



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



BETTER TRAINING FOR SAFER FOOD

Training course 2021
on “the EU rules in relation
to microbiological criteria
and on the monitoring and
control of zoonoses and
zoonotic agents” mainly for
EU Member States
under the “Better Training for
Safer Food” initiative

MODULE ON MICROBIOLOGICAL CRITERIA



ORGANISATION AND IMPLEMENTATION OF TRAINING ACTIVITIES ON “THE EU RULES IN RELATION TO MICROBIOLOGICAL CRITERIA AND ON THE MONITORING AND CONTROL OF ZONOSSES AND ZOO NOTIC AGENTS UNDER THE “BETTER TRAINING FOR SAFER FOOD” INITIATIVE

1. COURSE OBJECTIVES

General objective

The objective of the current course is to harmonise the approaches and to spread knowledge and best practice concerning:

- Implementation of microbiological criteria (Course 1: MC-A)

The objective of this course is to provide training to competent authority officials to reach a common understanding and harmonize the implementation of EU legislation on the control on Microbiological Criteria in order to increase the level of expertise, it aims at creating a network for professionals and encourages dissemination.

The tutors used are active officers of different EU Member States Competent Authorities. This ensures that participants are given the opportunity to exchange and discuss with colleagues and receive training on matters related to the organization of controls.

The content of the sessions has been specifically designed for the targeted public. The training comprises presentations/discussion sessions, working group activities on case studies and practical workshops.

The targeted audience is represented by participants with a professional background involving official control activities on Zoonosis and Microbiological Criteria. They are officers of the national Competent Authority, relevant government ministries and inspection services.

Specific objectives

❖ *The specific objectives of Microbiological criteria module A are to:*

- improve knowledge regarding Microbiological criteria in the EU legislation (Reg (EC) n°2073/2005 and amendments);
- explain how food business operator have to comply with Microbiological Criteria, including Process Hygiene Criteria and provisions regarding sampling plans in the framework of HACCP-based food safety control plans;
- explain how FBOs should comply with various technical guidance documents regarding *Listeria monocytogenes* testing and shelf-life studies in ready-to-eat foods;
- improve the capacity of Food inspectors to verify the implementation of microbiological criteria, including the framework of meat inspections;
- improve knowledge regarding the control of *Campylobacter* in the poultry supply chain, including the implementation of the new PHC for *Campylobacter* in poultry carcasses;
- improve knowledge regarding requirements applying to microbiological sampling and testing of food in the context of official controls.

2. SELECTION CRITERIA FOR PARTICIPANTS

- Participant must:
1. Fulfil the eligibility criteria
 2. Meet the minimum requirements
 3. Be selected using the evaluation criteria

Eligibility criteria for Course Microbiological Criteria and Zoonoses

Participants who have previously completed the BTSF courses on **Microbiological Criteria M** should be further assessed for their eligibility for this training based on a high score on the criteria below and their reasons for why they should be eligible

Participants must meet the minimum requirements below to ensure they can follow and fully participate in this course. Participants who do not meet the minimum requirements should not be proposed for the training.

Minimum requirements for Microbiological Criteria and Zoonoses	Yes/No
Participant must have: Sufficient level of language: in order to ensure the transfer of knowledge and opportunities to exchange views, participants should master the language of the training session for which they applied, if not specified otherwise the official language of the workshops will be English.	

The evaluation criteria should be used as a tool to prioritise participation (higher score indicates higher priority), but there is no minimum score necessary.

Evaluation criteria for Course 2		Enter Score
a)	Participants preferably have the necessary knowledge in the relevant legislation and controls of food information and nutrient values. <u>Scoring</u> less than 3 years = 0 points; ≥ 3 years = 5 points; 5 - 10 years = 10 points; > 10 years = 12.5 points	
b)	Experience in daily work, participants should, in priority, be staff of the competent authorities and be involved in the control of food products, analysis and modelling <u>Scoring</u> no experience = 0 points; < 2 years = 5 points; 2-5 years = 7.5 points; > 5 years = 10 points	
c)	Contribution towards microbiological criteria. <u>Scoring</u> no experience = 0 points; < 2 years = 5 points; 2-4 years = 10 points; > 4 years = 12.5 points	
d)	During the course, participants will be provided with a training package to be used as support dissemination material. Commitment to disseminate the knowledge received is a prerequisite for course participation. <u>Scoring</u> Commitment to distribute the training material among their colleagues = 5 points; Point 1 plus preparing and giving presentations based on the training material for the staff of national competent authorities/uploading training material to national competent authorities' intranets/websites = 10 points Points 1, 2 plus preparing informative articles in the professional national journals = 15 points no commitment = 0 points	
Maximum total score		50

3. COUNTRY ALLOCATIONS

A total of 90 seats will be allocated across these 2 sessions according to the tables below. Please note that the number of allocated seats for each country may be subject to variation.

