



PROSAFE

Promoting Safe Food for Everyone



NEW ZEALAND
FOREIGN AFFAIRS & TRADE
Aid Programme



**MEKONG
INSTITUTE**

GOAL

Food safety in Cambodia, Lao PDR, Myanmar, and Vietnam improves through a coordinated approach to knowledge and skills development.

KEY FEATURES

- ➔ Promoting food safety along the value chain
- ➔ Involvement of the public and private sectors
- ➔ Addressing country-identified training needs
- ➔ Planned outreach to support the application of knowledge and skills
- ➔ Use of New Zealand food safety expertise

OUTPUTS

- ➔ High quality food safety training programs developed and delivered to government officials and private sector stakeholders in CLMV
- ➔ Outreach programs delivered to strengthen the network of CLMV food safety stakeholders.

OUTPUT 1 AT A GLANCE

SAFE FOOD COURSES 2019

| | |
|------------------|--|
| February | Postharvest Safe Food Handling |
| March | Training of Trainers on Food Safety Promotion |
| May | Food Hygiene and Sanitation for Food Handlers |
| June | Raising Public Awareness for Safe Food Consumption |
| July | Risk Management in the Food Supply Chain |
| July | Communicating Food Safety |
| August | Agro-product Packaging and Labeling |
| September | Food Emergency Management |

OUTPUT 1 AT A GLANCE

11

courses delivered

YEAR 1

8 courses revised

3 courses developed

295

CLMV participants

164 male (56%)

131 female (44%)

152 public sector (51%)

88 private sector (30%)

55 academe (19%)

OUTPUT 2 AT A GLANCE

- ➔ Transferred knowledge through localized training courses in CLMV
- ➔ Improved food safety management systems in SME facilities
- ➔ Integrated food safety in local policies, regulations, and university curricula
- ➔ Raised public awareness on food safety through food safety stories

Transferred knowledge through localized training courses in CLMV



Improved food safety management systems in SME facilities



Integrated food safety in local policies, regulations, and university curricula



Raised public awareness on food safety through food safety stories



Raised public awareness on food safety through food safety stories



20 | Wednesday September 13, 2017

Vientiane Times

Health

Hand washing keeps children healthy

Vientiane
Banphahaksa

A key food safety issue in Laos is that many people don't wash their hands before a meal and experts believe a change can be made by starting with children.

front of its flagpole twice a month, and the students are shown the seven steps for properly washing their hands on a projector in the meeting room once a week.

The seven steps listed by Saengsamai school for properly washing hands are:

1. Rub both palms



September 25, 2017

Inter-governmental effort needed for food safety

Sok Chan / Khmer Times / Share: f t G+



Dr. Watcharas Leelanawath, executive director of Mekong Institute. Supplied

If it is not **SAFE**,
it is not **FOOD**.



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