

BETTER TRAINING FOR SAFER FOOD

ORGANISATION AND IMPLEMENTATION OF TRAINING ACTIVITIES ON INSPECTION AND CALIBRATION OF PLANT PROTECTION PRODUCT APPLICATION EQUIPMENT IN COMPLIANCE WITH THE PROVISIONS OF DIRECTIVE 2019/128/EC UNDER THE "BETTER TRAINING FOR SAFER FOOD INITIATIVE"

CONTRACT NUMBER (CHAFEA) 2018 96 03

INFORMATION FOR NATIONAL CONTACT POINTS AND PARTICIPANTS

AINIA CONSORTIUM



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The present project on organisation and implementation of training activities on inspection and calibration of pesticide application equipment in professional use, will run over 2019 and 2020.



1. GENERAL INFORMATION ON THE TRAINING

1.1 Objectives

The main objective is training the staff of competent authorities and other stakeholders in order to keep them updated with the aspects of EU law in the area of inspection and calibration of pesticide application equipment (PAE), being able to achieve a harmonized, objective and adequate process in all Member States (MS). Additionally it is intended to spread this activity among other countries outside EU, as relevant food suppliers to the EU.

Specific Objectives

- Increase knowledge and awareness of EU regulations concerning inspection and calibration of pesticides application equipment (Sustainable Use Directive, Machine Directive, ISO standards for inspection of PAEs, ISO standards for new sprayer's requirements, etc.)
- Ensure a complete and better understanding on the field of inspections and calibrations of PAEs
- Provide main guidelines and clear procedures on important aspects of calibration and maintenance of PAEs.
- Promote uniformity and harmonization of inspection procedures along MS of UE and networking among participants
- Demonstrate the benefits (technical, economic and environmental) of the inspection procedure together with a proper calibration method
- Ensure a harmonized, practical and suitable training process for staff in charge of the organization of inspector's training activities in Europe.
- Keep participants updated with the latest developments in the spray application technologies.
- Sharing country's experiences and knowledge

1.2 Subjects covered

According the mandatory topics specified in the official call published by DG SANTÉ, the following topics will be addressed during the course:

Lecture*	Title
1	PAE inspections: state of play in the EU
2	Application of ISO standards for inspections
3	Methodologies applied in MS concerning inspections
4	Users level of PAE: calibration, maintenance, preparation and operation
5	Hand held PAE and knapsacks sprayers. Specific risk and calibration



- 6 Personal protective equipment. Proper use, requirements, maintenance
- 7 Organization of inspection program. Data management. Nation standards applied in MS
- 8 Inspector's training organization
- 9 Derogations applied in MS regarding the need of inspections of certain PAE. Risk assessment
- 10 Evaluation and classification of PAE according environmental contamination
- 11 New technologies for a better spray application process. Precision farming
- 12 Drones in agriculture. Potential uses for crop care

*Case studies, workshops and general discussion panels will be organized together with the lectures.

1.3. Location for the training sessions.

The sessions will be in held in:

- Montpellier (France)
- Barcelona (Spain)
- Skierniewice (Poland)
- Braunschweig (Germany)
- Torino (Italy)
- Wageningen (Netherlands)

1.4. Dates of sessions for 2019-2020

The dates for the sessions in 2019-2020, their locations as well as the corresponding datelines for applications are provided in the following table.

Session	Date	Registrations Dead Line	Host City
Session 1 (AETS)	26-29 November 2019	26 september 2019	Montpellier
Session 2 (AINIA)	4-7 February 2020	4 december 2019	Barcelona
Session 3 (AINIA)	5-8 May 2020	5 march 2020	Skierniewice
Session 4 (AETS)	7-10 July 2020	7 may 2020	Braunschweig
Session 5 (AETS)	20-23 October 2020	20 august 2020	Torino
Session 6 (AINIA)	1-4 December 2020	1 october 2020	Wageningen



Participants are requested to arrive during the morning of the beginning of the course and leaving when the course finishes.

Note that the dateline for applications are in general 2 months before the starting date of the course.

However, should you have already identified your participant; we encourage you to send the registration forms before the datelines.

1.5. Project management

Logistical arrangements for each training session will be handled by different event managers. All correspondence relevant to each training session should therefore be directed to the concerned Event Manager.

Training	Name of the responsible	e-mail address and other contacts of the relevant event managers
Project manager (AINIA)	Mrs. Carmen Serrano	20189603-BTSF-PAE@ainia.es Tel. +34 961 366 090 Fax. +34 961318008
Sessions 2, 3 & 6	Mr. Carlos García	20189603-BTSF-PAE@ainia.es Tel. +34 961 366 090 Fax. +34 961318008
Session 1	Mrs. Emmanuelle Hière	20189603-BTSF-PAE@ainia.es Tel:+33 (0)5 59 72 43 23 Fax: +33 (0)5 59 72 43 24
Session 4 & 5	Mrs. Tara Alvarez	20189603-BTSF-PAE@ainia.es Tel:+33 (0)5 59 72 43 23 Fax: +33 (0)5 59 72 43 24

1.6. Support provided by the project

The project will organise the travelling and accommodation for each supported participant covering the following expenses:

- **Travel**

The project will cover the travel and subsistence expenses on the basis of the shortest itinerary and the minimum number of nights necessary for overnight stay at the destination. In particular:

- travel expenses by air up to the maximum cost of an economy class at the time of reservation
- travel by rail up to the maximum cost of a first class ticket
- travel by car at the rate of one first class rail ticket for the same journey and on the same day



- Transfers from home to the airport will not be reimbursed, unless both ways are longer than 200 km.

For participants from third countries, the project will also reimburse visa costs upon provision of the original receipts by the participants for the incurred expenses.

Upon arrival, transfer from the airport 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.

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

- **Accommodation**

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

- Participants will land at international airport of the host city during the morning of the first day of the training or on the night before (depending on flight availability).
- from the 1st to 4th day of the training: full board accommodation including breakfast, 2 coffee breaks, lunch, dinner and room charge (single occupancy)
- on the last day of the training: breakfast, 1 coffee break and lunch for participant departing before 19:00. Special arrangements will be done for those departing later due to travel constraints.

- **Training sessions**

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
- Transportation to the field visits, when necessary.
- The project will also provide the following material:
 - ✓ Stationary (notepad, pen, notepad-holder),
 - ✓ A folder including hand-outs of all the lectures,
 - ✓ USB key containing all the training material in electronic version
 - ✓ Security and safety equipment (hygiene kit, helmets), when necessary.

