

Country: The Republic of Moldova

Project Title: Strengthening the food control system to support the emerging food business sector

Project Symbol: GTFS/

Donor: Trust Fund
Contribution: US\$ 2,825,600

**Recipient Government/
Implementing Agency:** Ministry of Agriculture and Food Trade
Sanitary Veterinary Agency

Duration: Three Years

Estimated Starting Date: January 2009

Executive Summary

The Republic of Moldova is conducting a process of adjustment of a system implemented during the Soviet period to be more active part of an increasing international trade. However, this process is quite slow and the country needs some assistance in the undertaken process of reforms to improve Food Safety and Sanitary and Phytosanitary (SPS) management. Consequently a thorough review of the institutional and legal framework for food control is required to identify inconsistencies that hinder efficient implementation of food control programmes and impede a comprehensive farm-to-fork approach to food safety management. A modernization of the system and the application of SPS principles will advantage producers and exporters to penetrate new markets increasing incomes in rural areas and facilitating economic development of the whole food sector.

For the execution of the project a management strategy will be applied adopting as counterpart a Consortium constituted by the main governmental agencies related to food safety and Local Public Authorities (LPAs) represented in the districts and covering the role of coordination of private sector institutions, such as associations of producers, processors and exporters, cooperatives and NGOs. This approach will facilitate a better management assuring that the project will obtain a strong impact at level of government reforms and assistance for the economic development of the agribusiness sector. The duration of the project is defined in three years and the total budget is US\$ 2,825,600.

The expected outputs of the project are:

Output 1 Definition of a Food Safety National Strategy (FSNS) to be implemented during project execution.

Output 2 Strengthening the priority components for strategic planning and coordination of food control activities.

Output 3 Review of the existing legislation, development of regulations and standards consistent with international standards.

Output 4 Review of the existing certification system abolishing mandatory conformity assessment and developing Mutual Recognition (MR) between Moldovan Accreditation Centre and European Union (EU).

Output 5 Redesign inspection monitoring and surveillance programmes based on priority setting and cost effectiveness, including an updating of the border inspection points.

Output 6 Design a programme for consolidation of laboratory system, training in laboratory management and testing methods, upgrade equipment and assure internationally recognized accreditation.

Output 7 Develop a programme with LPAs and ongoing projects to strengthen the associations and cooperative system of producers targeting an improvement of quality and cost reduction.

Output 8 Develop a comprehensive training programme for the convergence towards EU principles of Good Agricultural Practice (GAP) in production and hygiene Good Hygiene Practices (GHPs), Good Manufacturing Practices (GMPs) and Hazard Analysis and Critical Control Point (HACCP) in food processing

Output 9 In collaboration with LPAs and ongoing project assist producers and exporters association in technology development for priority products considered for domestic and exporting trade.

Output 10 Envisage the possibility of establishing training Centre in collaboration with Universities and other projects to coordinate training activities, reduce costs and avoid overlaps. Training costs will be supported by interested projects.

The outcome is to improve Food Safety and SPS management in the country to facilitate its full participation in international trade and supporting the emerging food business sector.

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Acronyms

AQA	Analytical Quality Assurance
CEEC	Central and Eastern European Countries
CIS	Commonwealth of Independent States
CSOs	Civil Society Organizations
EU	European Union
FAO	Food and Agriculture Organization of the United Nations
FSNS	Food Safety National Strategy
GAP	Good Agricultural Practice
GHPs	Good Hygienic Practices
GLPs	Good Laboratory Practices
GMPs	Good Manufacturing Practices
GOST	System of Standards used in the former Soviet Union
GMPs	Good Manufacturing Practices
HACCP	Hazard Analysis and Critical Control Point
IPPC	International Plant Protection Convention
ISO	International Organization for Standardization
LPAs	Local Public Authorities
MAFI	Ministry of Agriculture and Food Industry
MCA	Millennium Challenge Account
MCC	Millennium Challenge Corporation
MDGs	Millennium Development Goals
MR	Mutual Recognition
NGOs	Nongovernmental Organizations
NMTPF	National Medium Term Priority Framework
NPC	National Project Coordinator
OIE	Office International des Epizooties
PPG	Project Preparation Grant
SPS	Sanitary and Phytosanitary Measures
SSES	State Sanitary Epidemiological Service, Ministry of Health
STDF	Standards and Trade Development Facility
SVS	State Veterinary Service, Ministry of Agriculture
TBT	Technical Barriers to Trade
ToT	Training of Trainers
UNDAF	United Nations Development Assistance Framework
WFS	World Food Summit
WTO	World Trade Organization

1 BACKGROUND

1.1 General Context

The Republic of Moldova initiated in the last decade a process of changes to be part of an increasing international food trade and after adhering to the Office International des Epizooties (OIE), the International Plant Protection Convention (IPPC) and Codex Alimentarius became member of the World Trade Organization (WTO). However the process of adjustment of the procedures and methods implemented during the Soviet period was very slow, considering that the country continued to have as main trade partners for its exports the Commonwealth of Independent States (CIS), implementing GOST standards and procedures not accepted by the rules and regulations established by international organizations for the liberalization of food trade.

Nevertheless Moldova is directly involved by many changes affecting Central and Eastern European (CEE) and CIS countries in the region. Most CEE countries became part of EU assuming rules and directives to implement SPS principles and stopped to import large part of raw and processed food products from Moldova. CIS countries, after the accession of Russia and Ukraine to WTO initiated a process of reforms that will change in few years the scenario of the regional trade.

The Republic of Moldova needs to modernize its food control system to be equivalent to principles and procedures such as defined by international rules in order to liberalize its import/export market and benefit agribusiness stakeholders to reduce their vulnerability through a differentiation of trade, stabilization of the production and economic growing.

1.2 Sectoral Context

In the last few years there have been a number of changes in the institutional framework for putting into practice SPS measures in Moldova that affect food quality and safety management. However most of the reforms have been elaborated by single agencies maintaining some overlaps in the national food control system. The private sector has not received direct advantages and benefits to differentiate exports of strategic products and most of the Moldavian products continue to be exported to CIS countries at low prices, exposing agribusiness stakeholders to political and technical barrier to their exporting trade.

Consequently a thorough review of the institutional and legal frameworks for food control is required to identify inconsistencies that hinder efficient implementation of food control programmes and impede a comprehensive farm-to-fork approach to food safety management.

A modernization of the system and the application of SPS principles will advantage producers and exporters to penetrate new markets increasing incomes in rural areas and facilitating economic development of the whole food sector.

1.21 Development priorities, World Food Summit (WFS) objectives and Millennium Development Goals (MDGs)

The strengthening the food control system and the consequent support to the emerging food business sector will facilitate the achievement of the WFS and MDGs through improving

incomes in rural areas linked to production of fruits, vegetables, walnuts cereals and oilseeds, recognized as strategic products for domestic and export market facilitating poverty reduction and a better availability of safe and nutritious food.

1.2.2 NMTPF and UNDAF

The United Nations Development Assistance Framework (UNDAF) for the Republic of Moldova in the 2007-2011 programming cycle aims to achieve equitable economic growth and poverty reduction in rural areas. Vulnerable groups take advantage of sustainable socio-economic development opportunities through adequate regional and local policies implemented by LPAs.

The project will address issues related to the development of the domestic, regional and international trade with economic benefices on rural poor communities engaged in agriculture and livestock production. LPAs operating as counterpart of the project such as Local Chamber of Commerce (parastate) and Nongovernmental Organizations (NGOs) will facilitate a process of organization of groups of producers and exporters providing support on training and technological inputs to improve agricultural production and commercialization of products.

1.3 Sectoral Policy and legislation

The country has developed efforts for its integration into the European system starting the development of technical regulations and introducing some changes in the State supervision policy through a more effective collaboration with stakeholders of food sector to prevent contamination of food through establishment of systems to identify food borne disease risk factors.

The Law 221, approved by the Parliament on 14 March 2008 and coming into force on 14 September 2008 for the reorganization of the Veterinary Service, will establish a single Agency for Sanitary-Veterinary Supervision of products of animal origin. The new Agency will be subordinated to the Ministry of Agriculture and Food Industry (MAFI). The law also liberalizes the veterinarian profession as private activity in Moldova. Most of the approaches followed by the new law harmonize requirements of the EU legislation such as Registration of Animals and Traceability through the establishment of a national database system. The new Agency will assume responsibilities for the sanitary-veterinary border inspection and control points. The programme is to reduce the actual 17 border points with Romania and Ukraine to 5 or 6 with improved conditions and upgrading of inspection system. The laboratory network that actually comprises 37 regional laboratories and 1 National Laboratory will be reorganized in 3 laboratories for food safety and three laboratories for animal health. The new network should reduce costs and improve the quality of labs, which will be upgraded and more specialized in food analysis of animal origin, covering the North, Centre and South regions of the country. However, while the new law gives right to the Veterinary Agency to control all products of animal origins along the food chain from production to consumption, in the same time the Article 43 of the Law gives also the authority to the Ministry of Health through the Sanitary Epidemiological Service to control products of animal origins along the food chain, maintaining some overlap between different agencies.

Another law recently published, the Law 187-XVI is regarding the restructuring of the Main State Phytosanitary Quarantine Inspectorate, which will be incorporated in the Plant

Protection Department of the Ministry of Agriculture. The issue of phytosanitary certificates for export and permit for import will be much more in line with EU regulations and the system will be simplified adopting the same border points established by the Veterinary Agency. The Central Quarantine Laboratory will be strengthened, while two new quarantine labs will be established in the North and South of the country.

After the publication of the food law in 2004 a number of regulations have been published by different agencies and some of these are not in line with the food law, maintaining an urgent need of defining clear responsibilities among different agencies operating in the food control system in the country. A clear example is related to a recent reform of the National Institute of Standardization and Metrology, which have been incorporated in the Ministry of Economy and Trade. The Institute will continue to operate as enquiry point on Technical Barrier to Trade (TBT), while the Ministry has assumed some responsibilities in market surveillance and consumer protection increasing the duplication of activities respect to the Veterinary Agency and the Ministry of Health. The food law also established the mandatory implementation of HACCP system from January 2007, however only a limited number of food production and processing enterprises have established HACCP system.

Since 2007 quality food standards (GOST, ISO, Codex etc.) are voluntary, however the inspection services continue to operate using laboratory certificate based on GOST standards (parameter limits and methods of analysis) to issue the veterinary certificate and the conformity certificate for export.

2 RATIONALE

2.1 Problems/Issues to be Addressed

The Republic of Moldova still have skill gaps in management and programming of food safety activities in order to protect consumer and to comply with international standards and modern approaches to national food control activities.

The country still depends largely on exported agricultural products to CIS countries. The Government started a number of reforms to increase investments in improving animal husbandry, rebuilding and expanding crop production and developing the food industry sector. This programme is on-going, however there is a need to integrate food safety capacity building and investment within this strategy. Moldova has undergone considerable changes, however there is still need for policy harmonization and community level investments that could allow stakeholders along the food chain to successfully compete on domestic, regional and international food markets. Harmonization with international standards and guidelines is considered to be a priority requirement for trade facilitation and for strengthened public health protection from foodborne disease.

The proposed project should help the country in overcoming existing gaps, providing inputs and expertise necessary for a modern, sustainable and internationally accepted food control system to assure consumer protection and enhance participation in international food trade.

