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Initiative of the European Union

CONTRACT NUMBER 2013 96 12

ORGANISATION AND IMPLEMENTATION OF TRAINING ACTIVITIES ON

**“FOOD HYGIENE AT PRIMARY PRODUCTION”
UNDER THE ‘BETTER TRAINING FOR SAFER FOOD’
INITIATIVE”**

COURSE 2A ON AQUATIC ANIMALS (FISH)

INFORMATION TO NATIONAL CONTACT POINTS

19 APRIL 2017

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1	14/03/2017	Draft version

A project implemented by



ainia
centro tecnológico



AGRICONSULTING EUROPE SA



CONTENTS

1. GENERAL INFORMATION ON THE COURSE ON HYGIENE REQUIREMENTS AT PRIMARY PRODUCTION OF AQUATIC ANIMALS - FISH	3
1.1. Overall objective.....	3
1.2. Specific Objectives	3
1.3. Dates and locations.....	3
1.4. Coverage of the project	4
2. SELECTION PROCESS.....	5
2.1. Responsibilities of National Contact Points, Project Management Unit and Event Managers	6
2.2. Invited countries and allocation of places	8
3. TRAINING PROGRAMME COURSE 2A ON FOOD HYGIENE AT PRIMARY PRODUCTION OF AQUATIC ANIMALS.....	9
4. VENUES	15
ANNEX 1: SCHEDULE FOR 2017	17



1. GENERAL INFORMATION ON THE COURSE ON HYGIENE REQUIREMENTS AT PRIMARY PRODUCTION OF AQUATIC ANIMALS - FISH

1.1. Overall objective

Officials from MS are familiar with inspecting food establishments or operators and as Food and Veterinary Office auditing missions have detected the training needs in these inspections. Therefore it is important to raise awareness and to promote a common understanding of the rules to be complied with by food business operators operating at primary production level, disseminating best practices for official controls regarding primary production activities and enhance exchange of experience in order to identify practical solutions to implement official controls at primary production level (production, growing, harvesting, including transport, storage and handling).

1.2. Specific Objectives

The course on Food hygiene at primary production of **aquatic animals** aims:

- To train professionals on how to design and implement adequate systems of hygiene official controls at primary production level in the fishery sector, specifically aquaculture (LBM will NOT be included in this training session. A new course, Course 2b, will address this specific topic in the framework of this programme).
- To promote risk based official controls at the level of primary production;
- To ensure the transmission of a solid understanding of the need for establishing procedures of coordination with competent authorities in related fields (agriculture, environment, health, municipalities, etc.), and in a bidirectional way (i.e. from aquaculture farm to slaughtering house, and vice versa);
- To enhance the knowledge about the best practices and practical conditions of operation in the different types of fishing vessels, landing sites and fish aquaculture sector;
- To create awareness about the legal requirements in the field of food hygiene as in other related fields requiring further controls in the primary production of fishery products (e.g. handling of by-products and control of aquatic animal health).
- To identify less/most efficient practices in national systems of official control in the aquatic animals primary sector and therefore to contribute to improve and reinforce as necessary in each of their countries. The lectures, site visits to a landing site, fishing vessels and fish aquaculture farm, case-studies, videos and discussions shall ease the identification of gaps and best practices.

Participants will be invited to participate actively in discussions, debriefings and working groups. They will be given preparation tasks prior to the attendance to the session, updating their knowledge of EU Food Law in their sector and bringing examples of their national practices in their given sector.

1.3. Dates and locations

The **Course 2a on aquatic animals** will be implemented in **3 sessions**, in the dates and locations indicated in the following table.

Participants will be requested to arrive by midday Monday and depart on Friday afternoon.

Deadlines for the application are in general 6 weeks before the starting date of the corresponding course.



Name Course	Training session	Location	From	To	Deadlines
Aquatic animals	C2a-S1	Vigo, Spain	2017-06-19	2017-06-23	2017-05-08
Aquatic animals	C2a-S2	Chioggia, Italy	2017-11-06	2017-11-10	2017-09-25
Aquatic animals	C2a-S3	Chioggia, Italy	2018-05-07	2018-05-11	2018-03-26

1.4. Coverage of the project

The project will cover the entire cost for attending the sessions.