2. SELECTION PROCESS

2.1. Invited countries

The project will support a total of 120 participants through the organisation and implementation of a 6 training sessions of 3 days each, distributed in two full days and two half days.

The global participation from MS and candidate countries will not exceed 100 participants. The other 20 places should be assigned to participants from potential candidate countries and EFTA/EEA countries, as specified in the tender.



As a first approach to the global seats distribution, the contractor has prepared the next list (see table in Annex 1). This is only a proposal that will be definitely approved by CHAFAA during the first stages of the project.

2.2. Selection criteria

Target (expected profile of the attendants)

The criteria to attend the training session should be the following:

- Relevance to daily work: Staff of Competent Authority of the MS involved in official control activities and field inspectors of PAE. Delegates from candidate members and EFTA/EEA countries can also be included.
- Sufficient level of language: participants should master the official language of the training sessions (English).
- Ability to share their experience: priority will be given to participants whom the position will allow to share with colleagues the outputs of the training.

You are kindly invited to contact with your country SUD contacts (Sustainable Use Directive) in order to have the more suitable profiles for this course (see table in Annex 2 the list of SUD experts for every invited MS).

2.3. Process to be followed

The selection process is carried out jointly by the National Contact Point of the beneficiary country and the concerned Event Manager indicated in section 1.5 of this document.

- **Tasks entrusted upon the NCP**

The National Contact Points are basically requested to:

- a) Consider the number of participants to be supported by the project at each session, according to the information provided by the Event Manager.
- b) Select participants complying with the above mentioned selection criteria and request them to return a registration form using the templates provided for each training session.
- c) Send the registration forms (see template in Annex 3) to the relevant Event Manager at the latest by the dates indicated in section 1.4 for the relevant training and ensuring that the recommendations outline in Annex 4 are followed.

- **Tasks entrusted upon the Event Manager**

The Event Manager will verify the compliance of proposed participants with the selection criteria on the basis of the CVs and inform the NCP accordingly if the application can be accepted. It is therefore advisable to make sure that information in the registration form accurately reflects the adequacy of the profile of the participants with the selection criteria.



3. ORGANISATION OF THE TRAINING SESSIONS ON “INSPECTION AND CALIBRATION OF PLANT PROTECTION PRODUCT APPLICATION EQUIPMENT IN COMPLIANCE WITH THE PROVISIONS OF DIRECTIVE 2019/128/EC”

3.1. Programme of the course.

The programme of the Trainings is organized on in two half days and two full days, and it includes tutors’ presentations, working groups and discussions.

The programme has been designed considering relevant pedagogical aspects as:

- ✓ Well balanced theory and practical (workshops, case studies,..) activities
- ✓ Topics organized in a logical sequence
- ✓ Tutor’s skills according to assigned topics
- ✓ Time distribution aligned with interest and importance of the topics
- ✓ Balanced time distribution among tutors

The programme main topics will be:

	Welcome and presentation of BTSF course
	Initial test to evaluate the general background of the attendants as a group
Lecture 0	Introduction about EU framework legislation related to PAE
Lecture 1	“PAE inspections: state of play in the EU”
Workshop L1	Practical introduction about PAE
Lecture 2	Application of ISO standards for inspections
Workshop L2	Equipment for inspection of sprayers
General discussion	Inspection procedure and equipment for inspections
Lecture 3	Methodologies applied in MS concerning inspections
Workshop L3 Part I	Full inspection procedure following ISO 16122-1&2 (boom sprayers)
Workshop L3 Part II	Full inspection procedure following ISO 16122-1&3 (orchard sprayers)
Workshop L3 Part III	Full inspection procedure of alternative PAE (knapsacks, hand held...)
Lecture 4	Users level of PAE: calibration, maintenance, preparation and operation
Workshop L4	Calibration process in the field – use of new developed tools for calibration
General discussion	Inspection and calibration of PAE
Lecture 5	Hand held PAE and knapsacks sprayers. Specific risk and calibration
Workshop Lecture 5	Calibration tools and procedures for hand held sprayers
General discussion	Discussion about inspection procedure and calibration
Lecture 6	Personal protective equipment. Proper use, requirements, maintenance
Workshop Lecture 6	“TOPPS-WATER PROTECTION” – Best Management Practices



Lecture 7	Organization of inspection program. Data management. National standards applied in MS
Case Study	How to deal with inspection process of other PAE
Lecture 8	Inspector's training organization
Case study L8	Design and organization of an inspector's training program
Lecture 9	Derogations applied in MS regarding the need of inspections of certain PAE. Risk assessment
Lecture 10	Evaluation and classification of PAE according environmental contamination
Workshop Lecture 10	STEP WATER/EOS -Sprayer technology – Protecting water
Lecture 11	New technologies for a better spray application process. Precision farming
Workshop Lecture 11	EU projects -INNOSETA, OPTIMA
Lecture 12	Drones in agriculture. Potential uses for crop care
	After training test – Evaluation of the attendants as a group
	General conclusions -Results before/after training tests
Conclusions	Closing of the training

At the beginning of each workshop, objectives and implementation of the BTSF programs are going to be shortly explained and the general CHAFEA video about BTSF program will be shown.

The detailed agenda of the course can be shown in Annex 5.

Pedagogical tools implemented are:

- Preparation of participants before the session: a questionnaire is sent to each participant before the starting date. Questions are about any particular problems they faced in their country and any specific issues concerning the implementation of legislation they would like to discuss during the workshop (for example, new results of investigations). The objective of that questionnaire is to allow tutors to better know trainees' expectations and to better target practical exercises.
- A knowledge questionnaire at the beginning and at the end of the course will be fulfilled in anonymous way by the participants.
- Alternatively, balanced theoretical and practical sessions (in working groups), in order that trainees understand well theory and its implementation.
- Periods dedicated to Questions/Answers in order to implement a fluent discussion between tutors and trainees.
- Periods dedicated to share experiences between participants



3.2. Technical content

Introduction

The general objective of BTSF is to ensure a high level of consumer protection at the EU market and provide guarantees of the food from Third countries.

In order to achieve this objective BTSF programme is designed predominantly to train staff of competent authorities of the EU Member States involved in official control activities, offering an adequate network and enhance dialogue between trainees coming from different locations within EU and with trainees from outside the European Union, contributing to exchange experiences and raise the level of knowledge in the technical field covered.