2.2 Stakeholders and Target Beneficiaries

The direct beneficiaries of the project are stakeholders of different institutions concerned to the implementation of the food safety system in the country such as agencies, ministries,

associations and NGOs including the private sector represented by producers, processors and traders. A larger stakeholder group is represented by consumer in general and consumer protection organizations.

The project is targeting specifically as main beneficiaries farmers and communities living in rural areas and linked to livestock and agriculture production and people operating in food chain as processors, transporters and exporters. Association of producers and exporters, such as Moldova-Fruit Association of Fresh Fruit Growers and Exporters, Table Grape Growers and Exporters Association, Walnuts and Dried Fruit Exporter Association, Canneries Association will be facilitated in their programme of exporting High Quality Products. Women's groups will be particularly advantaged in acquiring skill and capacity management in food safety practices, which will give added value to their food production and end products. In a larger sense the major beneficiaries will be consumers in general, who will have a better access to safe, wholesome and nutritious food.

2.3 Project Justification

Enhancing food safety control systems in the Republic of Moldova will stimulate regional cooperation and convergence of policy developments with the two border countries (Romania and Ukraine), which is important for improved food control and facilitation of trade through harmonization of standards and cross-border controls for inspection and analysis.

The project will assist the Government of Moldova in enhancing food safety, facilitating the decision-making process, with involvement of relevant stakeholders and development of food safety control programmes in parallel leading to increased coordination among different government agencies.

2.4 Past and related Work

A Food and Agriculture Organization (FAO) project (TCP/MOL/8921) was completed in 2002 and facilitated the establishment of the Codex Contact Point in the Ministry of Health to assist a process of harmonization of Moldovan food standards with International Standards. The follow up activities, after a good start, lost in efficiency in the last years and there is a need of reactivating this process looking in particular to the implementation of Food Safety International Codex standards for pesticide residues, food additives, contaminants, veterinary drugs residues and food hygiene principles.

A FAO regional project (TCP/RER/3002) made a revision of the Moldovan legislative framework related to food and an assessment of the food safety infrastructure in the country and identified a number of weaknesses and areas for improvement including a need for increased coordination between the inspectorates, training of inspectors and development of a robust risk-based inspection programme and the proposal of a new Food Act.

In 2006 the World Bank (WB) made an assessment of the situation in the country and published an action plan to provide the Government of Moldova, donors and international organizations a comprehensive framework for the analysis, design and implementation of capacity-building efforts in the area of food safety and sanitary and phytosanitary (SPS) measures. The WB report is still valid also considering that some situations changed in the country and the process of reform initiated by the Government gave some fruitful results particularly in the area of disposal of obsolete stock of pesticides in the country,

modernization of food control system, reduction of border points and testing food laboratories.

An Agribusiness Development Project (ADP) funded by USAID was launched in June 2004 to improve the international competitiveness of the Moldovan High Value Sector and boost its trade potential to enter export markets. The project enhanced access to market information, improved farmer capacity and facilitated the establishment of producer and industry associations. ADP assistance targets the High Value Agriculture (HVA) sector consisting of fruits and vegetables from five cluster groups: fresh products, frozen products, dried products, canned/pickled products and niche market products (e.g. walnuts, essential oil, honey, organic produce, herbs, etc.). It was emphasized the need to improve quality and safety of products and the certification system. The project has translated the EUROGAP Guide and regulations into Romanian and assisted companies' certification. An example of a successful industry restructuring through quality improvement and market reorientation is the Moldovan dried fruit sector. Last year the export value reached 4.4 million USD, with 80% of the fruit exported to EU as ingredients for food industry. The project has also implemented a programme to assist producers and processors of fruits and vegetables to increase their capacity in cold storage of fruits and vegetables. Currently there is an installed capacity to store 17.370 tons in the North, 47.120 tons in the Centre and 11.200 tons in the South. The establishment of producers and exporters Associations facilitate export because many importers are interested to deal with Associations instead that with individuals and require Association brand in order that consumers can differentiate products in shops and supermarkets. This project is a good example of important experiences in strategic exported products from Moldova and a good cooperation could be established working with Government and private sector to expand the exporting capacity of the country.

A system of credits for private sector has been established by IFAD through local banking system. Loan interests are sustainable respect to the very high interest imposed by banks working with current interest rate in the country. National Associations such as Agroinform and Uniagroprotect are involved in project of assistance to private sector and a potential collaboration could be established to improve transfer of technology and knowhow to strategic sector of food exported products.

An Agricultural Policy Project started in December 2006 focusing the restructuring of the Ministry of Agriculture looking for three areas: human resources, financial resources and legal frame. The review of the laws and regulations showed that in Moldova are in place around 1300 legislative regulations with incoherencies and need of updating. The project, through a pool of legislative specialists, is assisting the Government in the elaboration of veterinary and phytosanitary laws. It is also supporting the establishment of a marketing information system in the Ministry of Agriculture in coordination with associations such as Agroinform, Camib and ACSA. Collaboration with the project will be established for the review of the food safety and sanitary and phytosanitary measures.

2.5 FAO's Comparative Advantages

FAO has a strong interest in promoting national food control systems that are based upon scientific principles and guidelines and which address all sectors of the food chain. This is particularly important for Moldova as neighbouring countries join the EU, in effect making the EU border geographically closer and there is a need of regional harmonization to international standards and approaches. FAO will continue facilitating South-South

Cooperation and other technology exchange initiatives beneficial to the rural poor taking into account the experience acquired in the region, providing technical support and capacity building in food quality production.

3 PROJECT FRAMEWORK

3.1 Impact

The project will contribute to improve the Food Safety and SPS measures in the country with positive effects on exporting food trade and economic growth of the food sector, contributing to food security, consumer protection and economic development of the agricultural rural communities.

3.2 Outcome and outputs

Outcome - Improve Food Safety and SPS management in the Republic of Moldova to facilitate its fully participation in international trade and supporting the emerging food business sector.

Output 1 Definition of a Food Safety National Strategy to be implemented during project execution.

Output 2 Strengthening the priority components for strategic planning and coordination of food control activities.

Output 3 Review of the existing legislation, development of regulations and standards consistent with international standards

Output 4 Review of the existing certification system abolishing mandatory conformity assessment and developing Mutual Recognition between Moldovan Accreditation Centre and EU

Output 5 Redesign inspection monitoring and surveillance programmes based on priority setting and cost effectiveness, including updating of the border inspection points.

Output 6 Design a programme for consolidation of laboratory system, training in laboratory management and testing methods, upgrade equipment and assure internationally recognized accreditation.

Output 7 Develop a programme with LPAs and ongoing projects to strengthen the associations and cooperative system of producers targeting an improvement of quality and cost reduction.

Output 8 Develop a comprehensive training programme for the convergence towards EU principles of GAP in production and hygiene (GHPs, GMPs, HACCP) in food processing

Output 9 In collaboration with LPAs and ongoing project assist producers and exporters association in technology development for priority products considered for domestic and exporting trade.

Output 10 Envisage the possibility of establishing training Centre in collaboration with Universities and other projects to coordinate training activities, reduce costs and avoid overlaps. Training costs will be supported by interested projects.

Sustainability

The Government is committed in a process of reforms for an integration of the country with the European system for the food safety area. The private sector through investments and support by ongoing project is looking for improving high quality of exportable products, through investment in production, storage and processing. Resources allocated by the Government and supported by inputs provided by the project will facilitate a programme which will support the food business sector determining progress and economic returns to stakeholders.

Risk and Assumptions

A potential limited number of risks have been considered which could affect the results of the project:

Risk	Impact	Probability	Mitigation
Not clear definition of responsibilities of interested food control agencies in their functions	Negative effect on the revision and harmonization of national food legislation and standards	Medium	Find different possible solutions.
The period of transition to harmonize Moldovan standards with international standards can be quite long depending by the evolution in CIS countries	Negative effect on the implementation of the programme in time established	Medium	Improve the system of information at country level and the results obtained by many ongoing FAO TCP project in CIS countries.
The international political situation can jeopardize the rapid involvement of CIS countries in WTO	Delay in the modernization process in the region	Low	Utilize during a transition period a double system using criteria responding to CIS and EU requirements
The upgrading of food testing laboratories depending on donors funding availability	Negative for the internationally recognized certification of products	Medium	Prepare flexible project proposals for different sources of funding
The establishment of a training Centre delayed by lack of Coordination among projects	Increased costs for training	High	Discuss with Government, Universities and project funding institutions a medium-long term programme

4 IMPLEMENTATION AND MANAGEMENT ARRANGEMENTS

4.1 Institutional Framework and Coordination

The project will be under the overall operational responsibility of the FAO Regional Office for Central and Eastern Europe (SEUR)

At national level a Consortium of different Government Agencies and representatives of Local Public Authorities (LPAs) will permit the execution of activities foreseen by the project in a coordinated way. The lead responsibility of the project implementation will be under the Sanitary Veterinary Agency of the Ministry of Agriculture and Food Industry.

Other members of the Consortium will be:

- State Sanitary Epidemiological Service of the Ministry of Health,
- Department of Standardization, Technical Regulations and Conformity Assessment of the Ministry of Economy and Trade
- Chamber of Commerce representing Agroinform, FINPAIA, ACSA and Associations of Producers and Exporters.

The Government will nominate a National Project Coordinator (NPC) for the entire duration of the project, responsible for the overall coordination of project activities in the country. (Terms of Reference in Annex V)

4.2 Strategy / Methodology

The project will focus 6 major components to reach the expected impact at level of the country.

1 Setup an institutional restructuring for a multi agency system with clearer definition of roles and tasks between agriculture and health authorities in the food safety and SPS management, avoiding overlaps and duplication of activities, which could negatively affect the agribusiness sector.

A National one-week workshop will be organized inviting policy makers, technical experts and representatives of agencies, institutions and private sector to discuss and formulate a Food Safety National Strategy, which will include a definition of roles and competences of a new structure including an implementation plan. Important elements in a FSNS may include:

- Attribution of food safety responsibilities (legal and functional)
- Organizational improvements and investments in food safety inspection and control system
- Identification of priority activities to enhance food safety and support the agro-processing sector
- Planning of improvement activities (i.e. the action plan)
- Cooperation opportunities with international organizations and donor countries

The workshop will include information sessions on modern food control approaches and will be conducted by an international expert in food control systems and SPS management, who will orient the workshop and will contribute to the elaboration of final documents.

Train 10 decision maker officers on risk analysis from University and research institutes and 10 officers in risk management from government agencies. An international consultant will conduct the 10-day training.

2 Review the regulatory system in the country considering that after the publication of the Food Law in 2004, most of the expected changes are still pending and in practice many inspections and food laboratory testing continue as if the former GOST standards were still mandatory. A programme of work for replacing the existing regulatory system with a system compliant with international standards and good practice for a market economy will be organized. The certification system for SPS needs to be reoriented in consideration of the roles that agencies will play with clear definition of tasks and responsibilities.

The Codex Contact Point will be reactivated and training will be provided to responsible officers for the management of the office, duty and responsibilities in the country to implement Codex work. A five-day course for potential members of the National Codex Committee will instruct on the principles and processes of the Codex Alimentarius system and on aspects of harmonization of national standards with international standards and guidelines. A National Codex Committee will be established to facilitate a review of standards and technical regulations consistent with Codex standards.

The process of reform initiated by the Ministry of Agriculture in the review of procedures for phytosanitary and quarantine certification and animal health and food safety situation in the context of possible export of live animals and products of animal origin to the EU will be supported and technically assisted by the project. Collaboration will be established with the Agricultural Policy Project funded by USAID in the review of veterinary and phytosanitary law.