TRAVELS

For each supported participant, the project will provide a return flight ticket - in economy class or a return train ticket in first class using the most direct route.

Upon arrival, transfer from the airport or station to the hotel will be arranged by the event managers, as well as the transfer from the training site to the airport on the last day of the training.

Travel costs from the participants' homes to the nearest airport/bus station/train station are covered by the project budget if requested, prior presentation of corresponding receipt/invoice of the cost incurred.

Participants attending in their own vehicle, the reimbursable amount will be that one corresponding to the cost of an alternative public transport: return first class train or bus ticket, or economy return flight ticket.

For particular difficult transport / connection situations, the participants are kindly encouraged to contact the Event Manager in order to take the best travel arrangements/combination.

HEALTH AND REPATRIATION INSURANCE

The project also provides health and repatriation insurance for all the trainees.

ACCOMMODATION

The project will provide full-board accommodation for subsidized trainees for the period of the training:

- on the 1st day of the training: lunch, afternoon coffee break, dinner and room charge (single occupancy);
- from the 2nd to the 4th day of the training: full board accommodation including breakfast, 2 coffee breaks, lunch, dinner and room charge (single occupancy);
- on the 5th day of the training: breakfast, 1 coffee break and lunch for participants departing before 19:00, dinner and room charge (single occupancy) as required for the participants departing later or the day after the training, depending on flights connections availability.

Important notice: Any additional expenses that may occur during the stay of the participants (e.g. phone calls, mini bar, etc.) will be directly paid by the participants, as they are costs not covered by the project.

TRAINING COURSES

The following costs related to the implementation of the training courses will be covered by the project:

- Access to fully equipped meeting rooms;
- Transportation to the training centre, if it was different from the hotel;

The project will also provide the following material:

- Stationary (notepad, pen, notepad-holder);



- A folder including hand-outs of all the lectures, hand-outs, background information of tutors, guidance documents and other reference material for further study;
- USB key containing all the training material in electronic version;
- A group photo;
- A bag for keeping all materials and documentation;
- Training instructions package, to facilitate participants the dissemination of the learnings and contents.

Prior to each session, detailed information will be displayed on www.btsf-aenor.es

2. SELECTION PROCESS

The training program is opened to participants whose application form is submitted by the corresponding BTSF NCPs, following the selection process described in the following paragraph.

The targeted audience should comply with the following criteria:

- **Be officers of national Competent Authorities, and other government officers, involved in official controls and/or their planning and reporting (preferably at headquarters' level);**
- **Be field inspectors with working knowledge on hygiene requirements at primary production official controls, in aquatic animals;**
- **Be officers with a broad experience in the implementation of official control systems according to Regulation (EC) 882/2004;**
- **Be officers with working knowledge about relevant elements of the food law and related regulations, specifically Regulation (EC) 852/2004, Annex I and relevant parts of Annex II and section VIII of Annex III of Regulation (EC) 853/2004;**
- **Be compromised to disseminate the learning's of the training once they finalize the training session;**
- **Be proficient in the English language.**

Besides, participants will be requested the following:

- Participants will be asked to follow a test at the beginning and at the end of each session, to assess their knowledge gained. The assessment will be generic, anonymous as the objective is to measure the impact of the training on the understanding of the taught subjects by participants.
- Participants, when submitting their registration forms, will commit themselves to disseminate the knowledge received via different dissemination methods, i.e. informing colleagues about the information received at the training, distributing (photocopying or sending via electronic way) the training materials among their colleagues, preparing informative articles in the professional national journals, preparing presentations based on the training materials for the staff of national Competent Authorities or other disseminating methods which could be appropriate to share the information received via the BTSF training. During the course participants will be provided with a training package to be used as supporting dissemination material.
- Between two or three months after each session, participants will receive an e-mail submitted by the corresponding Event Manager with a link to a standard questionnaire designed specifically to



address the use of the knowledge acquired during a training in the participants' daily work practice and the type and level of further dissemination done following the training sessions. Participants are expected to agree to carry out the above tests and to reply to the questionnaire.

2.1. Responsibilities of National Contact Points, Project Management Unit and Event Managers

The management of the selection process and allocation of seats is a responsibility shared between NCPs and the Project Management Unit.

The places allocated to the countries will be strictly respected until the deadlines. Individual allocation of seats can be found in next section.