In addition, training on inspection and calibration of pesticide application equipment aims at promoting uniformity of inspection procedures, ensure an adequate use of the technology, and establish professional networking among participants.

Training activities on inspection and calibration of plant protection product application equipment in professional use have been arranged in compliance with the provisions of Directive 2009/128/EC under the Better Training for Safer Food initiative. Six three-day courses will be organized in 2019 and 2020 at the selected locations to train 120 official representatives of the EU MS and Candidate Countries.

Specific Objectives

- Increase knowledge and awareness of EU regulations concerning inspection and calibration of pesticides application equipment (Sustainable Use Directive, Machine Directive, ISO standards for inspection of PAEs, ISO standards for new sprayer's requirements, etc.)
- Ensure a complete and better understanding on the field of inspections and calibrations of PAEs
- Provide main guidelines and clear procedures on important aspects of calibration and maintenance of PAEs.
- Promote uniformity and harmonization of inspection procedures along MS of UE and networking among participants
- Demonstrate the benefits (technical, economic and environmental) of the inspection procedure together with a proper calibration method
- Ensure a harmonized, practical and suitable training process for staff in charge of the organization of inspector's training activities in Europe.
- Keep participants updated with the latest developments in the spray application technologies.
- Sharing country's experiences and knowledge





Tutors

In order to guarantee the high level of the courses, the most recognized academics and professionals in Europe with extensive experience in the subject have been involved in the organization and preparation of the program. Lectures will be delivered by themselves according to their expertise and knowledge. Thus, Prof. Balsari (UNITO, Italy), Prof. Gil (UPC, Spain), Dr. Douzals (IRSTEA, France), Dr. Herbst (JKI, Germany), Ing. Sheila Macken (Ministry of Agriculture, Ireland) and Ing. Kole (SKL, The Netherlands) have been selected as tutors for all the courses.

Where and when

A characteristic of the current BTSF training courses is the combination of lectures with real practical activities. Attendants will have the opportunity to practice on advanced technical appliances for inspection and calibration of the sprayers.

For this purpose, the courses will take place at AERES Teck – SKL in Ede-Wageningen (The Netherlands), IRSTEA stands for the National Research Center for Sciences and Technologies on the Environment and Agriculture in Montpellier (France), Julius-Kuehn-Institut (JKI) in Braunschweig (Germany), Dipartimento di Scienze Agrarie Forestali e Alimentari – DiSAFA in Torino (Italy), Research Centre of Pomology and Floriculture (INHORT) in Skierniewice (Poland) and the Unit of Agricultural Machinery from Polytechnic University of Catalonia (Barcelona, Spain). Location, experience and accurate facilities of all the three locations will allow mixing theory and practice, experiencing with the latest technical devices used during the inspection processes, and receiving information and feedback based on years of expertise in the subject. Further information about the selected laboratories can be found at:

IRSTEA: <http://www.irstea.fr/accueil>

UMA – UPC: www.uma.deab.upc.edu

AERES Teck – SKL: <http://www.sklkeuring.nl/nl/>

JULIUS-KUEHN-INSTITUT (JKI): <https://www.julius-kuehn.de/en/braunschweig/>

Dipartimento di Scienze Agrarie Forestali e Alimentari – DiSAFA:

<http://www.disafa.unito.it/do/home.pl/>

Research Centre of Pomology and Floriculture (INHORT): <http://www.inhort.pl/>

3.3. Training sites in 2019-2020

A total of 6 locations that have been identified over 3 different countries by the consortium and that have been chosen based on the following selection criteria:

- Suitability according to the training needs and with the technical and coordinating support of our Technical Partners (AERES Teck-SKL, UPC, JKI, DiFASA, INHORT and IRSTEA).
- Suitability of the training rooms and IT resources and support.
- Availability of hotels with suitable facilities and services with accommodation according to the standards set by the tender.
- Proximity of an international airport with direct connections to EU main capital cities.
- Attractiveness of the location and possibility to organise social events.



The responsibilities for the organization and training sessions will be shared between AINIA and AETS, getting technical support from the UPC and the technical partners.

Geographical viability of the locations proposed and logistical arrangements.

Venue 1

Description

Montpellier - France

Accommodation

Hotel Crowne Plaza Montpellier - Corum ****
190 Rue d'Argencourt, 34000 Montpellier, France

Crowne Plaza Montpellier – Corum hotel, is opposite Le Corum Palais des Congrès, The Historic city centre is a 10-minute walk away. The hotel is 15 minutes' walk from Gare de Montpellier Saint-Roch TGV Train Station, and Montpellier-Méditerranée Airport (MPL) can be reached in under 20 minutes by car.



Means of transport and accessibility

Montpellier-Méditerranée Airport or Aéroport de Montpellier-Méditerranée, also known as Fréjorgues Airport, is an airport in southern France. It is located 7 km east-southeast of Montpellier in Mauguio, in the Hérault department of the Languedoc-Roussillon region in France.

The airport opened in 1946, 8 years after the first flight to the area.

The airport carries the 10th largest number of passengers in France.

There are five airlines that operate year-round at the airport, and several others that operate seasonally or provide charter flights.

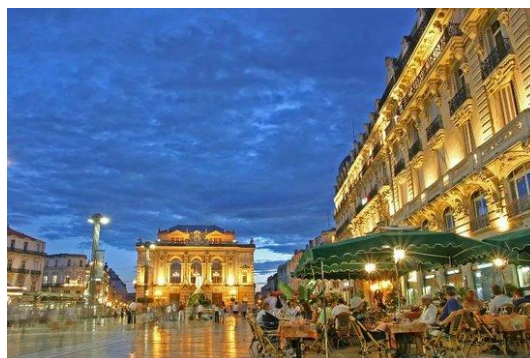
Also, The TGV train station, has good connections with other main stations in Europe.

Appeal of the location and social event

Montpellier is a city in southern France. It is the capital of the Hérault department.




Montpellier is the 8th largest city of France, and is also the fastest growing city in the country over the past 25 years.

Nearly one third of the population are students from three universities and from three higher education institutions that are outside the university framework in the city. Located on the south coast of France on the Mediterranean Sea, it is the third-largest French city on the Mediterranean coast after Marseille and Nice.