The Certification and accreditation system, which represent a key point for the international trade should be developed working strictly with EU to obtain a Mutual Recognition. A number of 20 people from the Accreditation Centre will be trained at this scope by the TCDC Consultant on the management and accreditation of food laboratories.

3 Redesign inspection, monitoring and surveillance at level of each interested agency responsible for the evaluation of the level of preventive system in place along the food chain.

Conduct training courses through the ToT system for 50 inspectors from Ministry of Health and 50 from Ministry of Agriculture on risk-based inspection of primary production operations and food processing establishments. National food inspection procedures should be integrated across the different types of food sector, including imported, exported and domestic products. Implementation of HACCP and auditing processes. Food quality inspection to undertake inspection of both food safety and quality issues.

Essential complementary equipment that is not currently available (such as sampling kits, refrigeration boxes, black lights, thermometers etc) will be provided to food inspectors.

4 The Government of Moldova started a reform to reduce the number of laboratories in the country, in particular the *rayon* (district) labs, which are underfunded, poorly equipped

and lacking trained staff. The new system considers three laboratories serving the North, the Centre and the South country region. This approach will facilitate an upgrading of laboratories looking for a possible internationally recognized accreditation.

The target of the project is to support two main Central Laboratories, one under the new Veterinary Agency, the second the Central Laboratory of the Preventive Medicine Centre.

Training for 20 laboratory staff on Laboratory management, Analytical Quality Assurance (AQA), Good Laboratory Practices (GLPs) and development of methods of analysis used internationally will be provided by the project through training in the country and training in specialized laboratories in Lithuania, Poland or Check Republic.

Equipment will be upgraded developing sections for residues and contaminants in food to be equivalent to system used in EU laboratories.

Attention will be given to a possible intervention on the State Centre for Certification and Approbation of Phytosanitary Means and Fertilizers. The Centre has received equipment from NATO funding project and currently is analyzing pesticide residues in wine for export certification. The Centre is recognized and approved by Byelorussia and Russia, which are the main wine importers. The Centre could be strengthened to carry out analysis of pesticide residues in all exported food. The separation between analyses of formulates and residues will be rigorously maintained in distinct infrastructures.

5 A programme of support to producers and agro-processing sectors will be initiated through intervention of LPAs represented by the Chamber of Commerce in each *rayon* (district) working together with specialized agencies and NGOs to organize small producers and exporters in cooperative system and associations targeting an improvement of quality and cost reduction. Priority areas will be related to strategic products for export such as fruits and legumes.

Enhancement of the agro-sectors will be obtained through an effective inspection service and application of food safety management systems, including GAPs, GHPs, GMPs and HACCP as appropriate at different points in the food chain. Opportunities to differentiate exporting trade including EU countries will be enhanced as a result. Due regard should be given to clearly defining roles and responsibilities of government inspectors and food industry personnel.

Training of 100 people from different cooperative and association will be carried out on GAP using international and national experts. CNFA has translated in Romanian the Globalgap Guide, which can be used for this training looking for a certification recognized by EU. Essential elements for training will be:

- Implementation of traceability
- Selection of species
- Production environment management
- Nutrient management and fertilizer use
- Water management and irrigation
- Crop protection
- Agrochemical management
- Postharvest management
- Storage of agricultural products

- Waste and harmful material management
- Workers' health, safety and welfare issues
- Environmental issues

A number of 70 people from food processing sector will be trained in GHPs, GMPs and HACCP. In the training programme it is possible to collaborate with ongoing projects related to the development of agribusiness sector, National Agency for Rural Development and different associations and NGOs.

Moldova has several production and marketing advantages that indicate that investments in high value fresh fruits and vegetable production and packing assets could be good investments. The project supporting the technology development and knowhow transfer on post harvest cold storage and construction of vegetable packinghouse facility could represent an example and a model for future development of the agribusiness sector.

A support will be provided to small medium enterprises related to organized production areas in establishing or strengthening technologies for cold storage and product transport, packaging house for fruits and vegetables , including cleaning, sorting and grading for products oriented to domestic market (Supermarket) or to export. Collaboration with government for providing subsidies to priority groups, International Organization making available microcredit, other projects working in technology development of the agribusiness sector and inputs provided by this project will facilitate an increase of quality and safety of products opening prospective for economic development of rural areas.

6 The establishment of a Training Centre has been discussed with representatives of Government and University. The capacity building and training of many projects and post diploma specialization could be facilitated by the establishment of a Training Centre avoiding that each project pay for equipment, Conference room, allowances for food and bed and other costs burdening the project budget.

An organized Training Centre will reduce costs of training, will coordinate better training in different areas, will employ national and international experts and professors from University and will avoid overlap of training.

This project will discuss with different partners the feasibility of the programme, which will be used to upgrade the level of different professional operating in public and private sector.

4.3 Government inputs

The Governments of the Republic of Moldova will provide, through the Ministry of Agriculture and Food Industry and through the Chamber of Commerce all facilities and resources in the implementation of this project. Specifically they will:

- release from official duties representatives of the government agencies for the duration of relevant training courses and workshops and arrange for the payment of their salaries;
- arrange venue, accommodation, hospitality and other facilities for the national workshops, and training courses;

- support personnel for preparation and organization of training activities. This includes invitation and selection of participants and ensure their participation;
- support the establishment of the working group and National Codex Committee on harmonization of standards and preparation of the draft food control strategy, and proposal for laboratory, including selected government officials to collaborate closely with the project consultants;
- provide full assistance to the consultant in gathering information on the existing food laboratory network and other analysis, as a basis for the preparation of the programme for the upgrading of the food safety laboratory network;
- organize local transportation related to project activities for consultants and National Project Coordinator;
- reproduce and distribute training and information materials for workshops and seminars;
- provide office space and facilities for the project consultants, including secretarial support;
- support the establishment of cooperative and associations in selected areas
- organize a collaborative work with representatives of the private sector in selected and organized producing areas to reach outputs foreseen by the project.

The Government will follow up on recommendations derived from discussions, meetings and the food control strategies and action plans, laboratory review and outputs of the working group on harmonization of standards. The Government will ensure that appropriate support is provided to Codex Office to maintain its operation on a regular basis.

The Government will also promote the project activities at Ministerial level and among other relevant partners (donors etc.) as part of ensuring sustainability upon conclusion of the project and fostering collaboration as appropriate during the life of the project.

The Government will evaluate the possible establishment of a Training Centre preparing in collaboration with the project a proposal to co-funded by Government, projects and potential donors.

4.4 Donor inputs

Donor inputs are shown in the Budget of this project. A consolidate summary is given below.

COMPONENT	TOTAL COST (in US\$)
Personnel (international and national staff)	600,300
Contracts (Personnel directly employed by the project)	120,585
Official travel	128,000
Training, workshops and study tours	182,775
Expendable equipment and supply	200,000
Non expendable Equipment	1,056,600
Technical Support Services	103,740
General Operating Expenses	163,000
Sub Total	2,460,000
Project Servicing costs	270,600
Total	2,825,600

1 Personnel services

International Consultants

- One International Consultant (Team Leader) on food control and SPS management (six months in six missions) - Terms of reference in Appendix 1
 - Honorarium US\$ 600x180 = 108,000
 - DSA US\$ 210x180 = 37,800
 - Travel US\$ 2,000x6 = 12,000

Total: US\$ 157,800

International expertise under Partnership Programmes

- One TCCT/TCDC Consultant on risk analysis (One month in one mission) – Terms of Reference in Appendix 2
 - Honorarium US\$ 135x30 = 4,050
 - DSA US\$ 210x30 = 6,300
 - Travel US\$ 2,000

Total US\$ 12,350
- One TCCT/TCDC Consultant on harmonization of standards (six months in six missions) - Terms of reference in Appendix 3
 - Honorarium US\$ 135x180 = 24,300
 - DSA US\$ 210x180 = 37,800
 - Travel US\$ 2,000x6 = 12,000

Total US\$ 74,100
- One International Consultant, retired expert, on phytosanitary and veterinary certification. (two months in two missions) Terms of Reference in Appendix 4
 - Honorarium US\$ 225x60 = 13,500
 - DSA US\$ 210x60 = 12,600
 - Travel US\$ 2000x2 = 4,000

Total US\$ 30,100
- One International Consultant on food inspection, monitoring and surveillance programmes, retired expert (four months in three missions). Terms of Reference in Appendix 5
 - Honorarium US\$ 225x120 = 27,000
 - DSA US\$ 210x120 = 25,200
 - Travel US\$ 2000x3 = 6,000

Total US\$ 58,200
- One TCCT/TCDC Consultant on the management and accreditation of food laboratories (six months in four mission) - Terms of reference in Appendix 6.
 - Honorarium US\$ 135x180 = 24,300
 - DSA US\$ 210x180 = 37,800
 - Travel US\$ 2000x4 = 8,000

Total US\$ 70,100
- One TCCT/TCDC Consultant on national Codex programs (one month in one mission) Terms of reference in Appendix 7.
 - Honorarium US\$ 135x30 = 4,050
 - DSA US\$ 210x30 = 6,300
 - Travel: US\$ 2,000

Total US\$ 12,350
- One International Consultant, Retired Expert on fruits and vegetables processing (six months in three missions) Terms of Reference in Appendix 8
 - Honorarium US\$ 225x180 = 40,500
 - DSA US\$ 210x180 = 37,800
 - Travel US\$ 2000x3 = 6,000

Total US\$ 84,300

- Two National Consultant on Good Hygiene Practices(GHPs), Good Manufacturing Practices (GMP) and HACCP system and agro-industry (3 months WAE during two years) - Terms of reference in Appendix 9.
 - Honorarium US\$ 3000x2x3 = 18,000
 - Travel US\$ 3,000

Total US\$ 21,000
- Three National consultants on rural areas development (two months WAE in six months) Terms of Reference in Appendix 10
 - Honorarium US\$ 3000x3x2 = 18,000
 - Travel US\$ 1000x3 = 3,000
 - Field costs US\$ 5,000

Total US\$ 26,000
- Two National Consultant on Good Agriculture Practice (GAP), and integrated system of production (6 months WAE during three years) - Terms of reference in Appendix 11
 - Honorarium US\$ 3000x2x6 = 36,000
 - Travel US\$ 2,000
 - Field cost US\$ 4,000

Total US\$ 42,000
- One National Consultant on food control management (12 months WAE during three years) - Terms of reference in Appendix 12
 - Honorarium US\$ 3000x12 = 36,000
 - Travel US\$ 4,000

Total US\$ 40,000
- National Consultants on food standards (6 months WAE during two years) - Terms of reference in Appendix 13.
 - Honorarium US\$ 3,000x6 = 18,000
 - Travel within the country: US\$ 1,000

Total US\$ 19,000
- National Consultants on food legislation (6 months WAE during two years) - Terms of reference in Appendix 14.
 - Honorarium US\$ 3,000x6 = 18,000
 -

Total US\$ 18,000
- FAO Supervisory Technical Services (STS)
Backstopping officer from AGNS (six weeks in three missions) - Terms of reference in Appendix 15.
 - Honorarium US\$ 510x42 = 21,420
 - DSA US\$ 210x42 = 8.820
 - Travel US\$ 2000x3 = 6.000

Total US\$ 36,240
- FAO Advisory Technical Services (ATS)
Backstopping officer from LEGN (one month in two missions and one month of desk work) - Terms of reference in Appendix 16.
 - Honorarium US\$ 510x60 = 30.600
 - DSA US\$ 210x 60 = 6,300
 - Travel US\$ 2000x2 = 4.000

Total US\$ 40,900
- FAO Advisory Technical Services (AGST)
Backstopping officer from AGST (one month in two missions) – Terms of Reference in Appendix 17
 - Honorarium US\$ 510x30 = 15,300
 - DSA US\$ 210x30 = 6,300
 - Travel US\$ 2000x2 = 4,000

Administrative support

To cover the services of specialized staff for adaptation of various materials and documents and for providing interpretation services to the project team during meetings and field

missions the FAO Sub regional Office for Central and Eastern Europe in Budapest will offer overall technical guidance to the project.

