

## 2019 programme

**Date: 12–27 June 2019**  
(Wednesday 9:00 to Thursday 12:00)

**Deadlines for registration:**  
March 15<sup>th</sup>, 2019

**Duration:** 2½ weeks

**Venue :** Marcy l'Étoile (Lyon), Paris,  
Bruxelles

### Audience :

- VETERINARY OFFICERS (state veterinary officers, Executives of veterinary institutions or agricultural organisations, etc.)
- MANAGEMENT STAFF from private and public sector: laboratories, and agro-industrial sector

**Speakers:** Representatives of the European Commission, OIE, European central and local veterinary services, risk assessment agencies...

### General Organisation:

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### Technical Coordination:

Sylvie MIALET, ENSV  
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**Language of Tuition:** English (a good English level is required)

### Registration:

A registration form is available on the ENSV web site <http://www.ensv.fr/registration/>

### Tuition fees: €6,000

Do not cover living expenses in Lyon, travel to France or insurance and visa costs. Living expenses in Lyon are about €100 a day (accommodation and meals).

(Need-based scholarships are available; please contact us if you want to apply)

## ENSV residential course: Food Safety

### "Food safety for products of animal origin - International and European management and controls"

**Context:** International trade of animals and food products is getting faster and easier with the development of food production systems, and the global transports. However, it also represents a challenge for the veterinary services to ensure the traceability and the safety of the food products, and therefore public health and sustainable trade exchanges.

The Agreement on the Application of Sanitary and Phytosanitary Measures of the World Trade Organization encourages WTO members to base their regulations on the standards developed by the Codex Alimentarius Commission.

On this basis, the Europe Member States have developed harmonised practices within the field of Food Safety (Food Law). This includes capacity to use risk analysis, and select appropriate methods for assessing and managing risk related to Food Safety.

### Main objective:

Understanding and getting familiar with the European and French risk management system for Food Safety. Appropriation of the concepts and insight in their application in various contexts.

The course will provide information, shared experience and know-how to participants through participative methods.

### Learning objectives / contents:

- Prior to the course:
  - Documents to read before the course: xxxxx,
  - Analysis of strengths and weaknesses of national activities and strategy regarding food safety. Identification of gaps. Preparation of a presentation.
- During the classroom training course, the following points will be presented :
  - The principles of the European Food Law, framework, concepts in risk assessment and risk management (including Good Hygiene Practices, Prerequisite Programs, and HACCP);
  - The microbiological analysis tools used in the framework of the EU importation rules for sanitary risk assessment and management, including crisis management.
  - How the European Food safety network is embedded in the international governance and cooperation (including international standard development e.g. Codex Alimentarius).

**Teaching methods:** lectures, practical training based on case studies, working groups, questions, experience-sharing, field visits, European study trip...

**Prerequisites:** Trainees must have a degree of advanced studies in veterinary sciences or agronomy minimum of 5 years of relevant professional work experience. A self-assessment test and a package of preparatory documents will be available on an online platform before the course.