During the Social Event, we will visit the main important places, monuments... in the city and we will enjoy a dinner in a typical French Restaurant.



Venue 2	Description
Spain - Castelldefels/Viladecans (Barcelona)	
Accommodation	<p>HOTEL PORTA FIRA Plaça d'Europa, 45 Hospitalet de Llobregat (Barcelona) https://www.hotelbarcelonaportafira.com/</p> <p>The hotel is located in Hospitalet de Llobregat, 24 floors and 110 meters high. From its conception to its realization it has been one of the architectural icons of Barcelona. Has all the facilities that the congress and events needs: free wifi, big meeting rooms, restaurants and also, has a good connections to the center of Barcelona (by Metro in 10 min) and the distance from the airport to the hotel is only 15 min by car.</p>  
Means of transport and accessibility	<p>The Barcelona "El Prat" Airport is one of the most important airports in Spain; it is sited eight kilometres west of the city and handles a significant number of international connections. Barcelona also offers high speed railway connection with Madrid, what has converted Barcelona into a main business and tourist destination</p> <p>It is very well connected by land and air, and, being on the Mediterranean coast, also by sea. Barcelona is also one of the Spanish cities which is closest to the main European capitals.</p> <p>The "Hotel Front Air" is very close to the airport and to the University of Catalonia (Barcelona School of Agricultural Engineering, ESAB) where the training session will be implemented.</p>
Appeal of the location and social event	<p>Barcelona is in the north-east of Spain. It is very well connected by land and air, and, being on the Mediterranean coast, also by sea. Barcelona is also one of the Spanish cities which is closest to the main European capitals.</p> <p>Barcelona's international airport is only 12 km from the city and receives direct flights from the main Spanish and European cities, as well as others around the world. It also has a high-speed train linked with Madrid, the AVE, and is linked to other major cities in Spain as Valencia by speed trains as EUROMED</p>  <p>A Social Event will be organized for the whole group on Thursday evening. A bus will take the group to visit the main touristic places in Barcelona (Ramblas, Paseo Marítimo, Cathedral...). Dinner will take place later on a typical Catalan restaurant in the middle of the city center of Barcelona.</p>





Venue 3	Description
Skirviewice - Poland	
Accommodation	<p data-bbox="520 443 895 517">Hotel Chopin Business & SPA **** Romualda Traugutta, 21 96-500</p> <p data-bbox="520 546 948 725">Hotel Chopin is a comfortable four-star business hotel located in the centre of Sochaczew. They are in a convenient location on the route between Warsaw Lodz and Poznan. Travelling to Warsaw along the motorway and to the Chopin Airport takes about 40 minutes.</p>  <p data-bbox="520 855 1433 958">Hotel Chopin is located just 7 kilometres from Zelazowa Wola - the birthplace of Frederic Chopin. In the park there is our restaurant where you can enjoy delicious dishes and desserts representing both Polish and French cuisine.</p>  <p data-bbox="967 985 1433 1267">His services: 57 spacious stylishly designed rooms, a smart hotel restaurant, Chopin Restaurant in Zelazowa Wola park, catering service, SPA & Wellness including: a Jacuzzi, steam and mud baths, sauna, massage and beauty saloon, hand and foot treatment room, conference rooms for nearly 500 people, including a 350-seat conference-and- ball room, day and night secured car park, transport service, free wireless Internet, room</p> <p data-bbox="520 1270 603 1292">service.</p>
Skirviewice Means of transport and accessibility	<p data-bbox="520 1402 1433 1476">Participants will arrive at the international airport in Warsaw (Chopin Airport), one of the most important in Poland and offering service to the most important European capitals.</p> <p data-bbox="520 1478 1433 1529">Depending on the time of arrival, participants will be transferred to the hotel by private taxi or train. The distance from the airport to the hotel is about 50 minutes.</p>
Appeal of the location and social event	<p data-bbox="520 1585 927 1816">Skierniewice is a town in central Poland with 48,327 inhabitants (2016), situated in the Łódź Voivodship (since 1999), previously capital of Skierniewice Voivodship (1975–1998). It is the capital of Skierniewice County. The town is situated almost exactly halfway between Łódź and Warsaw.</p> <p data-bbox="520 1845 927 1973">The participants in the social event will can to visit the most important areas of this little town and his history. The dinner will be in a typical polish cuisine restaurant.</p> 



Venue 4	Description
Braunschweig (Germany)	
Accommodation	<p>Landhause Seela Hotel Messeweg 41 38104 Braunschweig, Alemania +49 531 370010 http://www.hotel-landhaus-seela.de/</p> <p>The hotel is situated to 5 min of the Natural Park Riddagshausen, and offer comfortable rooms (four stars), with balcony, free wiffi and all that our trainees needs during the training session. The hotel has good connections; 5 minutes to the city center and highway to the main airports around the city.</p> <div></div>
Means of transport and accessibility	<p>The participants will arrive at the International Airport of Hannover and be transferred by train to the proposed hotel. The transfer may take about 45 min.</p> <p>Hannover Airport is the international airport of Hannover, the capital of the German state of Lower Saxony. It is the ninth largest airport in Germany and located in Langenhagen, 11 km north of the center of Hannover.</p> <p>There is a train connection from the Hannover Main Station to Braunschweig every 30 minutes. The travel time is aprox. 40 -50 minutes and the distance is about 60 kms.</p>
Appeal of the location and social event	<p>Braunschweig or Brunswick is located in the state of the Lower Saxonian, in Germany. A powerful and influential centre of commerce in medieval Germany, Braunschweig was a member of the Hanseatic League from the 13th until the 17th century, and the capital of the state of Brunswick until its disestablishment in 1946.</p> <div></div> <p>The Consortium proposes a city tour visit so that the participants can see the Burgplatz, St. Blasii Cathedral, the Altstadtmarkt, etc.</p> <p>A special typical German dinner will also be organized in the city centre.</p>



Venue 5	Description
Italy - Gruggiasco (Turin)	
Accommodation	<p>Hotel Novotel Torino Corso Giulio Cesare Corso Giulio Cesare 338/34 10154 Torino Italy https://www.accorhotels.com/es/hotel-3306-novotel-torino-corso-giulio-cesare/index.shtml</p> <p>Novotel Torino Corso Giulio Cesare Hotel Mid-scale hotel for business or family trips The Novotel Torino Corso Giulio Cesare hotel is located close to the highway and approximately 20 minutes' drive from the airport and city center. This 4-star hotel is modern and tastefully decorated with many colors to ensure all guests have a pleasant and relaxing stay. The hotel offers parking, free WIFI, outdoor pool, restaurant, fitness centre...</p>
	 