TASKS OF NCPs

The National Contact Points are kindly requested to:

- Select the participants considering the profile participants attending should have, and fill in the registration form using the standard BTSF Template. (FHPP_Op14_Registration form_CHAFAEA_2017_2018). The template is included in excel form in the communication submitted to NCPs. In the same form, specify the type of course and session. The name of the file created should indicate the number of the session, country and name of the applicant.
- Send the registration form to the Project Manager respecting the deadlines indicated in section 1.3. to the centralized e-mail address 20139612_primaryproduction@aeon.es
- In order to ensure some flexibility to the allocation of places, National Contact Points are kindly invited to **send additional registration forms** that will be included in a reserve list. After the deadline, those countries that have not submitted a registration form will be contacted to confirm that their place can be given to another country included in the reserve list. Once they confirm the availability of the seat, the NCP of the country that has submitted a reserve candidate, will be informed and will receive an additional seat.

TASKS OF THE PROJECT MANAGEMENT UNIT

All general communications and submission of registration forms of participants will be managed centrally submitting them to the e-mail address:

20139612_primaryproduction@aeon.es

Tel.: +34 91432 5935

The Project Management unit will:

- Verify the compliance of the participants proposed with the selection criteria on the basis of the fully completed registration form;
- Inform NCP if the application has been accepted or if it has been included in the reserve list;
- Once the deadline for the training session expires, inform the reserve list candidate NCPs of the availability of seats.
- Provide the information of the participants by the corresponding Event Manager.
- Contact the participants two or three months after the seminar and submit them a questionnaire asking which dissemination measures they have taken, considering this is a pre-condition request for participating in the training.



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TASKS OF EVENT MANAGER

The Event Manager will:

- Contact directly the participant in order to make further logistic arrangements and all practical arrangements of the training: preparation for the training, submission of the technical and logistical information, and delivery of training pack.



2.2. Invited countries and allocation of places

93 seats, approximately **31 participants per training session**, are distributed among the invited countries according to the table below:

Country	Contract for C2	C2a-S1 2017-06-19/23 Vigo, Spain	C2a-S2 2017-11-06/10 Chioggia, Italy	C2a-S3 2018-05-07/11 Chioggia, Italy
Alphabetic order	Total Fish Aquaculture			
Member States and Candidate Countries				
Austria	2	1		1
Belgium	3	1	1	1
Bulgaria	1	1		
Croatia	3	1	1	1
Cyprus	2		1	1
Czech Republic	3	1	1	1
Denmark	4	2	1	1
Estonia	4	1	1	2
Finland	1			1
France	4	1	2	1
Germany	4	2	1	1
Greece	4	1	2	1
Hungary	2	1		1
Ireland	4	1	2	1
Italy	5	1	2	2
Latvia	4	1	2	1
Lithuania	2	1	1	
Luxembourg	1			1
Macedonia, Former Yugoslav Rep. of	1	1		
Malta	1			1
Montenegro	1		1	
Netherlands	4	2	1	1
Poland	4	1	1	2
Portugal	4	1	2	1
Romania	3	1	1	1
Serbia	1	1		
Slovakia	2		1	1
Slovenia	1	1		
Spain	5	2	1	2
Sweden	3	1	1	1
Turkey	1		1	
UK	4	1	2	1
Total MS & CC	88	29	30	29
EFTA / EEA Countries				
Iceland	2	1	1	
Norway	2	1		1
Switzerland	1			1
Total EFTA / EEA Countries	5	2	1	2
TOTAL Participants	93	31	31	31

National Contact Points are kindly invited to contact the project manager if they require any modification of the list or if they would wish to submit additional registration forms for the reserve list.