Table 1: Suggested allocation for EU Member States and Candidate Countries

	Country / suggested allocation						
Member States	Austria	3	Germany	3	Poland	3	
	Belgium	4	Greece	1	Portugal	4	
	Bulgaria	2	Hungary	3	Romania	2	
	Croatia	2	Ireland	3	Slovakia	2	
	Cyprus	2	Italy	3	Slovenia	2	
	Czech Republic	3	Latvia	3	Spain	3	
	Denmark	2	Lithuania	2	Sweden	2	
	Estonia	3	Luxembourg	2			
	Finland	2	Malta	2			
	France	2	Netherlands	3			
	Total Member States						68
	Candidate Countries	Albania	2	North Macedonia	1	Turkey	1
		Montenegro	1	Serbia	2		
Total Candidate Countries						7	
Global participation EU Member States and Candidate Countries						75	

Table 2: Suggested allocation for other non-EU Countries

	Country / suggested allocation					
EFTA/ EEA/ countries with special agreements.	Iceland	2	Norway	1	Switzerland	1
	Lichtenstein	0	UK (Northern Ireland)	2		
	Total EFTA/EEA/Countries with special agreements					
Potential candidate countries, Eastern Partnership and Southern Neighbourhood countries.	Bosnia & Herzegovina	2	Kosovo	2		
	Total Potential candidate countries, Eastern Partnership and Southern Neighbourhood countries					
Asian countries	China	1	Philippines	1		
	Total Asian countries					
Latin American countries	Argentina	1	Brazil	1		
	Total Latin American countries					
African countries	Senegal	1				
	Total African countries					
Global participation other non-EU Countries						15

Should you consider that the number of allocated seats is insufficient to meet your country's training needs, please contact the Project Manager Marco MADEDDU or registration manager Shir Altivanik and Niamh O'Brien at 20179604.mcz@aets-consultants.com as soon as possible, providing an explanation.

The contractor will evaluate your request and pass it to the Contracting Authority for consideration.

4. TRAINING DATES

All face-to-face activities have been postponed until September 2021. From May to September, six sessions of four days training will be held virtually. If the situation remains the same, we will continue having virtual sessions and an invitation letter will be sent to inform on new dates sessions. This Project planning covers session of the MC-A and Zoonoses module, MC-B module will be delivered at a later stage.

Virtual Classroom (VC) training courses will be delivered between May and September 2021 with approximately 40 people in each session.

Table 3: Zoonoses and MC-A

Year	Training session	Proposed dates	Location	Module	Deadlines
2021	MC-A 11	11 October-14 October	ONLINE BigBlueButton	MC-A	13 /09/2021
	MC-A 12	07 December-10 December	ONLINE BigBlueButton	MC-A	9/11/2021

ANNEX 1: BACKGROUND AND MAIN TOPICS COVERED IN TRAINING

Microbiological Criteria Module A

The aim of the hygiene legislation is to ensure that food is produced safely. This is achieved through the identification and effective control of food-borne hazards. To contribute to the protection of public health and to prevent differing interpretations, the legislation establishes harmonised safety criteria on the acceptability of food, in particular as regards the presence of certain pathogenic micro-organisms. It is generally recognised that the most significant food-borne hazards from fresh meat are bacteria which can cause disease in humans (pathogenic bacteria), such as Salmonella, Campylobacter, Listeria and human pathogenic E.coli require only a few bacteria to cause food poisoning in humans.

Testing against microbiological criteria provides a way of measuring how well the operator has controlled the slaughter, dressing and production processes to avoid and control contamination. The results of testing can be used to validate whether the operator's HACCP-based procedures are controlling food safety and food quality and verify they are being correctly applied.

During the 4 days seminar we will examine the EU legal framework and the evidence-based analysis that led to implementation of the current legislation. Tutors will guide participants to the Microbiological Criteria per type of products, the role of Microbiological Criteria within the risk analysis approach, including public health goals (Appropriate Level of Protection, Food Safety Objective etc.) Relevant guidance will be explained and real case scenarios will be discussed and reviewed. Participants will deeply explore Food testing methods and procedures in relation with various pathogenic microorganisms and mathematical modelling for sampling analysis will be practiced on.