2. Duty Travel

Travel of consultants and project staff as specified in previous section.

3. Equipment

- To support operation of the National Codex Office through the provision of:
 - 2 Computers (US\$3,000)
 - 2 Printers (US\$1,000)
 - 1 Fax machines (US\$1,000)
 - 1 Scanners (US\$400)
 - 2 Photocopiers (US\$4,000)

Total: US\$ 6,600
- Inspection and sampling kits containing essential complementary equipment that is not currently available (such as sampling tools, refrigeration boxes, black lights, thermometers etc) will be provided to food inspectors.
Each kit US\$ 3,000x 50 = 150,000

Total: US\$ 150,000
- Equipment to strengthen the National Food Veterinary Laboratory
 - Pesticide and Veterinary drugs residue session:
 - 2 Gas Chromatograph with columns, detectors and accessories for automatic analysis system US\$ 70,000
 - 1 HPLC with accessories US\$ 50,000
 - Contaminants in food session
 - ELISA kits for different contaminants and residues US\$ 35,000
 - HPLC US\$ 50,000
 - Gas chromatograph with accessories US\$ 35,000
 - Atomic Absorption Spectrophotometer with accessories (lamps, standards, cold system etc.) US\$ 60,000

Total: US\$ 300,000
- Equipment to strengthen the National Laboratory of the Medicine Preventive Centre of the Ministry of Health
 - Pesticide and Veterinary drugs residue session:
 - 2 Gas Chromatograph with columns, detectors and accessories for automatic analysis system US\$ 70,000
 - 1 HPLC with accessories US\$ 50,000
 - Contaminants in food session
 - ELISA kits for different contaminants and residues US\$ 35,000
 - HPLC US\$ 50,000
 - Gas chromatograph with accessories US\$ 35,000
 - Atomic Absorption Spectrophotometer with accessories (lamps, standards, cold system etc.) US\$ 60,000

Total: US\$ 300,000
- Equipment to maintain the Cold Chain, Refrigerated Vehicle for fruits & vegetables which are harvested from the field and need to be pre cooled to reduce the field heat, so that the rate of respiration is also reduced and shelf life is increased. After grading / sorting and

packaging the materials are transported from the pack house / cold store to the Cargo either at airport or at seaport.

Total: US\$ 300,000

4. Materials

- To enhance chemical and microbiological analysis programmes in the Central Food Veterinary Laboratory and the Central Food and Water Laboratory of the Preventive Medicine Centre the project will provide the following inputs:
 - Chemicals products US\$ 60,000
 - Laboratory glassware US\$ 40,000
 - Reference standards of pure substances for pesticide, veterinary drugs, mycotoxins, nitrosamines etc. US\$ 30,000
 - Small laboratory equipment (oven, evaporator, cupboard, incubator etc.) US\$ 70,000

Total: US\$ 200,000

5. General Operating Expenses

To cover miscellaneous expenses required in the field for the operation of the project, such as telephone communications, translation, photocopy paper, etc.

Total: US\$ 163,000

6. Direct Operating Costs

To cover miscellaneous expenses at FAO headquarters related to the implementation of the project.

Total: US\$ 270,600

7. Training

- One national five-day workshop to produce a Food Safety National Strategy and an action plan for a maximum of thirty participants representing the government agencies, food industry, academia and consumer groups as appropriate. Workshop will be held in Chisinau.

The costs included in the project are to cover:

Interpretation English-Romanian: US\$ 1,500

Coffee Break: US\$ 1,200

Lunch: US\$ 3,000

Travel US\$ 2,000

Workshop material and miscellaneous: US\$ 1,000

Total: US\$ 8,700

- Ten-day training course on risk analysis for twenty participants. Ten decision makers from University and Institute of Research and ten officers on risk management from government agencies.

The costs included in the project are to cover:

Interpretation English-Romanian: US\$ 3,000

Coffee Break: US\$ 1,200

Lunch: US\$ 3,000

Travel: US\$ 2,000

Workshop material and miscellaneous: US\$ 1,000

Total: US\$ 10,200

- Five-day training course on Codex Alimentarius for a maximum of 20 participants, (National Codex Committee) representing relevant government agencies, and other stakeholders as appropriate including food industry, academia, and consumers. The workshop will be held in Chisinau.
The costs included in the project are to cover:
Interpretation English-Romanian: US\$ 1,500
Coffee Break: US\$ 500
Lunch: US\$ 1,500
Travel: US\$ 2,000
Workshop material and miscellaneous: US\$ 1,000 **Total: US\$ 6,500**
- Two-week training for 20 standard officers from the Accreditation Centre on international system for laboratory accreditation, including ISO 17025, Analytical Quality Assurance (AQA), Good Laboratory Practices (GLPs), Proficiency Testing etc.
The costs included in the project are to cover:
Interpretation English-Romanian: US\$ 3,200
Coffee Break: US\$ 1,200
Lunch: US\$ 3,500
Workshop material and miscellaneous: US\$ 1,000 **Total: US\$ 8,900**
- Four-week training for 20 laboratory staff on food laboratory management, Methods of analysis, AQA, GLPs, proficiency testing, security in the lab, spoilage of draining water and chemicals
The costs included in the project are to cover:
Interpretation English-Romanian: US\$ 5,000
Translation of documents and methods of analysis US\$ 1,500
Coffee Break: US\$ 4,000
Documents reproduction, laboratory materials and supply, standards and miscellaneous: US\$ 5,000 **Total: US\$ 15,500**
- Ten-day training course through the ToT system for 20 inspectors from Ministry of Health and 20 from Ministry of Agriculture on risk-based inspection of primary production operations and food processing establishments and market surveillance. The costs included in the project are to cover:
Interpretation English-Romanian: US\$ 3,000
Coffee Break: US\$ 2,400
Lunch: US\$ 6,000
Travel: US\$ 5,000
Workshop material and miscellaneous: US\$ 1,000 **Total: US\$ 17,400**
- Ten-day training course through the ToT system for 30 inspectors from Ministry of Health on risk-based inspection of primary production operations and food processing establishments and market surveillance. The costs included in the project are to cover:
Interpretation English-Romanian: US\$ 3,000
Coffee Break: US\$ 2,400
Lunch: US\$ 6,000
Travel: US\$ 5,000
Workshop material and miscellaneous: US\$ 1,000 **Total: US\$ 17,400**
- Ten-day training course through the ToT system for 30 inspectors from Ministry of Agriculture on risk-based inspection of primary production operations and food processing establishments and market surveillance. The costs included in the project are to cover:
Interpretation English-Romanian: US\$ 3,000
Coffee Break: US\$ 2,400

Lunch: US\$ 6,000

Travel: US\$ 5,000

Workshop material and miscellaneous: US\$ 1,000

Total: US\$ 17,400

- Three-month training in selected field areas for 100 people on Good Agriculture Practices, integrated system of production and pest management carried out by national experts during phases of preparation of lands, plantation, management of cultures and harvesting.

The costs included in the project are to cover:

Travel US\$ 10,000

Logistic support US\$ 20,000

Global GAP Guide, documents and tools US\$ 15,000

Total: US\$ 45,000

- 15-day training course for 35 technicians from food processing industry in the establishment of preventive system for quality control and certification of products such as GHPs, GMPs and HACCP.

The costs included in the project are to cover:

Documents US\$ 3,500

Coffee break US\$ 3,150

Launch US\$ 7,875

Travel: US\$ 2,000

Miscellaneous US\$ 2,000

Total: US\$ 18,525

- 15-day training course for 35 technicians from food processing industry in the establishment of preventive system for quality control and certification of products such as GHPs, GMPs and HACCP.

The costs included in the project are to cover:

Documents US\$ 3,500

Coffee break US\$ 3,150

Launch US\$ 7,875

Travel: US\$ 2,000

Miscellaneous US\$ 2,000

Total: US\$ 18,525

Out-country training:

- One-month study tour for four laboratory specialist in qualified institutions in European Union to be trained respectively in:
 - Pesticides multi-residue testing and confirmation in different matrixes
 - Veterinary drugs residues in meat products
 - Mycotoxins screening and determination methods
 - Food additives and contaminants in food

Specification for training will be outlined by the International Consultant on the management of food laboratories.

The costs included in the project are to cover:

- Payment to the hosting institution, including laboratory supply and standards: US\$ 10,000

- Travel US\$ 2000x4 = 8,000

- DSA US\$ 250x4x30 = 30,000

Total US\$ 48,000

- 15-day study tour in Europe for three agribusiness entrepreneurs to familiarize with technology available in Europe for cold storage and packaging houses for fruits and vegetables.

The costs included in the project are to cover:

- Payment for participation in fairs, expositionsetc. US\$ 1,000
 - Travel US\$ 2000x3 = 6,000
 - DSA US\$ 250x3x15 = 11,250
- Total US\$ 18,250**

4.5 Technical Support / Linkage

Supervision by a technical officer (technical backstopping, supervision and support visits) from AGNS and FAO Legal Office (mission information/expertise)

Supervision by the National Project Coordinator

Synergy between this project and the Organization's Regular programme

Linkage of the project with other organizations or projects that will strengthen the implementation of this project

4.6 Management and Operational Support Arrangements

1 Management and administrative support within the project

Memorandum of Understanding involving the project team and the partner organization

2 Management and operational support to project is provided by the budget holder designated by the Assistant Director-General of the Technical Cooperation Department (ADG/TC). The budget holder would be located at Sub regional office.

Charge to reimburse FAO for the cost incurred for providing administrative and operational services (AOS).

5 OVERSIGHT, MONITORING, MANAGEMENT INFORMATION AND REPORTING

5.1 Oversight and Reviews

Members of the Consortium will meet every three months to carry out an effective and periodic monitoring of project activities and status of implementation of the project.

In accordance with the workplan, the appropriate technical officers from FAO Regional Office for Europe in consultation with the team leader, National Project Coordinators and concerned Government officials will assess the progress and technical impact of the project, consider the challenges and remaining technical inputs to be provided, formulate recommendations, and provide technical advice as required.

5.2 Communication and Visibility

Information on project achievement and results will circulate among different governmental agencies and representatives of the private sector to strengthen partnership activities and among potential funding agencies to provide follow-up and assistance to Governments in this national Food Safety Capacity Building initiative. Project documents, report and results will be included in Internet to facilitate information at national and regional level.

5.3 Reporting Schedule

Each international and national consultant will prepare a report upon completion of each of their missions and a final report at the end of their entire assignment. The reports shall contain information on their activities and their recommendations.

The international consultant/team leader will provide a project progress report based on the inputs received from the National coordinator providing details on the progress of activities and planned activities. He/she will also prepare a draft Terminal Report in cooperation with the National Project Coordinator, for finalization by FAO-AGN and submission to Governments, in line with established procedures.