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3. TRAINING PROGRAMME COURSE 2A ON FOOD HYGIENE AT PRIMARY PRODUCTION OF AQUATIC ANIMALS

Day 1 – Monday afternoon				
Time		Title of the session	Training Objective / Subjects Covered	Method of training / Responsible
09h00	16h00	Welcome and registration of participants		
16h00	16h30	Welcome address	Welcome: introduction, objectives and expected results Delivery of the material BTSF background presentation Course introduction Tutors and participants introduction	Introductory remarks Questions and Answers Media: BTSF Video Project Manager Training Coordinator
16h30	16h45	Initial assessment – Pre-training test	Participants pre-training knowledge Self-Assessment test • Measure the group of participants' knowledge at the beginning of the training	Interactive Q&A (ARS System) Participants Training Coordinator
16h45	17h15	Current status on primary production controls in EU	Provide the participants with in sight to the current status on primary production controls in EU, specifically the results of the controls carried out	Presentation Training coordinator / CHAFAE/COMM
17h15	18h30	Definition of Primary production in the aquatic animals sector	Participants will be guided through a brainstorming on defining primary production and their key principles in the field of aquatic animals. What is primary production? (Types of operations, type of products) What is NOT primary production?	Brainstorming All Training Coordinator / Ms. Else Marie Andersen
20h00		Welcome drink and dinner		



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Day 2 – Tuesday				
Time		Title of the session	Training Objective / Subjects Covered	Method of training / Responsible
09h00	09h05	Introduction	Introduction to the day's activities	Training coordinator /Ms. Else Marie Andersen
09h05	10h00	Overview of EU Legislation on primary production and supporting guidelines	<p>EU legislation with regards to primary production – current situation. What is primary production:</p> <ul style="list-style-type: none"> • Relevant <u>requirements</u> in Regulations (EC) 178/2002, Regulation (EC) 852/2004 Annex I Regulation (EC) 853/2004, section VII and section VIII of Annex III • Guidance documents and national guides – what exist and how are they used • Flexibility provisions – recapitulation of provisions in Regulation (EC) 852/2004 and Regulation (EC) 853/2004. 	Presentation Ms. Else Marie Andersen
10h00	10h30	Official control practices in primary production	<p>Brief introduction to new Regulation on Official Control (web-site info or legal document?)</p> <p>Break out session: current practices on official controls in primary production.</p> <p>Participants will be divided in 5 groups of 6 people. Participants will exchange experiences on current practices in relation to primary production official controls in different parts of the sector</p> <ul style="list-style-type: none"> • Methods and techniques • Frequencies • Human resources • Coordination and collaboration with other Competent Authorities and administrations • Planning and communication tasks <p>Reporting and follow up measures</p>	Mr. Pedro Margarido Working group discussion Participants Mr. Pedro Margarido
10h30	11h00	Coffee Break & Photo group		
11h00	12h30	Best official control practices	<p>Continuation of the break out session.</p> <p>Presentation by the participants of current/best practices for official controls on primary production of aquatic animals: a summary with the contribution of the participants will be presented and discussed among the participants</p> <p>Tutor will summarize all outputs reached, going through the requirements with regards to official controls set in Reg. 882/2004.</p>	Working group discussion Participants Mr. Pedro Margarido Ms. Else Marie Andersen
12h30	13h00	Best official controls practices	<p>Theme: Implementation of best official control practices in primary production of aquatic animals and products thereof</p> <p>Interactive response of the participants on questions/statements finally formulated by the tutors that will be responded to by the participants. The participants will use the electronic voting system on issues related to the</p>	Interaction between tutors and participants All



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Day 2 – Tuesday

Time		Title of the session	Training Objective / Subjects Covered	Method of training / Responsible
			identification and application of best practices; which measures are good and up to what point are they applied in practice?	
13h00	14h00	Lunch		
14h00	15h00	Case study: specific hazards on fishery products at primary production	Participants together with the tutor will create a dynamic list of those hazards most frequently related with primary production of fishery products, including details such as: prevalence, growth and survival conditions, risk assessments and typical control measures (listeria, histamine, parasites, dioxins, heavy metals and toxins). Presentation of group conclusions	Working group discussion Participants Ms. Else Marie Andersen
15h00	16h00	Hygiene requirements in fishing vessels (<24h)	Principal components of the legislation concerning fishing vessels and landing sites in regulations (EC) 852/2004 and (EC) 853/2004 Examples with videos and photos from an inspection activity	Presentation Mr. Pedro Margarido Participants
16h00	16h20			
16h20	17h00	Hygiene requirements in fishing vessels (>24h) and landing sites	Principal components of the legislation concerning fishing vessels and landing sites in regulations (EC) 852/2004 and (EC) 853/2004 – fishing vessels of more than 24 hours Examples with videos and photos from an inspection activity	Presentation Mr. Pedro Margarido Participants
17h00	17h30	Hygiene requirements in fishing vessels & landing sites	Discussion examples with regards to landing sites and fishing vessels will be presented.	Discussion Participants & Mr. Pedro Margarido
17h30	18h00	Discussions fishing vessels and landing sites	Theme: Best Practices for official control of fishing vessels and landing sites Discussion and summary of best practices will be introduced with the electronic vote. Participants will be given the electronic voting system and tutors will formulate specific questions/statements with regards to inspection activities of fishing vessels and landing sites. It will serve both as a survey system, identifying best practices, as a confirmation that key aspects of the subjects details have been well understood, and as a recap and conclusion to the activities of the training day.	Interaction between tutors and participants All
20h00		Dinner		



