



STATE OF ISRAEL

MASHAV
Israel's Agency for International
Development Cooperation



THE HEBREW UNIVERSITY
OF JERUSALEM
The Robert H. Smith Faculty
of Agriculture, Food &
Environment
Division for External Studies

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Ensuring Food Safety

in Times of Global Change

January 9 – February 2, 2012

MASHAV is the Hebrew acronym for the Israel's Agency for International Development Cooperation, a department established 50 years ago in Israel's Ministry of Foreign Affairs. MASHAV is responsible for designing and implementing Israel's international development programs, carried out in Israel and in development partner countries.

In cooperation with the Hebrew University of Jerusalem's Faculty of Agriculture – MASHAV's only academic professional affiliate – we are pleased to announce the opening of a training and capacity building course entitled **Ensuring Food Safety in Times of Global Change**. The course will be held in Israel at the Faculty of Agriculture from January 9 – February 2, 2012.

In numerous countries around the world, a significant portion of the population suffers from malnourishment. Raising more indigenous crops with higher levels of nutritious protein (for example, in Kenya, this would include grain amaranth and cowpeas)* is one strategy to address food security. However, even a sufficient supply of a nutritious crop may not sustain the population if the safety of the food is compromised. Improperly treated crops and unsanitary handling, as well as both intentional and accidental poisoning can threaten the food supply. There is a need for appropriate measures to ensure safe and sanitary conditions in all steps of the chain of supply and trade from cultivating and harvesting the crop to processing, packaging, shipping, and storing the food.

OBJECTIVES

This course aims to provide participants from developing countries with approaches for managing in the face of global changes and for confronting hazards and threats in the food industry. Participants will be exposed to the most up-to-date advances in the field. The presented material will help them to improve the safety and sanitation of their precious food supply. They will evaluate the nutritional quality of protein sources, and gain greater awareness of the potential health hazards during the cultivation and harvest of crops, and the processing, packaging, handling, transport, and storage of the food. Measures to prevent infestation, poisoning (both deliberate and accidental), and the spread of disease can be adapted to the participants' region.

Our anticipation is that participants will gain important knowledge which they will be able to transmit and apply for the good of their society. The course

promotes in-group contacts and foresees that these contacts will lead to research cooperation between the participants, their respective countries and the researchers at our Faculty.

COURSE OF STUDIES

TOPICS OF STUDY

- Recognizing the best sources of protein
- Methods of analysis, potential hazards and enhanced explanation of how water quality affects the crop
- Dangers inherent in different methods of fertilizing crops
- Hazards and preferred measures of pesticide use
- Hygienic methods for workers to follow during processing and handling
- Methods to detect and delay spoilage
- Measures to prevent infestation
- Means to identify contamination and control potential sites of contamination
- Bio-technical aspects of food production
- Hazard Analysis Critical Control Point (HACCP) standards for quality control
- Legal regulations and their enforcement
- Export: International market standards

STUDY CONDITIONS

- Classes will be held at the Faculty's Rehovot campus, where there are laboratories, advanced research equipment and the Central Library of Agricultural Science. Laboratory sessions will be incorporated in the course, relevant to subjects studied.
- Around-the-clock computer access will be provided, and computers will be used extensively.
- Basic instruction will be given to achieve the required level of proficiency in PowerPoint for preparation of a final project.
- Scientific material and homework will be assigned and graded.
- Professional field trips will be held.
- Full attendance is required.

COURSE COMPLETION

Each participant will prepare a seminar presentation, which will be reviewed and graded. It should apply knowledge acquired during the course to a topic in food safety. Participants are advised to bring with them digitalized data relevant to their countries. On completion of the course and fulfillment of its requirements, participants will receive certificates, which will be accredited by many universities.

REQUIREMENTS

Candidates interested in attending this program require:

- M.Sc. degree or above in biology, biotechnology, environmental sciences, or agriculture from a recognized university. (A detailed record of studies and copies of degrees must be included with application forms.)
- Documentation of academic studies conducted in English OR a TOEFL score of at least 89 on the internet-based scale OR an internationally recognized equivalent. (The language of instruction is English. Therefore, participants whose native tongue isn't English, must furnish proof of proficiency in this language.)
- Basic knowledge in microbiology and human physiology or nutrition.
- Professional experience in the field is recommended.
- An official certificate of good health.
- Letters of recommendation are required from the candidate's place of work or university.

COST AND APPLICATION

Scholarships are available from MASHAV (see below) to cover the fee for study. The scholarship covers tuition, board, lodging and travel in Israel required for the purposes of the program of studies. This fee **does not include** travel costs to and from the home countries or incidental expenses.

Application forms may be obtained from the nearest Israeli diplomatic or consular representative or can also be downloaded from the Internet site of the Foreign Ministry of Israel, MASHAV Study Programs. Their address is: <http://www.mfa.gov.il>.

Completed applications (**2 copies**) **MUST** be sent directly to the Israeli representative in your country **by December 1**. In addition, please send a copy of the forms to the Faculty by e-mail to malab@agri.huji.ac.il .