The subjects covered for the course on Microbiological Criteria are:

- Overview of and the EU legal framework for Microbiological Criteria;
- Microbiological sampling and testing in the context of official controls;
- Implementation of Microbiological Criteria by Food Business Operators;
- Meat Inspection and Microbiological Criteria;
- Campylobacter Microbiological Criterion in poultry production chains.

ANNEX 2: LEGISLATION AND GUIDANCE

Microbiological Criteria Module A

- **Regulation (EC) No 178/2002** on the general principles and requirements of food law and lays down procedures for the safety of foodstuffs;
- **Regulation (EC) No 852/2004** on the general rules for food business operators on the hygiene of foodstuffs;
- **Regulation (EC) No 853/2004** on specific hygiene rules for food of animal origin;
- **Regulation (EC) No 882/2004** on official controls;
- **Regulation (EU) No 2017/625** on official controls and other activities;
- **Regulation (EU) No 2018/2014** on Verification of PHC Salmonella on pig carcasses;
- **Regulation (EC) No 1688/2005** on special guarantees on Salmonella;
- **Directive 97/78/EC** on procedures and requirements for importation;
- **Regulation (EC) No 136/2004** on Laboratory checks of imported products;
- **Regulation (EC) No 669/2009** on increased level of official controls on certain imports food and feed non animal origin;
- **Regulation (EU) No 2017/216** on official control on imports;
- **Regulation (EU) No 2019/35** on official control on imports;
- **Regulation (EU) No 211/2013** on Approval of establishments producing sprouts;
- **Regulation (EU) No 208/2013** on Traceability of sprouts;
- **Regulation (EC) No 2073/2005** on the microbiological criteria for foodstuffs;
- **Directive 2003/99/EC** on monitoring and reporting Zoonotic Agents Foodborne outbreaks and Antimicrobial resistance;
- **Regulation (EC) No 2160/2003** on control of Salmonella and other zoonotic agents.



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

ANNEX 3: AGENDA



Program Phase 2 Virtual Microbiological Criteria Module A (MC-A)






In the week preceding the training session	Introduction to BTSF Training	Communicate to participants: Introduction to the training programme, establishment of procedures and guidelines for the training, and online tools, problem-solving connection potential connection issues Invitation to participants to submit advance questions/ queries on the upcoming training topics
--------------------------------------------	-------------------------------	---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

Please note, where bullet points are displayed, presentations will be split into defined sections interspersed with quick quizzes, Q & A Sessions and comfort break"








Day 1 - Monday

	TIME		TITLE OF SESSION	TRAINING OBJECTIVE/ SUBJECTS COVERED	RESPONSIBLE TUTOR
	09:00 – 09:30		Registration of participants to the online environment		
	09:30 – 09:35	1.1	Welcome address	Welcome address and introduction	Event Manager
	09:35 – 10:30	1.2	Roundtable of trainees	Each participant introduces themselves to the group with name, country, experience with the topic and “interesting fact” to break the ice	Event Manager
	10:30 – 10:50	1.3	Pre-Course Test	Interactive tool will be used to assess and collate answers to opening questionnaire- survey style 10-15 questions asked with interactive tool (4 per topic)	Event Manager
	10:50 – 11:30	1.4	Presentation: Overview of Microbiological Criteria	<ul style="list-style-type: none"> Brief introduction to Microbiological Criteria (Codex, EU strategy) Areas of improvements and training Introduction to EFSA Guidance document 	Mary Howell
	11:30-11:45		Coffee break and re-registration		





Day 1 - Monday

	TIME		TITLE OF SESSION	TRAINING OBJECTIVE/ SUBJECTS COVERED	RESPONSIBLE TUTOR
	11:45 – 12:10	1.5	Advance Questions	Introduce and review questions sent in advance by participants (see initial questionnaire).	Training Coordinator
	12:10-13:00	1.6	Presentation: Explanation of the EU legal framework for Microbiological Criteria (EU Reg.(EC)2073/2005	Explanation of the key aspects of the EU legal framework, including: <ul style="list-style-type: none"> Hygiene Package Harmonisation of Microbiological Criteria in the EU market Respective role of the Competent Authorities (CA) and FBO's The categorisation of Microbiological Criteria 	Mary Howell
	13:00 – 14:00		Lunch		
	– 14:00		Re-Registration of participants to the online environment		
	14:00 – 15:00	1.7	Presentation: Review of Microbiological Criteria per type of products	Summary of which Microbiological Criteria (process hygiene and food safety criteria) applies for each category of products (Reg. 2073/2005): <ul style="list-style-type: none"> Ready-to-eat foods Milk and dairy products Egg products Fishery products Vegetables, fruits and products 	Mary Howell
	15:00 – 16:00	1.8	Anchory game: Overview of Microbiological Criteria, legal framework and categorisation	5 groups of participants: prepare one question for another group based on day one presentations	Training Coordinator