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Day 3 - Wednesday

Time		Title of the session	Training Objective / Subjects Covered	Method of training / Responsible
08h30	09h00	Introduction to the day's activities and transport	Summary of previous day's topics and results. Present the objectives of the day	Ms. Else Marie Andersen
09h00	11h00	Site visit – fishing vessels and landing site	Visit to a fishing vessel and landing site. The participants will be guided by a local expert and the tutor, supported by diagnosis grid elaborated for the purpose.	Site visit All
11h00	11h15	Coffee Break		
11h15	14h30	Hygiene requirements of fishing vessels of primary production and landing sites	Based on the observations made during visits, working groups will discuss, prepare and present their conclusions according to their group assignment. Discussion will focus in: Official Controls related to fishery products, landing sites, review of documentation and discussion of findings	Working group discussion Participants Mr. Pedro Margarido
14h30	16h30	Lunch & transport		
16h30	18h15	Control of food safety in fish aquaculture	Brief introduction to outcome of the DG Sante Overview Report on “Implementation of Rules on Finfish Aquaculture” Brief introduction to new Animal Health Law and planned changes to legal framework on management of veterinary medical products Registration of primary producers and Good hygiene practices in aquaculture Harmonized application of requirements laid down in legislation on Food Hygiene ((EC) 852/2004 and (EC) 853/2004), Aquatic Animal Health (2006/88/EC), Feed Hygiene ((EC) 1831/2003), Animal Byproducts ((EC) 1060/2009) and Management of Veterinary drugs at the farm level. Verification by competent authorities according relevant provisions of Council Directive 96/23/EC, Regulation (EC) 882/2004, and Regulation (EC) 854/2004 and Council Directive 2006/88/EC.	Presentation Mr. Amedeo Manfrin
20h00		Dinner		



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Day 4 - Thursday

Time		Title of the session	Training Objective / Subjects Covered	Method of training / Responsible
08h30	09h35	Introduction to the day's activities and transport	Summary of previous day's topics and results. Present the objectives of the day. Transport to the aquaculture farm	Ms. Else Marie Andersen
09h35	12h00	Site visit – Aquaculture farm	Visit to an aquaculture farm. The participants will be guided by a local expert and the tutor, supported by a diagnosis grid elaborated for the purpose.	Site visit All tutors / participants
12h00	13h30	Lunch & transport		
13h30	15h15	Best practices of hygiene requirements in aquaculture farms	<p>Based on the observations made during visits, working groups will discuss and prepare and present a presentation of their observations and conclusions according to their group assignment. Discussion will focus in:</p> <ul style="list-style-type: none"> General hygiene requirements, transport, record keeping, traceability, water control ecosystem and other environmental considerations Official Controls related to feed and veterinary medicines/residues, review of documentation <p>Discussion of findings</p>	Working group discussion Participants Mr. Amedeo Manfrin Mr. David Lyons
15h15	15h30	Afternoon break		
15h30	16h30	Best practices of Official Control of aquaculture farms	Current National Practices regarding responsibilities, coordination and communication, national follow up to Overview Report, considerations and ideas for improvements.	Work group discussions – exchange of experience Participants
16h30	17h00	Discussions	<p><u>Theme: Hygiene requirements and good practices in aquaculture farms</u></p> <p>Discussion and summary of best practices will be introduced with the electronic vote. Participants will be given the electronic voting system and tutors will formulate specific questions/statements with regards to inspection activities of fish aquaculture farms. It will serve both as a survey system, identifying best practices, as a confirmation that key aspects of the subjects details have been well understood, and as a recap and conclusion to the activities of the training day.</p>	Interaction between tutors and participants Mr. Amedeo Manfrin Mr. David Lyons Ms. Else Marie Andersen All
17h00	18h30	Travel to hotel		
21h00		Farewell dinner		



