Promoting Safe Food for Everyone
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.
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%)
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
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**Health**

Hand washing keeps children healthy

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.

Dr. Watcharas Leerawat, executive director of Mahidol Institute. Supplied
If it is not Safe, it is not Food.