | THE FACILITY  
FOR INVESTMENT  
CLIMATE ADVISORY  
SERVICES





To access **ALL** resources (handbook, case studies, posters, hygiene training), go to: [www.ifc.org/foodsafety](http://www.ifc.org/foodsafety)