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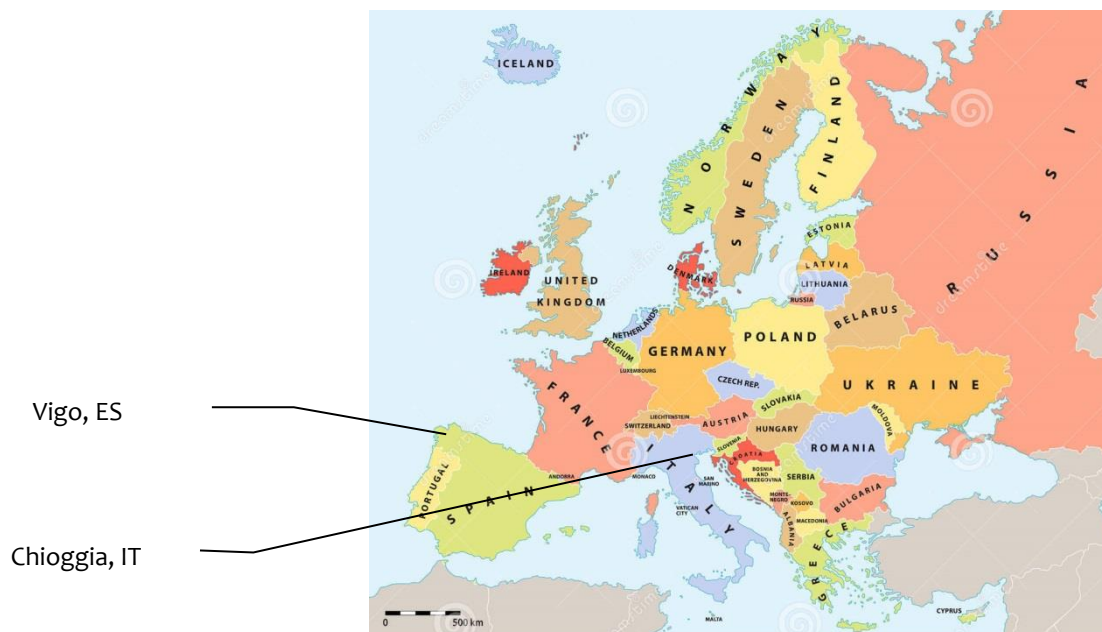
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Day 5 - Friday				
Time		Title of the session	Training Objective / Subjects Covered	Method of training / Responsible
08h30	08h35	Introduction to the day's activities	Summary of previous day's topics and results. Present the objectives of the day	Ms. Else Marie Andersen
08h35	09h30	Effectiveness of the system	A brainstorming session will bring forward the elements to have an efficient system. The conclusions will be presented by the tutors, summarizing the elements that make the system be effective	Working group discussion Participants Ms. Isabel Verde
09h30	10h30	Study cases – improve the effectiveness of inspections of fishery and fish aquaculture	Group activity: based on audit reports develop an Action Plan that better ensures the effectiveness of the system Feasible cases will be drawn from the previous days' field visits and discussions	Working group discussion Participants Ms. Else Marie Andersen Ms. Isabel Verde
10h30	11h00	Coffee Break		
11h00	11h30	Study cases – improve the effectiveness of inspections of fishery and fish aquaculture	Continuation with study case – presentation of group discussions	Presentation of the discussions in plenary session
11h30	12h00	Summary of main topics covered in relation to hygiene of aquatic animals	Lessons learned and topics covered. The Automatic Response System will be used.	Ms. Else Marie Andersen
12h00	12h30	Initial assessment – Post-training test	Participants post-training knowledge Self-Assessment test • Measure the group of participants' knowledge at the end of the training	Interactive Q&A (ARS System) Participants Training Coordinator
12h30	13h00	Conclusions	On-line evaluation, closure and training certificates Training coordinator	Ms. Else Marie Andersen Event Manager
		Lunch and travel back home		