Day 2 - Tuesday

	TIME		TITLE OF SESSION	TRAINING OBJECTIVE/ SUBJECTS COVERED	RESPONSIBLE TUTOR
	Up to 09:00			Registration of participants to the online environment	
	09:00 – 09:30	2.1	Anchoring game: Crossword	To check the knowledge gained on the basis of a definition, identify the correct word on each line and column.	Training Coordinator In groups interactive whiteboard
	09:30 – 10:30	2.2	Presentation: Microbiological Criteria as a tool for FBO's	<p>Explanations regarding how Food Business Operators's are integrating Microbiological Criteria in their Food Safety Management procedures:</p> <ul style="list-style-type: none"> ▪ Legal background for HACCP and implementation of Microbiological Criteria ▪ Integration of compliance with Microbiological Criteria in HACCP ▪ HACCP validation, monitoring and verification ▪ Auto-controls (sampling plans , reference methods, alternative methods) 	Miguel Prieto
	10:30 – 10:35			Comfort break	
	10:35 – 11:30	2.3	Group work: Case studies on the application of Microbiological Criteria and HACCP	<ul style="list-style-type: none"> ▪ Brief introduction to Case Study Exercise “Application of certain Microbiological Criteria within HACCP”. ▪ Participants work in groups followed by a tutor led discussion 	Miguel Prieto
	11:30 – 11:40			Coffee break	
	11:40 – 11:45			Re-Registration of participants to the online environment	







Day 2 - Tuesday

	TIME		TITLE OF SESSION	TRAINING OBJECTIVE/ SUBJECTS COVERED	RESPONSIBLE TUTOR
	11:45 – 12:15	2.4	Presentation: Microbiological Criteria as a risk management tool	<ul style="list-style-type: none"> Role of Microbiological Criteria within the Risk Analysis approach, including public health goals (Appropriate Level of Protection, Food Safety Objective etc.) Process of establishment of Microbiological Criteria based on scientific evidence for relevance to human health Integration of scientific opinions and/or risk assessment to management tools focusing on Microbiological Criteria Risk management by the food business operators and competent authorities on the basis of Microbiological Criteria 	Mary Howell
	12:15 – 12:30	2.5	Quiz: Implementation of Microbiological Criteria	To check the knowledge gained Quiz on the details of the previous lectures	Training coordinator polling
	12:30 – 13:30	2.6	Presentation: Introduction into the Competent Authorities' roles in checking the compliance of food with Microbiological Criteria	<ul style="list-style-type: none"> Legal background on the official control of food chain Principles of risk based and efficient official controls by Competent Authorities Entry into force of relevant provisions of Reg (EU) 2017/625 (what is changed? What is similar?) Regulation (EC) No 178/2002 interpretation of microbiological test results, when no EU criteria were set down 	Zsuzsanna Lancz
	13:30 – 14:25		Lunch		
	14:25 – 14:30		Re-Registration of participants to the online environment		





Day 2 - Tuesday

	TIME		TITLE OF SESSION	TRAINING OBJECTIVE/ SUBJECTS COVERED	RESPONSIBLE TUTOR
	14:30 – 15:00	2.7	Presentation: Guidance document on official controls in food microbiology	<p>Overview of the guidance document on official controls, concerning microbiological sampling and testing of foodstuff</p> <ul style="list-style-type: none"> ▪ Sampling strategies and sampling methods ▪ Role of NRLs and official laboratories ▪ Interpretation of microbiological analytical results 	Bertrand Lombard
	15:00-15:20	2.8	Quiz Regulatory framework for official controls and microbiological requirements	To check the knowledge gained and understanding on the regulatory framework on official controls.	Zsuzsanna Lancz
	15:20-16:00	2.9	Debate	Questions raised by participants on the subjects covered so far will be discussed	Training coordinator