Means of transport and accessibility	<p>The Turin-Caselle Sandro Pertini International Airport is the most important airport in the Piedmont region in Italy. It is situated at 15 kilometres of the city center. More than 3.1 millions passengers used this airport in 2013. The airport receives direct flights from the main Spanish and European cities, as well as others around the world.</p>
Appeal of the location and social event	<p>Located on the north of Italy, Turin is the capital of the Piedmont region and it is surrounded by the Alps. It is a very important business and cultural city. Turin is well-known by its large number of art museums, restaurants, churches, opera theatres, parks, gardens and libraries, among other attractions. Turin has more than 40 of them, including the Egyptian museum, Agnelli Picture Gallery, and GAM, home of contemporary art.</p> <p>A Social Event will be organized for the whole group one evening. A bus will take the group to visit the main touristic places in Turin (Piazza San Carlo, Piazza Castello, Palazzo Reale, Mole Antonelliana...) Dinner will take place later on at a typical Italian restaurant in the city center. After the event, a bus will take the group back to the hotel.</p>





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

Information to NCPs & Participants – 2019-2020

Venue 6

Description

Wageningen - Netherlands

Accommodation



Hotel Bilderberg Klein Zwitserland****
Klein Zwitserlandlaan 5
6866 DS Heelsum, Netherlands
+31 317 319 104

<https://www.bilderberg.nl/heelsum/hotel-klein-zwitserland/>

Near Arnhem and Wageningen, the Hotel Klein Zwitserland has a chalet-style. Charming hotel has 71 rooms and is immersed in nature. Offer good connections with the most important train stations of this part in Netherlands.

Means of transport and accessibility

The participants will arrive at the International Airport of Schipol (Amsterdam) and be transferred by train to the proposed hotel.

The transfer may take about 50 min.

Amsterdam Airport Schiphol is the main international airport of the Netherlands, located 9 kilometres southwest of Amsterdam, in the municipality of Haarlemmermeer, province of North Holland. It is the third busiest airport in Europe in terms of passengers. The airport is built as a single-terminal concept: one large terminal split into three large departure halls.

There is a train connection from the Schipol Airport to Ede Wageningen every 20 minutes. The travel time is approx. 50-60 minutes.

Appeal of the location and social event

Wageningen is a municipality and a historic town in the central Netherlands, in the province of Gelderland. It is famous for Wageningen University, which specialises in life sciences.

The municipality had a population of 37,434 in 2015, of which many thousands are students from over 150 countries.



In the Social Event, the participants will can enjoy of the visits in the Main Church of Wageningen, Venster, Jewish graveyard, Jewish graveyard and others nice places in the city.



ANNEX 1: LIST OF INVITED COUNTRIES PER SESSION

MS	Invited countries	SESSION 1	SESSION 2	SESSION 3	SESSION 4	SESSION 5	SESSION 6	TOTAL
		Objec.	Objec.	Objec.	Objec.	Objec.	Objec.	Objec.
1	Austria	1	0	1	0	0	1	3
2	Belgium	0	1	0	1	0	1	3
3	Bulgaria	1	0	1	0	1	0	3
4	Croatia	0	1	0	1	0	1	3
5	Cyprus	1	0	1	0	1	0	3
6	Czech Republic	0	1	0	1	0	1	3
7	Denmark	1	0	1	0	1	0	3
8	Estonia	0	1	0	1	0	1	3
9	Finland	1	0	1	0	1	0	3
10	France	1	1	0	1	1	0	4
11	Germany	0	1	1	1	1	0	4
12	Greece	1	0	1	0	0	1	3
13	Hungary	0	1	0	1	1	0	3
14	Ireland	1	0	1	0	1	1	4
15	Italy	1	0	1	1	1	0	4
16	Latvia	0	1	0	1	0	1	3
17	Lithuania	1	0	1	0	1	0	3
18	Luxembourg	0	1	0	1	0	1	3
19	Malta	0	1	0	1	0	1	3
20	Netherlands	1	0	1	0	1	0	3
21	Poland	0	1	0	1	0	1	3
22	Portugal	1	0	1	0	1	1	4
23	Romania	0	1	0	1	0	1	3
24	Slovakia	1	0	1	0	1	0	3
25	Slovenia	0	1	0	1	0	1	3
26	Spain	1	0	1	0	1	1	4
27	Sweden	0	1	0	1	0	1	3
28	UK	0	1	1	1	0	0	3
Potential Candidate Countries and EFTA/EEA	Invited countries	SESSION 1	SESSION 2	SESSION 3	SESSION 4	SESSION 5	SESSION 6	TOTAL
		Objec.	Objec.	Objec.	Objec.	Objec.	Objec.	Objec.
29	Albania	0	1	0	1	0	0	2
30	FYROM	1	0	0	0	1	0	2
31	Montenegro	0	1	0	0	0	1	2
32	Serbia	0	0	1	0	1	0	2
33	Turkey	1	0	1	0	0	0	2
34	Bosnia and Herzegovina	1	0	1	0	1	1	4
35	Kosovo	1	1	0	1	0	1	4
36	Islandia	1	0	1	1	1	0	4
37	Norway	0	1	0	1	1	1	4
38	Switzerland	1	1	1	0	1	0	4
GRAND TOTAL		20	20	20	20	20	20	120



ANNEX 2: LIST OF SUD NATIONAL CONTACTS

Country	Name	Email
Croatia	LAMER Danijela (CR)	danijela.lamer@mvep.hr
Croatia	Novakovic Vlado (HR)	vlado.novakovic@mps.hr
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Bulgaria	GROZDANOVA Magdalena (BG)	m.grozdanova@bfsa.bg
Bulgaria	kristina Stoyanova (BG)	orz@nsrz.government.bg
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	FERRO Deborah	deborah.ferro@ec.europa.eu
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ANNEX 3: REGISTRATION FORM: TEMPLATE & DATA PROTECTION PLAN

REGISTRATION TO TRAINING ACTIVITIES ON INSPECTION AND CALIBRATION OF PESTICIDE APPLICATION EQUIPMENT IN PROFESSIONAL USE

ONLY TYPED REGISTRATION FORMS WILL BE ACCEPTED. Participant information must be correct according to his/her passport

TEMPLATE OF REGISTRATION FORMS FOR PARTICIPANTS



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REGISTRATION FORM TO BTSF TRAINING

Training activities on inspection and calibration of pesticide application equipment in professional use

Submit filled registration form to: Contractors e-mail address

TYPE REGISTRATION FORM IN ENGLISH. ONLY TYPED REGISTRATION FORMS WILL BE ACCEPTED.