ANNEXES

ANNEX I Budget

ANNEX II Logical Framework

ANNEX III Work Plan

Annex IV List of possible collaborating projects and organizations

ANNEX V Terms of Reference for international and national personnel

Budget

PROJECT BUDGET (Donor Contribution in US\$)

Country: Republic of Moldova

Project title: Strengthening the food control system to support the emerging food business sector

Project symbol:

Budget line	Component Description	Sub Comps.	Main Comp.
5013	Consultants		600,300-
5542	Consultants - International	145,800	
5543	Consultants – National	153,000-	
5544	Consultants - TCDC/TCCT	144,900-	
5545	Consultants - Retired Experts	156,600-	
5014	Contracts		-
5650	Contracts Budget	-	
5020	Locally Contracted Labour		120,585-
5652	Casual Labour - Temporary Assistance	120,585	
5021	Travel		128,000
5661	Duty travel others (FAO staff only)	-	
5684	Consultants - International	-	
5685	Consultants – National	15,000-	
5686	Consultants - TCDC/TCCT	24,000-	
5687	Consultants - Retired Experts	28,000-	
5688	Consultants - South South Cooperation	-	
5689	Consultants - UN Volunteers	-	

5691	Consultants - Young Professionals	-	
5692	Travel TSS	14,000-	
5694	Travel – Training	49,000-	
5698	Travel non staff (counterparts)		
5023	Training		182,775-
5920	Training Budget	182,775	
5024	Expendable Equipment		200,000
6000	Expendable Equipment	200,000	
5025	Non Expendable Equipment		-
6100	Non Expendable Equipment Budget	1,056,600-	1,056,600-
		-	
5027	Technical Support Services		103,740-
6111	Report Costs	15,000	
6120	Honorarium TSS	88,740-	
5028	General Operating Expenses		163,000-
6300	General Operating Expenses Budget	163,000-	
5029	Support Cost		-
6118	Direct Operating Costs	270,600-	270,600
	Grand Total		2,825,600
			-

Logical Framework

Design Summary	Indicators-Targets	Data Sources	Assumptions
<p>Impact Improvement and diversification of the exporting food trade with effects on economic growth of the food sector, contributing to food security, consumer protection and economic development of the agricultural rural communities.</p>	<p>Increased volume of export of agricultural products to EU.</p> <p>Food Security Assessment</p>	<p>Statistics from Ministry of Economy and Trade</p> <p>Data from Special Programme on Food Security</p>	<p>Commitment of Government and Private Sector to achieve expected impact at national level</p>
<p>Outcome Improve food safety and SPS management to facilitate fully participation in international trade and supporting the emerging food business sector.</p>	<p>Food Safety and SPS management in place</p>	<p>Reports from the project.</p> <p>Publication of standards and regulations</p> <p>Certification and accreditation system</p>	<p>The new system obtained with the outputs delivered will need to be absorbed by Governmental and private institutions to benefit all agribusiness sector</p>
<p>Outputs: 1- Definition of a Food Safety National Strategy</p>	<p>Implementation of approved FSNS</p>	<p>Report by project</p>	<p>Produce an agreed FSNS document.</p>
<p>2- Strengthening the priority components for strategic planning and coordination of food control activities</p>	<p>Publication of laws and regulations</p>	<p>National Gazette</p>	<p>Publish a directive in application of food law giving clear responsibilities to governmental agencies related to food control</p>
<p>3- Review of existing legislation, development of regulations and standards consistent with international standards</p>	<p>Publication of standards and regulations</p>	<p>National Gazette and data from Institute of Standardization, Ministry of Health and Ministry of Agriculture</p>	<p>Participation of national interested agencies, standardization bodies and legal offices in a joint work, assisted by project experts</p>

4- Review of existing certification system, development MR with EU	System and national accreditation body certified with MR with EU	Report from EU and private sector	Collaboration with EU
5- Redesign inspection monitoring and surveillance programmes based on priority setting and cost effectiveness	New system of food inspection in place	Report by the project Private sector assuming new rules	Involvement of private sector as main responsible of food safety
6- Design a programme for consolidation of laboratory system and assure internationally recognized accreditation	Facility for export to EU using valid certification system based on laboratory testing	Internationally recognized accreditation	Co-funding by Government are essential conditions to upgrade the three target laboratories, facilitating international accreditation.
7 – Develop a programme with LPAs and ongoing projects to strengthen the associations and cooperative system of producers targeting an improvement of quality and cost reduction	Organization of fragmented producers and processors for receiving training and project inputs	Registration of associations and cooperative system in many producing areas	Interest of small producers, correct information and assistance are essential conditions to deliver the output
8 – Develop a comprehensive programme for the convergence toward EU principles of GAP in production and hygiene (GMPs, HACCP) in food processing	Implementation of the legislation requiring preventive control system in place up to 2007	Register of companies and processing industry able to certify their production	Trained people supported by project will establish systems of prevention of food contamination as recommended by Codex and requested by EU
9 – In collaboration with LPAs and ongoing projects assist producers and exporters associations in technology development for priority products considered for domestic and exporting trade	Improvement of quality of end product ready for domestic or exporting market	Register of plants strengthened or established using credit or resources by the project	Associations of producers and exporters will invest in infrastructures and plants to comply with requirements demanded by importing countries, supported by credit facilities and funds from donors.

<p>10 – Envisage the possibility of establishing training Centre in collaboration with Universities and other projects to coordinate training activities, reduce costs and avoid overlaps. Training costs will be supported by interested projects.</p>	<p>A number of projects using the training Centre for their activity on food safety capacity building</p>	<p>Training Centre established</p>	<p>With the Training Centre established cost of functioning will be supported by Government, while inputs for training will be provided by Universities, projects and private sector.</p>
<p>Indicative Activities:</p>			
<p>1.1 Appointment of National Project Coordinator and responsible from different agencies, LPAs and NGOs</p> <p>1.2 Carry out a national workshop to finalize a Food Safety National Strategy (FSNS)</p>	<p>The project will benefits of a national coordinated implementation of the programme</p> <p>FSNS finalized to serve as base for further development</p>	<p>Establishment of the Consortium</p> <p>Workshop of one week held in Chisinau</p>	<p>Set up the Consortium, which will represent the counterpart of the project under the NPC.</p> <p>All interested agencies and institutions will be invited to attend the National Workshop and collaborate in the production of the FSNS document</p>
<p>2.1 Define at level of different agencies a coordinated programme and responsibilities based on FSNS</p> <p>2.2 Prepare specific regulations concerning areas of competence of each agency in application of the food law</p> <p>2.3 Train 20 decision-maker officers on risk analysis</p>	<p>This activity will reduce cost giving more effectiveness to each agency</p> <p>Decision makers people trained on risk analysis will facilitate a risk based approach on food control</p>	<p>Defined task of different agencies</p> <p>Reduction of costs and increase of effectiveness.</p>	<p>The responsible agencies need to reach an agreement on a collaborative and clear programme to implement the approved National Strategy for Food Safety.</p>
<p>3.1 Reactivate the Codex Contact Point functions in the Ministry of Health</p> <p>3.2 Reactivate a National Codex</p>	<p>Functional Codex Contact Point</p> <p>Functional National</p>	<p>Project reports</p> <p>Project reports</p>	<p>The Ministry of Health must provide two people for working in Codex office, one full time.</p> <p>The different Ministries,</p>

<p>Committee for review of Moldovan Technical Regulations consistent with Codex Standards</p> <p>3.3 Review of procedures and standards on phytosanitary and quarantine certification consistent with IPPC/EU</p> <p>3.4 Review of procedures and standards for animal products consistent with OIE/EU.</p> <p>3.5 Collaborate with Agricultural Policy Project (USAID) in the review of veterinary and phytosanitary law.</p>	<p>Codex Committee</p> <p>Adoption of international phytosanitary procedures</p> <p>Adoption of animal health and food safety legislation in line with the EU <i>Acquis Vétérinaire</i></p> <p>Established contacts</p>	<p>Publication of Governmental regulations</p> <p>Publication of Governmental regulations</p> <p>Project report</p>	<p>institutions, private sector and consumer organizations must be involved in the review of technical regulations and standards</p>
<p>4.1 Review of the existing certification system developing MR with EU</p> <p>4.2 Train 10 people from the Accreditation Centre</p>	<p>MR in place with EU</p> <p>10 people trained</p>	<p>Application of MR rules for export</p> <p>Project reports</p>	<p>Work with the National Institute of Standardization and the Accreditation Body in the Ministry of Economy to review the certification system and to obtain Mutual Recognition with EU for certification and laboratory accreditation</p>
<p>5.1 Redesign inspection monitoring and surveillance at level of each interested agency</p> <p>5.2 Train in a ToT programme 50 inspectors on risk based approach</p>	<p>New system for inspection in place</p> <p>100 inspectors trained</p>	<p>Governmental rules</p> <p>Project reports</p>	<p>On the basis of defined responsibilities at level of each agency develop a programme of monitoring and surveillance involving producers and processors as main responsible</p>

from each agency (MoA-MoH)			for food safety. Train all inspectors using people trained by the project through the ToT system.
6.1 Review the network of official and private laboratories 6.2 Distinguish between official and private analysis 6.3 Design and implement a programme for consolidation of official laboratories implementing efficiency, cost reduction and internationally recognized accreditation. 6.4 Evaluate a programme for carrying out a national pesticide residue analysis in the State Centre for Certification and Approbation of Phytosanitary Means and Fertilizers	Report of assessment of the laboratory network Central laboratories strengthened and internationally accredited Document concerning assessment of the State Centre and evaluation of interventions requested to carry out pesticide residue analysis for all foods	Project reports Project reports	Follow up the restructuring programme undertaken by the Government for Veterinary and Quarantine Laboratories Analysis requested by companies will be carried out by private laboratories Initiate a programme of training in laboratory management, methods of analysis and equipment upgrading the Central food Laboratories of MoA, MoH.
7.1 Develop a programme with LPAs to strengthen the associations and cooperative system of producers targeting an improvement of quality and cost reduction	Number of Associations and Cooperative established	Project reports	The representatives of the Chamber of Commerce in each rayon will prioritize interventions working with rural producers.