Day 3 - Wednesday

	TIME		TITLE OF SESSION	TRAINING OBJECTIVE/ SUBJECTS COVERED	RESPONSIBLE TUTOR
	Up to 09:00			Registration of participants to the online environment	
	09:00-09:45	3.1	Presentation: Microbiological sampling and testing of food in the context of official controls (including imported foodstuffs). Reporting requirements related to Microbiological Criteria	<ul style="list-style-type: none"> ▪ Verification of the compliance with the rules and criteria, outbreak investigations, monitoring of microorganisms and/ or toxins in food ▪ Application of EU Microbiological Criteria in control of imported foods ▪ Explanations regarding the reporting requirements related to microbiological contamination of food ▪ Linkage with Directive 2003/99/EC regarding zoonoses ▪ Implementation of reinforced/ increased check and safeguard measures on microbiological risks (i.e. Imp.Regulation 2019/1793) ▪ Special guarantees 	Zsuzsanna Lancz
	09:45-10:30	3.2	Group Work: Exercise on sampling plans	Following the guidance documents groups of participants prepare a sampling plan considering <ul style="list-style-type: none"> ▪ Determination of the sampling strategy ▪ Determination of the relevant Microbiological Criteria ▪ Determination of the sampling approach (two-class/three-class) ▪ Number of samples and frequency of sampling ▪ Tutor led discussion of each groups findings 	Zsuzsanna Lancz
	10:30– 11:15	3.3	Presentation: Requirements regarding food testing for Microbiological Criteria	<ul style="list-style-type: none"> ▪ Approach to food testing methods in Regulation 2073/2005 and the EU guidance document on official controls in food microbiology ▪ Reference methods ▪ Alternative methods 3.1.1 Small quiz on Bertrands presentations	Bertrand Lombard
	11:15-11:25			Coffee break	
	11:25-11:30			Re-Registration of participants to the online environment	




Day 3 - Wednesday

	TIME		TITLE OF SESSION	TRAINING OBJECTIVE/ SUBJECTS COVERED	RESPONSIBLE TUTOR
	11:30 – 12:15	3.4	Presentation Implementation of flexibility regarding Microbiological Criteria	<p>Details of the flexibility provided by the EU legislation including</p> <ul style="list-style-type: none"> ▪ Reduced number of sampling units based on the history of HACCP documentation ▪ Use of alternative sampling sites and use of trend analyses ▪ Testing against alternative microorganisms or testing of analytes other than microbiological ones 	Zsuzsanna Lancz
	12:15 – 13:15	Lunch			
	13:15-14:15	3.5	Presentation: Meat inspection: compliance with Microbiological Criteria	<ul style="list-style-type: none"> ▪ Explanations regarding Meat inspections ▪ Differences between carcasses ,meat products, meat preparations ,minced meat and mechanically separated meat in EU legislation and microbiological contamination ▪ Risk management measures ▪ Monitoring and reporting including Salmonella on pig carcasses 	Mary Howell and Miguel Prieto
	14:15 – 15:30	3.6	Group work: Exercise on microbiological Criteria in Products of Meat	<p>Groups of participants determine the Microbiological criteria that apply to different products of meat</p> <p>Tutor led discussions on group findings</p>	Miguel Prieto

Day 4 - Thursday

	TIME		TITLE OF SESSION	TRAINING OBJECTIVE/ SUBJECTS COVERED	RESPONSIBLE TUTOR
	Up to 09:00		Registration of participants to the online environment		
	09:00 – 09:30	4.1	Presentation: Introduction to Campylobacter	<ul style="list-style-type: none"> Basic facts about Campylobacter and campylobacteriosis public health significance (numbers of human cases, costs for the disease), sources of infection and routes for transmission Prevalence of Campylobacter in the food chain (EU wide baseline survey 2008) Detection and survival of Campylobacter along the food chain 	Ingrid Hansson/ Eva Olsson Engvall
	09:30 – 10:15	4.2	Presentation: Food testing and official controls applicable to Campylobacter	<ul style="list-style-type: none"> Explanations regarding Reg (EU) 2017/1495 amending Reg (EC) n°2073/2005 and introducing Process Hygiene Criteria for Campylobacter. Practical implementation of PHC for Campylobacter at FBO level and by CAs, including special measures needed for sampling, transport, analysis 	Ingrid Hansson/ Eva Olsson Engvall
	10:15– 11:00	4.3	Group Work: Exercise: VetBactLab – lab experiments <i>in silico</i>	<ul style="list-style-type: none"> Background and information about VetBact Description of lab design and organisation Instructions on how to proceed Regulations needed for the exercise 	Ingrid Hansson/ Eva Olsson Engvall
	11:00 – 11:10		Coffee break		
	11:10 – 11:15		Re-Registration of participants to the online environment		
	11:15 – 11:40	4.4	Group Work: Forum: How will the new PHC on Campylobacter affect FBOs and CAs	To share ideas and experiences about implementing the new PHC on Campylobacter at FBO level and their verification by CAs: <ul style="list-style-type: none"> Data presented in EU Summary Report for 2019 Feedback from experienced countries Implementation of joint sampling with Salmonella Training needs 	Ingrid Hansson/ Eva Olsson Engvall