ADDITIONAL DETAILS FOR PARTICIPANTS

- **ACCOMMODATIONS:** Single bedroom accommodation in a shared apartment will be provided in our fully equipped guest-house on campus. Meals will be provided. Both laundry (on campus) and dry cleaning (in town) are at the participant's expense.
- **WEATHER:** Participants are requested to bring a bathing suit, a hat and comfortable walking shoes. The weather in Israel during the winter months is varied, temperatures range from approximately 10-20°C. There may be some days where light clothing is appropriate, but it might also rain and be quite cool during the season. Participants are requested to bring clothes suitable for outdoor activities including a warm jacket and comfortable walking shoes. We also recommend that you bring some light sweaters, long-sleeved shirts, a rain coat and an umbrella.
- **INSURANCE:** Participants are insured for medical care during their stay in Israel. This does not include pre-existing conditions and /or major dental care. Personal belongings are not insured, and are the responsibility of each individual.
- Participants who take regular **MEDICATION** are requested to bring enough medicine for the duration of the course. Participants who wear **GLASSES** are advised to bring a spare pair.
- We recommend that **HAND LUGGAGE** include basic toiletries and a change of clothes for the first day or so. These should be carried separately in case of delay in baggage delivery.
- Participants will not receive any allowance or pocket money. Please bring some money for **SMALL EXPENSES**.
- **AIRPORT TRANSPORTATION:** Those accepted to the course will supply flight details to their local Israeli representative, to be forwarded to us. Upon arrival in Israel, the participant will pick up his/her luggage. After passing through customs, the participant will enter the arrivals terminal and walk towards the left. Go up the escalator to the first floor. On the left, behind the car rental counters, you will see a counter of a company called TOURBUS. This is a special taxi service, which has a list of expected arrivals. Go to the counter and tell them your name, country and that you're attending a course at the Faculty. You will be taken to the Faculty of Agriculture, Rehovot, free of charge. This service is pre-paid.

PLEASE DO NOT
TAKE ANY OTHER FORM OF TRANSPORTATION !

PARTICIPATING INSTITUTIONS

This 25-day course is truly a joint venture. Involved in its implementation are:

- Academics: under the auspices of the Hebrew University of Jerusalem's Robert H. Smith Faculty of Agriculture, Food & Environment. Academic Coordinator: Dr. Zipporah Gershon.
- Administration: by the Faculty's Division for External Studies in cooperation with the Division for International Cooperation of the Ministry for Foreign Affairs (MASHAV).

MASHAV

Israel's Agency for International Development Cooperation, known as MASHAV in its Hebrew acronym, was founded in 1958 as part of the Ministry of Foreign Affairs. It is responsible for initiating and implementing Israel's development-cooperation program worldwide. MASHAV aims at transferring the expertise and technologies, which have assisted Israel in its own path to development, to other countries. Today, Israel cooperates with almost 140 countries, providing training in Israel and abroad, operating on-site demonstration projects and building medical infrastructures in partner countries. MASHAV is active in fields ranging from agriculture to medicine and from community development to entrepreneurship.

THE HEBREW UNIVERSITY OF JERUSALEM

The Hebrew University of Jerusalem was opened in 1925, preceding the establishment of the State of Israel by over two decades. The University was designed to be a world class institution of higher learning and research. Today, the Hebrew University comprises 7 faculties, 15 schools, some 60 research centers, a present student body of about 24,000 and a tenured-track faculty of some 1,500. One third of its enrollment is at the M.Sc. and Ph.D. level.

THE ROBERT H. SMITH FACULTY OF AGRICULTURE, FOOD & ENVIRONMENT

The Hebrew University's Robert H. Smith Faculty of Agriculture, Food & Environment was established in 1942 in Rehovot, a city at a distance of some 55 km (35 miles) from the main campus of the University in Jerusalem. The site was chosen due to considerations of climate and soil conditions. It is the only agricultural institution of higher education in Israel offering university degrees.

The Faculty's **Division for External Studies** was established in 1986. One of its aims is to expose academic graduates from abroad to post-graduate programs, giving them insight into the achievements and research of Israel in general (and of the Faculty in particular), expanding their knowledge in specific fields and creating opportunities for international cooperation.

COMMUNICATION

Further information relating to the subject matter of the course may be obtained from:

Division for External Studies
Robert H. Smith Faculty of Agriculture, Food & Environment
P.O. Box 12
Rehovot, Israel 76100
Tel. 972-8-9489509, or 972-8-9489511
Fax. 972-8-9470171
Web-site: <http://departments.agri.huji.ac.il/externalstudies/index.php>
Director: Ms. Miri Ben-Haim

Program Administrator: Ms. Mala Braslavsky
E-mail address: malab@agri.huji.ac.il

***Source:**

Roberts, J. (September 2, 2009). Solving Kenya's food crisis, one indigenous crop at a time. *Daily Climate News and Analysis*. Retrieved from <http://solveclimate.com/blog/20090902/solving-kenya-s-food-crisis-one-indigenouscrop-time>