<p>7.2 Assist Government in providing subsidies to producers in more transparent and priority based way</p> <p>7.3 Involve ongoing projects and organization in training and assistance such as CNFA, ACSA, Agroinform etc</p>	<p>New system of subsidies in place</p> <p>Protocol of understanding with projects, organization and NGOs</p>	<p>Project reports</p> <p>Project reports</p>	<p>Collaboration with Government and Agriculture Policy Project (USAID) for subsidies.</p> <p>Training and development procedure for organization of rural communities of producers.</p>
<p>8.1 Train 100 people in selected areas where associations and cooperative system have been established in GAP implementation and certification</p> <p>8.2 Train 70 people from food processing in GHPs, GMPs and HACCP</p>	<p>100 people trained</p> <p>70 people trained</p>	<p>Project reports</p> <p>Project reports</p>	<p>People have been organized in associations or cooperative system</p> <p>Plant processing for fruit and vegetables is in place or will be established</p>
<p>9.1 Assist food processing sector in technology development for fruits and vegetable (cold storage, sorting, grading, packaging and transport)</p>	<p>New plants in place</p>	<p>Project reports</p>	<p>Identify areas where organization of producers was successful</p> <p>Collaborate with other projects and organizations (Annex IV) to establish or strengthening plant processing serving associated producers.</p>
<p>10.1 Discuss with Government,</p>	<p>Result of consultations</p>	<p>Project reports</p>	<p>Commitment of the Government</p>

<p>Universities and other projects the establishment of a Training Centre for inspectors, laboratory staff, technologist, risk assessors, producers, processors, veterinarians, plant protection, epidemiologists etc.</p> <p>10.2 Prepare a programme for the training Centre and related costs supported by Government, private sector and projects.</p>	<p>with different partners</p> <p>Proposal prepared on the basis of a consensus for establishing the Training Centre</p>	<p>Project reports</p>	<p>in establishing a Training Centre.</p> <p>Interest of other project for sharing costs and avoiding overlaps in capacity building and training programme</p> <p>Sharing of funds coming from projects in training programmes</p>
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Work Plan 2009/2010

	2009												2010											
	J	F	M	A	M	J	J	A	S	O	N	D	J	F	M	A	M	J	J	A	S	O	N	D
Outputs/Activities																								
Establishment of the Consortium																								
Output 1 - Definition of a FSNS:																								
1.1 One week National Workshop																								
Output 2 Strengthening planning/coordination of food control																								
2.1 Define coordination at level of different agencies based on FSNS																								
2.2 Regulations on areas of competence of each agency																								
2.33 Train 20 officers on risk analysis																								
Output 3 Review/development of regulations and standards consistent with international standards																								
3.1 Reactivate Codex																								

	2009												2010											
	J	F	M	A	M	J	J	A	S	O	N	D	J	F	M	A	M	J	J	A	S	O	N	D
Contact Point																								
3.2 Reactivate a National Codex Committee																								
3.3 Review phytosanitary and quarantine certification																								
3.4 Review procedure for animal product																								
Output 4 Review certification system developing Mutual Recognition with EU.																								
4.1 Certification system review developing MR with EU																								
4.2 Train 10 people from Accreditation Centre																								
Output 5 Redesign inspection monitoring and surveillance programmes																								
5.1 Reorganize inspection at level of MAFI and MOH																								
5.2 Train 30 Inspectors from MAFI																								
5.3 Train 30 Inspectors from MOH																								
5.4 Train 40 inspectors (20 MAFI and 20 MOH)																								
Output 6 Consolidation of the laboratory system.																								
6.1 Review the network of																								

	2009												2010											
	J	F	M	A	M	J	J	A	S	O	N	D	J	F	M	A	M	J	J	A	S	O	N	D
official and private laboratories																								
6.2 Consolidation of Central Laboratories of Veterinary Agency and Public Health																								
6.3 Evaluate a programme for a State Centre pesticide residues analysis in all foods																								
Output 7 Organize associations and cooperative system of producers targeting an improvement of quality and cost reduction.																								
7.1 Identification of production areas and initiate programme of information/assistance																								
7.2 Orient Government subsidies																								
7.3 Coordination activities with other projects agencies and NGOs																								
Output 8 Training programme for the convergence towards EU principles in food production/processing on GAP, GHPs, GMPs, HACCP																								
8.1 Train 50 people from																								

	2009												2010											
	J	F	M	A	M	J	J	A	S	O	N	D	J	F	M	A	M	J	J	A	S	O	N	D
production in GAP																								
8.2 Train 35 people from food processing in GHPs, GMPs and HACCP																								
Output 9 Assist producers and exporters association in technology development for priority products for domestic and exporting trade.																								
9.1 Focus intervention in selected areas for technology development of fruits and vegetables processing.																								
Output 10 Develop a programme for the establishment of a Training Centre																								
10.1 Discuss with Government and other interested parties the programme																								
10.2 Prepare a detailed plan of execution including costs and inputs.																								

List of possible collaborating projects and organizations

CNFA/USAID

Chief of Party/Country Director, Mr. Conrad Fritsch

Agribusiness Development Advisor, Mr. Viorel Leahu

Agricultural Policy Project/USAID

Chief of Party, Ms. Svetlana Ojog

Chamber of Commerce and Industry of the Republic of Moldova

Director of Economic Development Department, Mr. Sergiu Harea

AGROINFORM

Coordinator of Cooperative system, Mr. Grigore Daraban

FINPAIA Federatia Nationala a Patronatului din Agricultura si Industria Alimentara

Executive Director, Mr. Alexandr Slusari

National Agency for Rural Development (ACSA)

Executive Director, Mr. Costantin Ojog

Research, information and agromarketing coordinator, Mr. Anatolie Fala

URS Bergher Ltd

General Manager, Mr. Iurie Fluierau

Association of Fruit Producers and Exporters

CODRU ST srl

Sales Manager, Mr. Mihai Chilianu

MVS-INVEST, srl

Mr. T. Girbu

AGROCOLECT srl

Mr. Ch. Andronic

VERA-TROFIM

Mr. Valeriu Trofim

Table Grapes Growers and Exporters Association

Executive Director, Mr. Igor Vatamaniuc

Terms of Reference for international and national personnel

Appendix 1 - Team Leader in Food Control and SPS Management (Retired Expert)

Appendix 2 - TCCT/TCDC Consultant on risk analysis

Appendix 3 - TCCT/TCDC Consultant on legislation and harmonization of standards

Appendix 4 - International Consultant on phytosanitary and veterinary certification (Retired Expert).

Appendix 5 - International Consultant on food inspection, monitoring and surveillance programmes (Retired Expert)

Appendix 6 - TCCT/TCDC Consultant on the management and accreditation of food laboratories

Appendix 7 - TCCT/TCDC Consultant on national Codex

Appendix 8 - International Consultant, Retired Expert on fruits and vegetables processing

Appendix 9 - National Consultant on Good Hygiene Practices(GHPs), Good Manufacturing Practices (GMP) and HACCP system in agro-industry.

Appendix 10 - National consultant on rural areas development

Appendix 11 - National Consultant on Good Agriculture Practice (GAP), and integrated system of production

Appendix 12 - National Consultant on food control management

Appendix 13 - National Consultant on Food standards

Appendix 14 - National Consultant on Food legislation

Appendix 15 - FAO Supervisory Technical Services (STS), Backstopping officer from AGNS

Appendix 16 - FAO Advisory Technical Services (ATS), Backstopping officer from LEGN

Appendix 17 – National Project Coordinator

Team Leader in Food Control and SPS Management
International Consultant

Duty Station: Chisinau

Duration: Six months in six missions

Under the general supervision of SEUR and technical supervision of AGM, the Food Control Management Consultant will provide leadership to the work of the other international consultants and the national consultants and ensure effective supervision of project activities in his/her role as Project Team Leader. He/she will be responsible for ensuring that expected outputs of the project are achieved with a high standard of professional and technical quality, according to the activity schedule of this project. Specifically, the consultant will undertake the following tasks:

- Consult with government counterparts on the planning and preparation of activities in the framework of this project;
- In collaboration with the NPC prepare a detailed schedule of project activities and a checklist to ensure smooth running of all activities, including allocation of responsibilities.
- Meet and discuss work plan with the national consultant on food control management and discuss the survey and report work required as preparation for the national workshop for the elaboration of the FSNS and its action plan;
- Advise on general content and organization of the national workshop, including preparation of the agenda and any background documents;
- Advise on the selection of participants and resource people for the national workshop – ensuring adequate stakeholder participation in the preparation of a draft FSNS;
- Carry out the five-day national workshop presenting draft proposal for a multi agency system and modern approach for food control and SPS management;
- Finalize the FSNS and its action plan on the basis of agreement in the national workshop and hold initial meetings with the NPC and other relevant government officials on the procedure for the implementation of the FSNS and its action plan in Moldova;
- Discuss and finalize with the NPC the mechanism through which the food control strategy will be developed and ownership strengthened by government;
- Discuss with national consultant on standards and food safety management their work programmes to ensure adequate input to the national food control strategies;
- Ensure adequate consideration of other consultants' activities on standards harmonization, inspection and food safety management systems, laboratory needs;
- Consolidate the action plans to ensure implementation of strategies related to the certification system and scheduled training programmes;
- Coordinate the work with the Chamber of Commerce for the selection of producer areas for fruits and vegetables to be organized in cooperative or association systems;
- Collaborate with international expert in transfer of food technology in selected production areas to develop model which should confer added value to strategic products for export;

- Discuss with NPC and Ministries the establishment of a Training Centre for reduction of training costs and improvement of food safety capacity building as a common programme to several ongoing project related to governmental procedures, regulations and support to agribusiness sector;
- Prepare a scheduled programme of activities and a report at the end of each mission;
- Discuss with NPC and Ministries on follow up work on food control strategies as a tool for improved coordination of activities and provision of safe food for domestic and international trade;
- Prepare in collaboration with the NPC the terminal report of the project;
- Prepare final mission report.

Qualifications: Food and nutrition scientist, food control officer or equivalent background. Expertise in the management of a comprehensive food control programme and modern approaches to planning and coordination of food control activities and SPS management. Fluent in English and some familiarity in Russian. Project experience in developing countries. Well-acquainted with international food standards and guidelines and issues related to regional and international food trade.

TCCT/TCDC Consultant on risk analysis

Duty Station: Chisinau

Duration: One month in one mission

Under the general supervision of SEUR and technical supervision of AGM, the Consultant on Risk Analysis the consultant will work closely with the project team leader, other consultants and national authorities. He/she shall carry out the following duties:

- Provide guidance to the Government for risk assessment, risk management and risk communication with regard to food related risks to human health;
- Contribute in the application of risk analysis as an integral part of the Food Safety National Strategy;
- Prepare and conduct a 10-day training programme for risk assessors and risk managers in order to reduce any conflict of interest and facilitate an iterative process and interaction between risk managers and risk assessors for practical application;
- Prepare final mission report.

Qualifications: Food and nutrition scientist, food control officer or equivalent background. Expertise in the risk analysis applied to food safety to ensure an acceptable level of human health protection as prerequisite to facilitate international trade. Fluent in English and some familiarity in Russian. Project experience in EU and well-acquainted with international regulations related to regional and international food trade.

TCCT/TCDC Consultant on harmonization of standards

Duty station: Chisinau

Duration: Six months in six missions

Under the general supervision of SEUR and technical supervision of AGM, the consultant will work closely with the project team leader, other consultants and national authorities. He/she shall carry out the following duties:

- In consultation with government counterparts prepare a draft proposal for setting up an institutional restructuring for a multi agency system with clear definition of roles and tasks between agriculture and health authorities in the food safety and SPS management;
- Review and analysis of the existing food standards relating to priority food control programmes for agro-food products. In determining priorities, due regard should be given to strategic food for export such as fruits and vegetables;
- Ensure the consideration of issues of CIS requirements and harmonization of standards and technical regulations requested by EU importing countries;
- Having due regard to the existing national mechanism for the harmonization of food standards to international Codex standards and/or regional standards, the consultant should advise on the establishment of a National Codex Committee for the harmonization of Moldovan standards with Codex;
- Collaborate with the Consultant on National Codex on the membership and the terms of reference for the National Codex Committee.
- Establish the working procedures for the National Codex Committee;
- Through the National Codex Committee prepare a list of essential subsidiary instruments (regulations/standards) to implement adequate controls and provide draft standards harmonized with international/regional standards in the identified priority areas. The review should follow the farm-to-table approach.
- During the harmonization process of standards, coordinate with the Legal Officer and the national legal consultant the consistency between the procedures for standard setting and the responsibilities included in the legislation proposed by the legal component;
- Ensure close collaboration with the lead consultant, with the national experts on food standards, with the Consultant on National Codex and with LEGN;
- Prepare a report on mission findings and a final mission report.