Day 4 - Thursday

	TIME		TITLE OF SESSION	TRAINING OBJECTIVE/ SUBJECTS COVERED	RESPONSIBLE TUTOR
	11:40 – 12:30	4.5	Post-test	Identify the success of the training course <ul style="list-style-type: none"> ▪ Repetition of Pre course Test undertaken on day 1 ▪ Answers to the Test ▪ Review trainees' questions and expectations ▪ Remarks by the trainees 	Training Coordinator/ Event Manager
	12:30 – 12:40	4.6	Dissemination of the training programme	Present a turn-key one-day training programme that can be replicated by the trainees in their own country Request feedback on the organisation of training events Tell about future sessions	Training Coordinator/ Event Manager
	12:40-13:00	4.7	Evaluation of the Training online Closing of the Training	Conclusions regarding the Microbiological Criteria programme Distribution of training certificates, group photo	Training Coordinator/ Event Manager



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



ANNEX 4: TECHNICAL REQUIREMENTS

The VC sessions will be organised with the use of the BigBlueButton web conferencing tool accessed via a secure Moodle LMS Platform. The participants will be invited to a brief introductory session on Moodle in the week preceding the training. At this introductory session, participants will be invited to log in and test connectivity, audio and video, with AETS staff available to troubleshoot any issues. It will allow participants to become familiar with the platform and the conferencing tool.

They will also receive some general information on the course and have the opportunity to ask questions and to begin to engage with the discussion forums.

The participants must have *a computer running the latest software and current browsers, with a working camera and audio system (speaker and microphone) as well as a good internet connection.*

Additionally, in the morning of Day 1 of the VC, time will be dedicated to a technical session to refresh participants on the main features of the platform, and ensure connections are working properly.

ANNEX 5: TRAINING MATERIAL, OUTCOMES AND DISSEMINATION ACTIVITIES

Training material

All participants will receive the training material well in advance of the training. The material will include additional pre-recorded material for offline studies and presentations. Preparatory videos will introduce the specific topic and provide background information to participants.

Dissemination questionnaire

Two to three months after the respective training session, participants will receive a standard questionnaire requesting information on the dissemination activities of the participant after the training, and details on differences in the approach adopted in day-to-day work following the training.

Self-assessment test

Furthermore, the programme will include an anonymous knowledge test to be carried out at the beginning and at the end of each training session in order to measure the impact of the training on the understanding of the participants of the subjects taught.

Participants are expected to agree to carry out the above tests and to reply to the surveys and questionnaires. Participants agree to be registered in the BTSF Academy and agree to be recorded during Virtual Classroom Training sessions and to take a group photo of the participants and tutors at the end of the training. Videos and photo will be published in the BTSF Academy in the corresponding Training course section and will be visible only to the registered participants in that Training course.

Please find more information regarding data protection here:
<https://btsfacademy.eu/training/mod/page/view.php?id=417>

ANNEX 6: CONTRACTOR CONTACT DETAILS

The project is managed by Barbara Hernanz
Project Manager is Marco Madeddu

Training Coordinators of the 3 Modules will be Mary Howell, Aivars Bērziņš, Eva Olsson Engvall, Lesley Larkin and H  l  ne Bergis.

Separate notifications will be sent to National Contact Points for each course and will contain the names and contact details of the Event Manager and Assistant Event Manager as well as logistical details on the event.

All official communication between National Contact Points and the project will be maintained through the functional e-mail address 20179604.mcz@aets-consultants.com or by phone to +33 (0)5 59 72 43 23

The project website is www.foodinfo-europe.com. The website will be regularly updated with details of forthcoming courses.