

Activity Title:	Training on Risk Analysis for Poultry Products
Component:	Standards Harmonisation and Sanitary and Phytosanitary (SPS) Conformity/ SPS Subcomponent
Activity Number:	2S.1.4.4.1
Dates:	23-25 November 2010
Partner Agency:	Bureau of Animal Industry (BAI), National Meat Inspection Service (NMIS)



Participants undergo workshop exercises to improve their understanding and procedures on risk analysis for poultry products. Risk analysis for safety of poultry products is required for the Philippines to export meat products or other food products that have meat ingredients to international markets like the EU.



Participants to the training were staff from the Bureau of Animal Industry (BAI) and the National Meat Inspection Service (NMIS). The training on risk analysis for the 2 agencies is geared towards the harmonisation and strengthening the farm to fork inspection and enforcement service for poultry and poultry products.



Objectives:	<ul style="list-style-type: none"> • Participants have acquired a better understanding of the principles of risk analysis; • Participants are able to apply the learning obtained in their risk analysis work; and • Participants are able to identify needs and recommendation in undertaking further analysis work.
Methodology:	<ul style="list-style-type: none"> • Lecture and discussion • Group and individual exercises
Number of Participants and Profile:	(28) Government poultry regulators from BAI and NMIS, Quarantine officers , central and regional staff from NMIS , and policy service of Department of Agriculture
Short-term expert :	Philippe Marchot