Qualifications: Food scientist, veterinary officer, legal adviser on food standards, environmental health officer or equivalent. The consultant shall be fluent in English and knowledge of Russian is recommended. He/she will be an expert in food control administration and compliance with food standards. Experience in assessing the adequacy of food controls and the harmonization of national standards with international standards is required. Knowledge of Codex standards and regional EU standards is essential.

International Consultant on phytosanitary and veterinary certification.
(Retired Expert)

Duty station: Chisinau

Duration: Two months in two missions

Under the general supervision of SEUR and technical supervision of AGM in close collaboration with the project team leader, other consultants and national authorities. He/she shall carry out the following duties:

- Review of the phytosanitary certification procedures implemented in Moldova and prepare a certification system complying with requirements and regulations as adopted by the EU;
- Carry out an evaluation of the animal health and food safety situation and controls in the context of the possible export of live animals and products of animal origin from Moldova to EU
- Prepare instructions and guidelines related to EU requirements to be adopted by competent authorities in Moldova;
- Provide documents and EU directives necessary to establish equivalent system and Mutual Recognition with EU
- Collaborate with the National Codex Committee and working groups to harmonize Moldavian standards with OIE and IPPC standards
- Collaborate with the Agricultural Policy Project funded by USAID in the review of veterinary and phytosanitary law;
- Prepare a report on mission findings and a final mission report..

Qualifications: An advanced university degree in veterinary science or a related subject. He/she should have professional experience in the area(s) of animal health, veterinary inspection, plant health, quarantine, import/export certification of animal and plant products, SPS measures and requirements. The consultant shall be fluent in English and knowledge of Russian is recommended

**International Consultant on food inspection, monitoring
and surveillance programmes,
(Retired Expert)**

Duty station: Chisinau

Duration: Four months in three missions

Under the general supervision of SEUR and technical supervision of AGM in close collaboration with the project team leader, other consultants and national authorities. He/she shall carry out the following duties:

- Identify and assess role of government agencies (and other relevant state institutions) responsible for food inspection and guidance to agro-producers on adoption of food safety management systems;
- Through meetings with government officials and food industry representatives, provide advice on clear roles and responsibilities of government and food industry in the adoption of food safety management systems and the planning of government inspection programmes to support their adoption;
- Redesign inspection, monitoring and surveillance at level of each interested agency taking into consideration the FSNS document and the action plan;
- Conduct three training courses for 100 food inspectors of the Ministries of Agriculture and Ministry of Health. Each training course will be a 10-day training using the ToT approach on risk-based inspection of primary production operations, food processing establishments, imported/exported and domestic trade.
- Elaborate a list of complementary equipment that is not currently available (such as sampling kits, refrigeration boxes, black lights, thermometers etc.) which will be provided to food inspectors
- Prepare and submit a detailed report describing activities undertaken, findings, conclusions, recommendations, etc. Following the missions.

Qualifications: Environmental Health Officer, Food scientist, Veterinarian or equivalent.

Experience in food inspection programming, food safety and quality assurance systems for agro-industries, particularly GHP/HACCP in medium size industries. Experience in developing and implementing training on GHPs and HACCP. The consultant shall be fluent in English and Russian.

**TCCT/TCDC Consultant on the management and accreditation
of food Laboratories**

Duty station: Chisinau

Duration: Six months in four missions

Under the general supervision of SEUR and technical supervision of AGM in close collaboration with the project team leader, other consultants and national authorities. He/she shall carry out the following duties:

- Review existing documents and/or results of analysis conducted by national counterpart staff on the existing laboratory structure, which is currently responsible for food control activities and support to the agro-processing sectors;
- Prepare in collaboration with the national laboratory staff managers priority needs in the laboratory network with identified priority programs for chemical and microbiological analysis of foods;
- Prepare a detailed programme for strengthening the two main Central Laboratories, one under the new Veterinary Agency and the second under the Preventive Medicine Centre including review of infrastructures, upgrading equipment and training;
- Conduct four-week training for 20 laboratory staff on food laboratory management, Methods of analysis, AQA, GLPs, proficiency testing, security in the lab, spoilage of draining water and chemicals
- Conduct two-week training for 20 standard officers from the Accreditation Centre on international system for laboratory accreditation, including ISO 17025, Analytical Quality Assurance (AQA), Good Laboratory Practices (GLPs), Proficiency Testing etc.
- Evaluate a possible programme to establish in the State Centre for Certification and Approbation of Phytosanitary Means and Fertilizers a programme to carry out analysis of pesticide residues in all exported products.
- Prepare a report of the main findings and conclusions

Qualifications: Chemist, Microbiologist, or equivalent. Experience in organization, management and accreditation of food control laboratories to meet international requirements. Knowledge of planning risk-based food control systems and planning analytical and inspection programmes. Knowledge of donor environment and project writing is desirable. The consultant shall be fluent in English and Russian.

TCCT/TCDC Consultant on national Codex programs

Duty station: Chisinau

Duration: One month in one mission

Under the general supervision of SEUR and technical supervision of AGM in close collaboration with the project team leader, other consultants and national authorities. He/she shall carry out the following duties:

- Meet with the National Codex Contact Point in the Ministry of Health and assess the existing national process for input to Codex meetings, and information dissemination on Codex standards and guidelines at country level;
- Make a programme for reactivation of the Codex Contact Point training responsible officers in duties and responsibilities of the office at national level to implement and support Codex work;
- Collaborate with the Consultant on legislation and harmonization of standards for the establishment of a National Codex Committee
- Facilitate a meeting with national stakeholders to discuss and advise on the strengthening of national Codex activities and ensure it is a multi-sectoral activity;
- Conduct a five-day training course on Codex for members of the National Codex Committee defining terms of reference, tasks and workplan;
- Organise meetings with interested stakeholders (informal seminar) to raise awareness on Codex;
- Prepare a final report of mission findings

Qualifications: Food control specialist, food scientist, veterinarian or equivalent.

Knowledge of national standard setting activities and food control administration and international food trade. Experience of the Codex Alimentarius Commission and the international standard setting process. Expertise in the organization of national Codex programs to facilitate international trade and ensure consumer protection. The consultant shall be fluent in English.

International Consultant on post harvest of fruits and vegetables
(Retired Expert)

Duty station: Chisinau

Duration: Six months in three missions

Under the general supervision of SEUR and technical supervision of AGM/AGS in close collaboration with the project team leader, other consultants and national authorities. He/she shall carry out the following duties:

- Provide practical guidance in selected areas on applying the principles of appropriate fresh fruits and vegetables post-harvest management to maintain and optimize product quality, assure its safety and ensure efficiency in the chain;
- Identify basic appropriate logistics and post-harvest handling for fresh fruits and vegetables in selected areas in function of facilities available and type of products
- Propose appropriate technology for maintenance of quality and safety during post-harvest through the selection, classification and packaging systems, fast cooling systems, standardization of packaging, improving the cold storage systems and transport of produce protected.
- In small-scale producers identify simple alternative solutions to handle efficiently the produce throughout the chain to maintain quality and safety and reduce post-harvest losses;
- Provide specifications for equipment and spare parts to be purchased by the project;
- Train people in use, maintenance and repair of cold storage systems and packaging units;
- Prepare and submit a detailed report describing activities undertaken, findings, conclusions, recommendations, etc. Following the missions.

Qualifications: BS/BA Degree in Agricultural Engineering or equivalent and more than 10 years experience on post harvest systems for fruits and vegetables, equipment supply, on-site installations of packinghouses, cold storage facilities and plant upgrades. The consultant shall be fluent in English and Russian.

National Consultant on Good Hygiene Practices (GHPs), Good Manufacturing Practices (GMP) and HACCP system in agro-industry

Duty station: Chisinau

Duration: Three months WAE during two years

Under the general supervision of SEUR and technical supervision of AGM in close collaboration with the project team leader, other consultants, national authorities and NPC he/she shall carry out the following duties:

- In collaboration with the International Consultant on Food Inspection, Monitoring and Surveillance prepare a training program on GHP/HACCP in food industries and aspects relevant to inspection programming;
- Collaborate with the International Consultant on Fruits and Vegetables processing to identify training needs in GHPs, GMPs and HACCP in the medium size agro-industries for processing and packing fruits and vegetables
- Prepare a plan of activities in preparation for the national training course on GHPs and HACCP, including venue arrangements, translation, invitation of participants;
- Make proposals on the selection process for the participants and different stakeholder groups to be represented;
- Work with the NPC to finalize preparation for the 15-day training courses on GHP/HACCP
- Conduct a first 15-day training course for 35 technicians from food processing industry with the scope of establishing preventive system for quality control and certification of products such as GHPs, GMPs and HACCP.
- Conduct a second 15-day training course for 35 technicians from food processing industry with the scope of establishing preventive system for quality control and certification of products such as GHPs, GMPs and HACCP.
- The first 15-day training courses will include a two-day workshop where a national strategy for GHPs/HACCP systems is prepared with adequate integration into inspection planning and programming;
- Prepare a report on main outputs and recommendations of the two-day workshop for consideration by the FSNS action plan;
- Prepare a report on mission findings.

Qualifications: Environmental Health Officer, Food scientist, Veterinarian or equivalent. Experience in food safety and quality assurance systems for agro-industries, particularly GHP/HACCP in medium size industries. Experience in developing and implementing training on GHPs and HACCP. The consultant shall be fluent in English.

National consultant on rural areas development

Duty station: Chisinau

Duration: Two months WAE in six months

Under the general supervision of SEUR and technical supervision of AGM in close collaboration with the project team leader, other consultants and national authorities. He/she shall carry out the following duties:

- Identify fragmented small producers in selected districts working with LPAs to be organized in cooperatives;
- Under the guide of the Chamber of Commerce in identified district areas and in collaboration with other organization such as ACSA and Agroinform the consultants will work with local fruit and vegetable growers to organize them in small cooperatives with the scope of organizing production, reduce cost, receive assistance and microcredit facility.
- The identified members will be assisted in establishing small fruit and vegetable cooperatives with internal statute and official registration;
- Information on facilities services including grading, cooling, storing, packing, washing and arranging for transportation will be provided to potential and interested cooperative's members;
- Discuss with cooperative market opportunities identifying training needs in production system, quality control and processing;
- Prepare and submit a detailed report describing activities undertaken, findings, conclusions, recommendations, etc. Following the missions.

Qualifications: Agronomist, veterinarian or equivalent with experience in sustainable rural development and services provided to rural communities through information, assistance and training for agricultural producers and rural entrepreneurs. Experience on legal and practical aspect for the establishment of cooperative systems in Moldova. The consultant shall be fluent in English.

National Consultant on Good Agriculture Practice (GAP), and integrated system of production

Duty station: Chisinau

Duration: Six months WAE during three years

Under the general supervision of SEUR and technical supervision of AGM in close collaboration with the project team leader, other consultants and LPAs. He/she shall carry out the following duties:

- In collaboration with LPAs represented at level of district identify small producers and fruits and vegetables growers in selected areas for training;
- Organize sites and materials necessary to carry out training sessions
- Print a sufficient number of copies of the Globalgap Guide translated in Romanian to be used during training;
- Carry out training programme for selected group of fruit and vegetable growers members of established cooperative system in selected areas focusing on training on production activities, such as cultivation, harvesting and packaging;
- Prepare and submit a detailed report describing activities undertaken, findings, conclusions, recommendations, etc. Following the missions.