Note: Timings could vary slightly upon site visit availability



4. VENUES



The training venues per type of course and year will be the following:

Course	C2a
Locations / Num. sessions	3
Chioggia (Italy)	2
Vigo (Spain)	1

Italy

Hotel Le Tegnúe (Chioggia)

Via Lungomare Adriatico,48

30019 Sottomarina-Venezia

Tel.+39041491700

<http://www.hotelletegnue.it/>

Geography

The Italian aquaculture tradition was conceived in inland areas, in lagoons and ponds and currently the main production is still represented by freshwater species, mainly trout, carp, sturgeon and eel.

Chioggia is a touristic town, very active in vocational seasons, and very tranquil during the rest of the year. It is based on the South of Venice area, where the landing site and fishing vessels of the area will be visited within the training session activities, on the Wednesday.



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Means of transport and accessibility

Marco Polo Airport will be the main airport of arrivals. There could be other nearby and alternative smaller airport. They all have direct connection with the most important cities of Europe.

Hotel

Hotel Le Tegnúe is an elegant 4 star hotel in Sottomarina di Chioggia, perfect for your holidays by the sea or for somewhere to stay while you discover the rich Venetian hinterland or the cultural paradise of Venice and Chioggia, the historic centre of which is just a ten minute walk away.

Favoured by business travellers as well, the Hotel Le Tegnúe is just a few minutes walking from the Sottomarina Conference Centre and the Port of Chioggia, a convenient departure point for business customers travelling to companies in the Polesine and Piovese areas.

The hotel has a swimming pool, a garden in which to relax after a hard day's work and a wide private beach in front of the hotel available during the summer period

Social event

A site visit to the city will be organized during the session.

Spain

Vigo/ Sercotel Bahia de Vigo

Rúa Cánovas del Castillo 24,

36202, Vigo (Pontevedra)

Tel: +34 933 636 363 - Email: reservas@hotelbahiadevigo.es

Web: www.hotelbahiadevigo.com

Geography

Vigo is a city and municipality in the province of Pontevedra, in Galicia, north-west Spain on the Atlantic Ocean. It has the largest fishing port in Europe and is the home port of the world's largest fishing company and the most important centre of the Galician canned fish industry. The headquarters of the European Fisheries Control Agency are also located in the city.

Means of transport and accessibility

Three airports will potentially be used, Vigo airport, Oporto Airport and Santiago de Compostela Airport. Vigo airport is the closest and receives international flights from main central European cities. In some occasions Oporto and Santiago de Compostela, will be considered as alternative airports in order to try to find the most direct route to the training venue. Transfers will be accordingly organised from the arrival airport.

Venues

Sercotel Bahía de Vigo is located just in front of the harbour of big vessels, in front of a commercial centre and to a nice walking area close to the sea. The Hotel is located in the city centre and walking area.

Social event

A visit to the castle now reconverted to a hotel, with incredible views to the Ocean will be a selected site visit. Alternatives, upon climate and weather conditions, can be presented, as best coasts beaches, visit Castredos Park, old town and/or tapas tour.



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ANNEX 1: SCHEDULE FOR 2017

2013 96 12 FOOD HYGIENE ON PRIMARY PRODUCTION Calendar 2017

JANUARY		FEBRUARY		MARCH		APRIL		MAY		JUNE	
1		1		1		1		1		1	
2		2		2		2		2		2	
3		3		3		3		3		3	
4		4		4		4		4		4	
5		5		5		5		5		5	
6		6		6		6		6		6	
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30				30		30		30		30	
31				31				31			

C2/2P - Aquatic Animals -
Session 1
Vigo, Spain
AENOR



Funded by
the Better Training for Safer Food
Initiative of the European Union

FHPP_Inf12_Information to NCP_second phase_C2a_aquatic animals_FINAL

2013 96 12 FOOD HYGIENE ON PRIMARY PRODUCTION

Calendar 2017

JULY		AUGUST		SEPTEMBER		OCTOBER		NOVEMBER		DECEMBER	
1		1		1		1		1		1	
2		2		2		2		2		2	
3		3		3		3		3		3	
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31		31				31				31	

C2/2P - Aquatic Animals -
Session 2
Chioggia, Italy
AENOR