Participant information must be correct according to his/her passport.

Applications will be subject to approval by National Contact Point (NCP).

Non-attendance or cancellations will be reported to the Consumers, Health, Agriculture and Food Executive Agency.

NATIONAL CONTACT POINT	Choose from the list
COURSE AND SESSION OF PARTICIPATION	Choose from the list
APPLICATION ON THE RESERVE LIST	Choose from the list

Note: t.b.c. means to be confirmed

1 PARTICIPANT INFORMATION	
1.1 Gender	Choose from the list
1.2 Family name	as it appears in the passport or ID
1.3 First names	as it appears in the passport or ID
1.4 Date of birth	as it appears in the passport or ID
1.5 Nationality	Choose from the list
2 CONTACT DETAILS OF YOUR INSTITUTION	
2.1 Name of institution / organization	
2.2 Your position	
2.3 Level of working	Choose from the list
2.4 E-mail	
2.5 Telephone (add international code)	
2.6 Mobile phone (add international code) (to contact trainees before/during travel in case of flight modification)	
2.7 Address	
2.8 ZIP Code	
2.9 Town	
2.10 Country	Choose from the list
3 INFORMATION DISSEMINATION	
What measures do you envisage to disseminate the information learned in the training? Please list some of your foreseen actions (distribution of documents, training actions, informative articles in national, international journals, e-learning, any other dissemination action).	
4 TRAVEL INFORMATION	

DATA PROTECTION PLAN

In compliance with the Data Protection Plan to be applied during the project, participants will be kindly invited to sign the document below:



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Clause for participants, in compliance with Data Protection Regulation (EU) 2016/679 and Organic Law 3/2018 on Personal Data Protection and guarantee of digital rights

Identification details of the participant

Name and surname(s)	
National ID (DNI) / Identification Doc.	
Mailing address	
Phone number	
E-mail	
Country of origin	
Food issues	(example: allergies/intolerances)

Data Controller

Identity	AINIA
Tax ID Code (CIF)	G46421988
Mailing address	Calle Benjamín Franklin, 5 a 11, CP 46980 Paterna (Valencia) España
Phone number	+34 96 136 60 90
E-mail	cserrano@ainia.es

We inform you that we will process the personal data you provide to us in order to register participants at the training event related to the Better Training for Safer Food (BTSF) project, as an initiative of the European Commission's Health and Food Safety Directorate-General, as well as to generate statistics on our training activities.

The personal data provided will be retained whilst the training event takes place and for the time necessary to prepare the administrative documents. They will then be destroyed securely and confidentially.

You have the right to ask whether our company is processing your personal data, as well as to access them at any time, rectify them if they are inaccurate or request that they be erased when the data are no longer necessary. You can also request your right to restrict processing or portability by writing to our company (see details of the data controller), attaching a copy of your national ID card (DNI), passport or official identification document.

Specific permissions: Mark with an "X" or sign each box if you agree with the following:

- ☐ **Health:** I consent to AINIA processing my health data (intolerances, allergies, etc.) so that the food offered is suitable to my needs.
- ☐ **Videos and photos:** I consent to AINIA taking photos and recording my image to increase the visibility of the training event on social networking sites, websites and similar.
- ☐ **Advertising:** I consent to AINIA sending me advertising material by e-mail.

You may change your mind and revoke the consent provided at any time.

In order to participate in this training event, your data must be transferred to the European Commission's Health and Food Safety Directorate-General and to the partners collaborating with AINIA in this project (AETS - France, and the Polytechnic University of Catalonia - Spain). Your signature on this document will serve as your consent to this transfer.

Signature of the participant:

Date: 19 de July de 2019

If you consider that your rights have been violated, you can file a complaint at www.agpd.es.



ANNEX 4: SUBMISSION OF REGISTRATION FORMS

This Annex contains information on how to use the templates of the documents required for registering participants at the training sessions.

- The registration of participants should be made using the above registration form:

Recommendations on how to fill-in and submit documents:

- Participants should only select one session on the registration form.
- Complete **all the cells** in the Excel with the information of the participant.
- Use the following rules when giving a name for your registration document <PAE_SessionNo_Country_Famillyname.xlsx>, for example:

PAE_Session1_Spain_Garcia.xlsx

In doing this, the participant confirms that he/she will definitely attend the identified session, after validation of the Event Manager.

The National Contact Point may then **send it to** the relevant Event Managers (refer to paragraph 1.5, page 5 or to **the email address indicated at the**

Training	Name of the responsible	e-mail address and other contacts of the relevant event managers
Project manager (AINIA)	Mrs. Carmen Serrano	20189603-BTSF-PAE@ainia.es Tel. +34 961 366 090 Fax. +34 961318008
Sessions 2, 3 & 6	Mr. Carlos García	20189603-BTSF-PAE@ainia.es Tel. +34 961 366 090 Fax. +34 961318008
Session 1	Mrs. Emmanuelle Hière	20189603-BTSF-PAE@ainia.es Tel:+33 (0)5 59 72 43 23 Fax: +33 (0)5 59 72 43 24
Session 4 & 5	Mrs. Tara Alvarez	20189603-BTSF-PAE@ainia.es Tel:+33 (0)5 59 72 43 23 Fax: +33 (0)5 59 72 43 24



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ANNEX 5: TRAINING PROGRAMME

Detailed contents per day

PROGRAMME OF COURSE

Day 1			
Time		Activity	Training Objective / Subjects Covered
13h30	14h00	Welcoming Snack	Welcome of trainees and registration <ul style="list-style-type: none">• Delivery of training material• Welcome address
14h00	14h15	BTSF Programme	Introduce Better Training for Safer Food programme and the project Course: "Inspection and calibration of pesticide application equipment in professional use" <ul style="list-style-type: none">• Presentation of the programme and visits
14h15	14h45	Introduction	Presentation of the training course. Resume of previous questionnaire. Initial test Tutor: Emilio Gil <ul style="list-style-type: none">• Presentation of tutors• Presentation of participants• Brief explanation of the participants about the situation in their countries. Themes of specific interest
14h45	15h00	Initial test	Initial test to evaluate the general background of the attendants as a group Tutor: Emilio Gil <ul style="list-style-type: none">• Multi-choice questionnaire• Anonymous• Technical and legislative questions about inspection and calibration of PAE