Qualifications: Agronomist or equivalent with long experience in rural development and training in GAP at level of different production areas in Moldova. The consultant shall be fluent in English.

National Consultant on food control management

Duty station: Chisinau

Duration: Twelve months WAE during three years

Under the general supervision of SEUR and technical supervision of AGM in close collaboration with the project team leader, other consultants and NPC. He/she shall carry out the following duties:

- Provide the relevant information and support to the lead consultant and TCDC experts on the existing national situation on the management of food control programmes;
- Support will include an analysis of the current responsibilities among government agencies, other state bodies and food industry, in management of food control programmes;
- As directed by the Team Leader, prepare documents for the workshops and other meetings in the framework of the project;
- As directed by the Team Leader, participate in the Workshops and other meetings in the framework of the project;
- Assist the lead consultant and project authorities in the preparation of a draft FSNS to enable better coordination and harmonization of activities;
- Attend and participate in the workshops organized in Chisinau and work closely with the lead consultant or the project supervisor during those missions;
- Collaborate with other consultants in the area of laboratories, inspection, food hygiene in food processing industry and revision of law and harmonization of standards to assure coordination among different activities and technical advice;
- Collaborate with the other team members in preparing a final report at the end of the project, containing findings, conclusions, recommendations.

Qualifications: Veterinarian, food scientist, food control specialist, environmental health officer or equivalent. The consultants shall be food control specialists with a good knowledge of the current food control structure in the country. Fluent in English.

National Consultants on Food standards

Duty station: Chisinau

Duration: Six months WAE during two years

Under the general supervision of SEUR and technical supervision of AGM in close collaboration with the project team leader, other consultants and national authorities. He/she shall carry out the following duties:

- Prepare an interim report to be submitted to SEUR at least one month before the TCDC consultant's first mission, containing a draft proposal for setting up an institutional restructuring for a multi agency system with clear definition of roles and tasks between agriculture and health authorities in the food safety and SPS management;
- Collaborate with the International Consultant in the review of the existing standards for food safety and food control prepare a workplan for their review. In determining priorities, due regard should be given to strategic food for export such as fruits and vegetables;
- Assist the TCCT/TCDC consultant on the harmonization of standards, in determining the priority sets of standards to be reviewed by the National Codex Committee;
- Assist in determining members of the National Codex Committee;
- Contribute to the National Codex Committee and ensure development of terms of reference and coordination of activities to ensure the review of selected sets of food standards;
- Together with the NPC, facilitate the meetings of the working group in the absence of the TCCT/TCDC consultant;
- As directed by the TCDC consultant participate in the stakeholder and policymaking workshops to be held under the project;
- Discuss the revised standards prepared under the project with the workshop participants, the other project experts and the national authorities and make amendments and alterations to reflect their inputs;
- Ensure the outputs of the National Codex Committee are documented in a suitable form, such as case study so that the work can be continued as part of the ongoing process of standards harmonization;
- Prepare a report at the end of his/her assignment, containing findings, conclusions, recommendations, and proposed standards.

Qualifications: Food control specialists, food scientists, veterinarian or equivalent. The consultant shall have experience in harmonization of standards and technical regulations. The consultant shall be fluent in English. Knowledge of Codex standards and regional EU standards is desirable. Good knowledge of food control administration and compliance with food standards is needed.

TERMS OF REFERENCE
National Consultant on Food Legislation
(six months, on a WAE basis)

Under the operational supervision of the Regional Office for Europe (REUD), the technical supervision of the Chief, Development Law Service (LEGN), and in close collaboration with the project team leader, national authorities and the consultant on food standards harmonization, the consultant will:

- provide an overview of the legal system of Moldova and provide advice on the procedures for approval, implementation and enforcement of legal instruments, and the judicial system;
- describe the existing institutional and legislative framework for food safety and food control in the country, including relevant animal health and veterinary legislation;
- collect, review, and analyse the existing legislation relating to food control and food safety, including veterinary legislation governing food from animal origin, and translate key laws or arrange for their translation;
- analyse the institutional division of roles and functions related to food safety and food control and identify legal gaps, overlaps and coherence;
- identify and assess the constraints to the enactment of new parliamentary-level legislation;
- prior to each mission of the Legal Officer, prepare an agenda of meetings with the relevant actors for food legislation, facilitate and make local arrangement for meetings;
- assist the Legal Officer to achieve the objectives of his/her missions and participate in the meetings and activities carried out during the missions;
- participate in the one-week workshop in Chisinau to prepare the Food Safety National Strategy;
- discuss the recommendations for draft legislation prepared under the project and the other legal recommendations with project experts and the national authorities and make amendments and alterations to reflect their inputs;
- ensure that recommendations for revision of basic law are discussed with the national authorities;
- determine a way in which follow-up of the working group activities can be maintained and update the Legal Officer of every relevant update on the drafting and approval of the food safety strategy;
- collaborate with the Legal Officer in preparing a final report at the end of the project, containing findings, conclusions, recommendations, and the draft legislation proposed.

Qualifications:

- The consultant must be a lawyer, with experience in legislative drafting.
- A good level of English is required.

Duty station: Chisinau

**FAO Supervisory Technical Services (STS)
Backstopping officer from AGNS**

Duty station: Chisinau

Duration: Six weeks in three missions

Under the general supervision of SEUR and technical supervision of Chief AGM in close collaboration with the project team leader, other consultants and the relevant national authorities the officer will:

- At the beginning of the project, meet with the NPC and the lead consultant to plan project overview, review timetable of activities and implementation in the country;
- Participate in the five-day National Workshop to elaborate the FSNS and related action plan and provide suggestions for recommendations under the project;
- Discuss with the NPC, the selection process for consultants to work on the project;
- Hold discussion with relevant stakeholders to discuss the overall objective of this project, and the significant planned outputs, including the FSNS;
- Monitor periodically implementation of project activities and expected outputs;
- Readjust project activities according to new needs and priorities arising from the field programme;
- Discuss with project authorities outputs of the project and planned follow up national activities; discuss the project's food safety recommendations;
- Prepare a mission report at the end of each mission;
- Collaborate in the review of the project Terminal Report and submit it to the Government.

**FAO Advisory Technical Services (ATS)
Backstopping officer from LEGN**

Duty station: Chisinau and Rome FAO HQs

Duration: Two missions of two weeks in one mission and one month of desk work

Under the general supervision of the Chief, Development Law Service (LEGN) and the operational supervision of the Sub-Regional Office for Eastern Europe (SEUR), in close co-operation with the AGN Technical Backstopping Officers and the International Consultant in legislation and harmonization of standards, the LEGN officer will undertake the following activities:

Desk work from HQs (one month)

1. Instruct the FAO Representation in Moldova as to the translation of legislation relevant to food;
2. Select the national legal consultant. Organize the agenda of work and supervise the reports submitted in accordance to his/her TORs;
3. Review the adequacy of existing food legislation (including implementing regulations) in view of the regional and international legislation of reference. Review the veterinary legislation and analyse its compliance with OIE standards and EC legislation;
4. Prepare the draft proposals identified, including a proposal of Food Act in line with the objectives set forth in the Food Safety Strategy;

First mission (two weeks)

5. Review and analyse the existing pieces of legislation and the institutional framework related to food safety/quality
6. Consult with government counterparts on the planning and preparation of legal activities in the framework of this project;
7. Participate in the one-week workshop in Chisinau to prepare the Food Safety National Strategy;
8. Identify priority areas for drafting, revision, or harmonization as appropriate in the field of food safety, food quality and, if necessary, veterinary legislation (food from animal origin);
9. Submit a mission report including recommendations and proposed draft legislation;

Second Mission (two weeks)

10. Present and discuss the draft Food Act with the national governmental counterparts and the working group of the project. Modify the draft to address the comments received;
11. Propose the necessary amendments to national legislation to ensure the implementation of the proposed food legislation. In particular, analyse and make recommendations related to the institutional framework for food safety and food control and to the process of standard setting, and to get in line with the regional and international principles of food legislation;

12. Submit a final report outlining the main findings, conclusions and recommendations for follow-up as well as the draft legislation and the identification of priority areas to draft implementing regulations.

**Terms of Reference
for the AGST Post Harvest expert Technical Assistance Missions**

In close collaboration with the National Counterparts, the AGST Officer from FAO Headquarters will:

First Mission (2 weeks)

- Visit the project to attend the project launching activities on Post Harvest and handling of fruits with emphasis on apples and review plans and deliver advice for (a) the technical recommendations on fresh crops with emphasis on apple packing and storing (b) the guidance on the introduction of better handling and storage techniques to reduce post-harvest losses and to enhance fresh crop quality; and (c) the details of a technical program.
- Review plans for national staff to undertake follow-up and implementation activities and advise on the planning of training activities to be undertaken in the project.
- Participate and complement the fruits post harvest (apples) consultant in the preparation of a short, practical training guide as well as a short hands-on training programme for providing the basic general principles on post harvest handling of apples.
- Participate in meetings with FAO Representation and MOA authorities and counterparts, as well as with producers, in order to consolidate and harmonise training and building capacity within the context of the project.
- Prepare a mission report

Second Mission (2 weeks)

- In coordination with the FAO Representation and national counterparts, and in collaboration with the fruits post harvest (Apples) Consultant, visit the field to follow/up and verification of activities execution; review the advances in the implementation of the recommendations put forward in the first mission; and review the report of the international post harvest expert, to draw up positive recommendations.
- Review the advances in the preparation of the short training guide and of the short training programme on post-harvest handling of fruits with emphasis on apples.
- Assist in post-harvest training activities, and participate as appropriate.
- Discuss with National Authorities and counterparts, for assessing the performance and expected results of the project.
- Assist in the preparation of the draft terminal statement of the Project
- Prepare a final mission report.

National Project Coordinator

Duty Station: Chisinau

Duration: Three years

The National Project Coordinator will coordinate the implementation of the day-to-day project activities. More specifically, he/she will:

- Contribute to the preparation of a detailed work plan including timing and location of workshops and training courses, and other project activities. The work plan is to be discussed with the lead international consultant and AGNS backstopping officer;
- Organize meetings with relevant Ministries and Departments with responsibility for food control and food safety activities to ensure that all are informed of the project activities and progress of the project. Meetings with relevant stakeholder groups – food industry, academia and consumer groups as appropriate should also be organized;
- Liaise with administrative and technical units in FAO for smooth implementation of project activities;
- Submit nominations for national consultants to AGNS for evaluation and approval;
- Assist in briefing consultants on project activities and on the national food control systems and facilitate adequate interchange of information among consultants following their missions;
- Make the necessary logistical arrangements for consultant's missions (transportation, accommodation, field visits, office space, secretarial support);
- Coordinate the work and outputs from the national consultants;
- In collaboration with the relevant consultants and Ministry officials select the venue and potential participants for each workshop;
- Make necessary arrangements to support the organization of workshops and training courses;
- Coordinate the identification and invitation of participants and resource personnel and ensure their participation;
- Provide necessary support to project consultants in the organization of the National Codex Committee on harmonization of standards and ensure national input into project activities, including drafting the food control strategy, the review of laboratories, inspection programming and Codex operations;
- Ensure all arrangements for the purchase of equipment and materials within the project are carried out in a timely manner;
- Ensure follow-up to the recommendations and outcome of the workshops and training courses for future implementation;
- Collaborate with the lead consultant in the preparation of the draft terminal report;
- Ensure project outputs are discussed at a high level in government to ensure follow-up activities;
- Carry out any other additional tasks required to ensure the smooth running of the project.