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15h00	15h40	Lecture 0	<p>"An introduction to EU legislative framework regarding inspection and certification of pesticide application equipment"</p> <p>Tutor: Sheila Macken</p> <ul style="list-style-type: none"> • Directive 2009/128/EC establishing a framework for Community action to achieve the sustainable use of pesticides • New requirements for plant protection product application equipment (Article 8 of Directive 2009/128/EC) including relevant new standards for inspections (ISO 16122 series), certification (ISO 16119 series) and training • Official acceptance of approved standards by the Commission. Procedure • Legal organization of inspections in Europe. From Brussels to inspection's workshops • Designated bodies for the inspection and certificate systems in place in MS • New regulation on official controls in EU (2017/625) • SUD-web based portal
15h40	16H00	Lecture 1	<p>"PAE inspections: state of play in the EU"</p> <ul style="list-style-type: none"> • Summary or current state of play • Actions taken by the Comission with regard to implementation of Article 8 of the SUD <p>DG SANTE</p>
16h00	17h00	Workshop (Lecture 1)	<p>"Practical introduction about PAE"</p> <p>Tutors: Emilio Gil & Jaco Kole</p> <p>Participants in groups will be introduced about most important elements and functioning of PAE. This introduction workshop will update the technical knowledge of all the participants.</p>
17h00	17h15	Coffee break	
17h15	18h15	Lecture 2	<p>"Application of ISO standard for inspection of PAEs"</p> <p>Tutor: Jaco Kole</p> <ul style="list-style-type: none"> • New improvements about inspection of sprayers in use. ISO 16122 and comparative changes regarding EN 13790 • How to deal with defects during the inspection procedure • Requirements
18h15	19h15	Workshop (Lecture 2)	<p>Equipment for inspection of sprayers</p> <p>Tutors: Emilio Gil & Jaco Kole</p> <p>Participants in groups will be trained in technical characteristics and functioning of the different specific equipment required for an official inspection procedure. Pros and cons of different devices will be discussed.</p>



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19h15	19h45	General discussion	<p>Presentation of the summaries and conclusions – Inspection procedure and equipment for inspections</p> <p>Tutors: Emilio Gil & Jaco Kole</p> <ul style="list-style-type: none">• Discussion about ISO requirements• Participants will discuss in groups about advantages/disadvantages of the different devices evaluated.• Discussion among groups• Summary of the different points of view
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Day 2

Time		Activity	Training Objective / Subjects Covered
08h00	09h00	Lecture 3	<p>"Methodologies applied in MS for complying with ISO and national standards for inspection of PAEs"</p> <p>Tutor: Jaco Kole</p> <ul style="list-style-type: none"> • Check list following ISO 16122 series • Tools for an adequate procedure: software for inspections • Manual of inspections • Inspection report, certificate. Evaluation of the results
09h00	10h15	Workshop (Lecture 3)	<p>Attendants, by groups, will proceed for a complete inspection of a boom sprayer. Specific equipment for inspections will be used. Data collected during the inspections will be used for further discussion.</p> <p>Tutors: Emilio Gil & Jaco Kole</p> <ul style="list-style-type: none"> • Attendants, by groups, will generate the inspection report and the final decision of the inspected PAE. • General discussion will be arranged at the end of the session
10h15	10h45	Coffee break	
10h45	12h00	Workshop (Lecture 3)	<p>Attendants, by groups, will proceed for a complete inspection of an orchard sprayer. Specific equipment for inspections will be used. Data collected during the inspections will be used for a further discussion.</p> <p>Tutors: Emilio Gil & Jaco Kole</p> <ul style="list-style-type: none"> • Attendants, by groups, will generate the inspection report and the final decision of the inspected PAE. • General discussion will be arranged at the end of the session
12h00	12h30	Workshop (Lecture 3)	<p>Attendants, by groups, will proceed for a complete inspection of other alternative sprayer (knapsack sprayer, hand held sprayers, pneumatic sprayers...). Specific equipment for inspections will be used. Data collected and specific encountered problems during the inspections will be used for a further discussion.</p> <p>Tutors: Emilio Gil & Jaco Kole</p> <ul style="list-style-type: none"> • Attendants, by groups, will generate the inspection report and the final decision of the inspected PAE. • General discussion will be arranged at the end of the session
12h30	13h30	Lecture 4	<p>"Users level of PAE: calibration, maintenance, preparation and operation. Preparing the sprayer for work with minimum risks"</p> <p>Tutor: Emilio Gil</p> <ul style="list-style-type: none"> • Calibration and operation of sprayer equipment with minimum risk • How to calculate the adequate volume rate: APP DOSAVIÑA, https://dosavina.upc.edu • Nozzle's selection procedure • Maintenance and best management practices
13h30	14h45	Lunch	



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14h45	16h45	Workshop (Lecture 4)	<p>Calibration process. Different tools and methods for boom and orchard sprayers</p> <p>Tutors: Andreas Herbst & Emilio Gil</p> <ul style="list-style-type: none"> • Use of different tools for calibration process: APP DOSAVIÑA, ISO calibration disc • Field crop sprayers and orchard sprayers' calibration procedure. • How to measure/select all the working parameters <p>Attendants will be divided into two groups and a complete calibration process for a boom sprayer and an orchard sprayer will be completed</p>
16h45	17h15	Coffee break	
17h15	18h15	Lecture 5	<p>"Hand held PAE and knapsack sprayers. Specific risk, maintenance and calibration needs"</p> <p>Tutor: Andreas Herbst</p> <ul style="list-style-type: none"> • Special characteristics of hand held and knapsack sprayers • Operator's risk and methods to prevent • Need for an accurate use to reduce food residues • Particular problems regarding crops and situations
18h15	19h15	Workshop (Lecture 5)	<p>Calibration of hand held PAE. Procedure, tools and calculations</p> <p>Tutors: Andreas Herbst & Jaco Kole</p> <ul style="list-style-type: none"> • Use of different tools for calibration process • Knapsacks and hand-held sprayers' calibration procedure. • How to measure/select all the working parameters • Inspection of knapsack sprayer following EN ISO 19932-3



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Day 3

Time		Activity	Training Objective / Subjects Covered
08h30	09h00	General discussion	<p>Discussion about encountered problems during the inspection and calibration processes.</p> <p>Tutors: Andreas Herbst & Emilio Gil</p> <p>Attendants will discuss, by groups, the encountered problems during the inspection process. Also will be discussed the interest and relationship between inspection and calibration. Ways to promote the calibration process among the users</p>
09h00	10h00	Lecture 6	<p>"Personal protective equipment available to professional users and proper use and maintenance"</p> <p>Tutor: Jean Paul Douzals</p> <ul style="list-style-type: none"> • Machinery requirements • Risk mitigation measurements • Emergency actions to protect human health and/or the environment • Accidental spillage, contamination • Close transfer systems • Responsibility of professional users, report of incidents
10h00	10h30	Coffee break	
10h30	11h15	Workshop (Lecture 6)	<p>"TOPPS-WATER PROTECTION" – Best Management Practices (http://www.topps-life.org)</p> <p>Tutors: Paolo Balsari & Andreas Herbst</p> <p>Attendants will practice in workshop with new developments for a safe management of pesticides. Close incorporation systems, induction hopper. Also, aspects related with cleaning of sprayers will be addressed. General discussion will be generated around the BMP developed under TOPPS project.</p>
11h15	12h15	Lecture 7	<p>"Organization of inspection program. Data management. National standards applied in MS"</p> <p>Tutor: Paolo Balsari</p> <ul style="list-style-type: none"> • Experiences in different countries • Mutual recognition • Material, methodology, multimedia actions • Dissemination activities



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12h15	13h00	Case Study Lecture 7	<p>"How to deal with inspection process of other PAE"</p> <p>Tutors: Paolo Balsari & Jean Paul Douzals</p> <p>Attendants will identify the problems/needs concerning the inspection procedure for other PAE (seed treatment, train sprayers, aerial applicators, dusters...). SPISE Advise collection will be used by attendants.</p>
13h00	14h15	Lunch	
14h15	15h15	Lecture 8	<p>"Inspector's training organization. Key point for a success process. Need for a harmonization in EU. Differences among MS"</p> <p>Tutor: Emilio Gil</p> <ul style="list-style-type: none"> • How to organize a inspector's training course • Importance of practical activities • Exam and marks • Differences among EU members • Contents, procedure, organization
15h15	16h00	Workshop (Lecture 8)	<p>"Design and organization of an inspector's training program"</p> <p>Tutors: Emilio Gil & Jean Paul Douzals</p> <p>Participants will manage the different options, materials and organization of inspector's training course at the different MS. Evaluation and discussion about the best way to organize and produce training material for inspectors.</p>
16h00	17h00	Lecture 9	<p>"Derogations applied in MS regarding the need of inspections of certain PAE. Risk assessment"</p> <p>Tutor: Andreas Herbst</p> <ul style="list-style-type: none"> • Derogations in different MS: causes and consequences • Environmental risk during the spraying application process • Risk assessment
18h00	22h00		Social event – dinner



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Day 4

Time		Activity	Training Objective / Subjects Covered
8h00	09h00	Lecture 10	<p>"Evaluation and classification of PAE according their environmental contamination risk"</p> <p>Tutor: Paolo Balsari</p> <ul style="list-style-type: none"> • Environmental risk during the spraying application process • Factors affecting environmental and operator's risk • Methods for measuring risk and PAE classification according environmental risk and drift • Environmentally Optimized Sprayer – EOS and Drift Evaluation Tools (TOPPS project)
09h00	09h45	Case Study Lecture 10	<p>"STEP-WATER/EOS" – Sprayer Technology-Protecting water</p> <p>Tutors: Paolo Balsari & Jean Paul Douzals</p> <p>Participants will practice with this specific software a new webtool developed jointly by CEMA and the European Crop Protection Association ECPA to help stakeholders (farmers, advisors and contractors) to make a well thought through purchasing decision for a new sprayer - or retrofit old sprayers in terms of water protection to evaluate the environmental impact of sprayers. Discussion and working by groups will be organised at the end of the workshop.</p>
09h45	10h15	Coffee break	
10h15	11h15	Lecture 11	<p>"New technologies for a better spray application process. Precision farming to improve food quality"</p> <p>Tutor: Jean Paul Douzals</p> <ul style="list-style-type: none"> • low-volume spraying, variable application rate, sensors and other precision farming technologies • sensors for canopy characterization • new developments for drift measurements and drift reduction
11h15	12h00	Case Study Lecture 11	<p>European activities concerning precision farming. Application of new technologies</p> <p>Tutors: Paolo Balsari & Jean Paul Douzals</p> <ul style="list-style-type: none"> • Activity developed by EIP-FOCUS GROUP in Precision Agriculture. www.iof2020.eu • Need to improve knowledge among users. EU actions: H2020 – INNOSETA project (ref. 773864) (www.innoseta.eu) • Examples of precision agriculture on pesticide application equipment: H2020 – OPTIMA project (ref. 773718) • Practical activities related with the new INNOSETA training platform will be organized in groups • General discussion will be arranged at the end of the workshop



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Information to NCPs & Participants – 2019-2020

12h00	12h45	Lecture 12	<p>"Drones in agriculture. Potential uses for crop care"</p> <p>Tutor: Emilio Gil</p> <ul style="list-style-type: none"> • Overview of the potential use of drones in crop protection • Mapping generation process • Variable Rate Application based on canopy maps • Use of information for a canopy characterization • Legal situation and encountered problems
12h45	13h00	Evaluation test	<p>Final test to evaluate the potential improvement of attendant's knowledge after the training</p> <p>Tutor: Emilio Gil</p> <ul style="list-style-type: none"> • Multi-choice questionnaire • Anonymous
13h00	13h30	Conclusions	<p>Conclusions and remarks after the three-days course. Results of before-after training test</p> <p>Tutor: Emilio Gil</p>
13h30	14h00	Closing of the Training	<ul style="list-style-type: none"> • Remarks by the trainees & reporting on previous topic discussions • On-line evaluation of the training, tutors and organization • Distribution of training certificates
14h00		Lunch and Airport Transfer of participants	