



Safe2Food

TRAINING PROGRAM STRATEGY

International Center for Eco remediations
FA UM

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1. Assessment of the food production

Content: important topics in occupational health and safety and food safety in partner countries to be included in the modules

Methods: review of scientific and professional literature, legal regulations

Results: national reports

Assignment: All partners, UM prepares template for national reports first and synthesis at the end

Time: template by 7th of February, national reports by 20th of March

2. Identifying educational needs

2.1. Preparing for focus groups

Content: preparation of auxiliary questions to guide the focus group conversation

Methods: developing questions based on previous step

Results: questionnaire

Assignment: UM develops a questionnaire, partners supplement it (confirmation of the questionnaire during the M2 meeting)

Time: by 16th of April

2.2. Conducting focus groups

Content: conducting focus groups by each partner country to identify specific needs; conducting individual videotaped interviews

Methods: group semi-structured interview with teachers, students, professionals, inspectors, employers, food service staff; up to 10 participants; questions about health and safety in food production and the needs about the modules

Results: national reports

Assignment: All partners, UM prepares template

Time: by the 29th of May

3. Final report

Content: final common conclusions of state-of-the-art and focus group

Methods: partners submit findings to the UM, which produces a final report

Result: final common report

Assignment: UM prepares template and synthesis, partners confirm

Time: end of July

4. Handbook with modules

Content: development of handbook with modules

Methods: modules constructed based on final report

Result: handbook: project presentation, instructions for educators, modules (duration, learning goals, activities, tools, exercises for students,...)

Assignment: UM prepares template based on final report, content
SPU

Time: by 26th of June

Example: Secret of the soil

Context

Requirements

Results

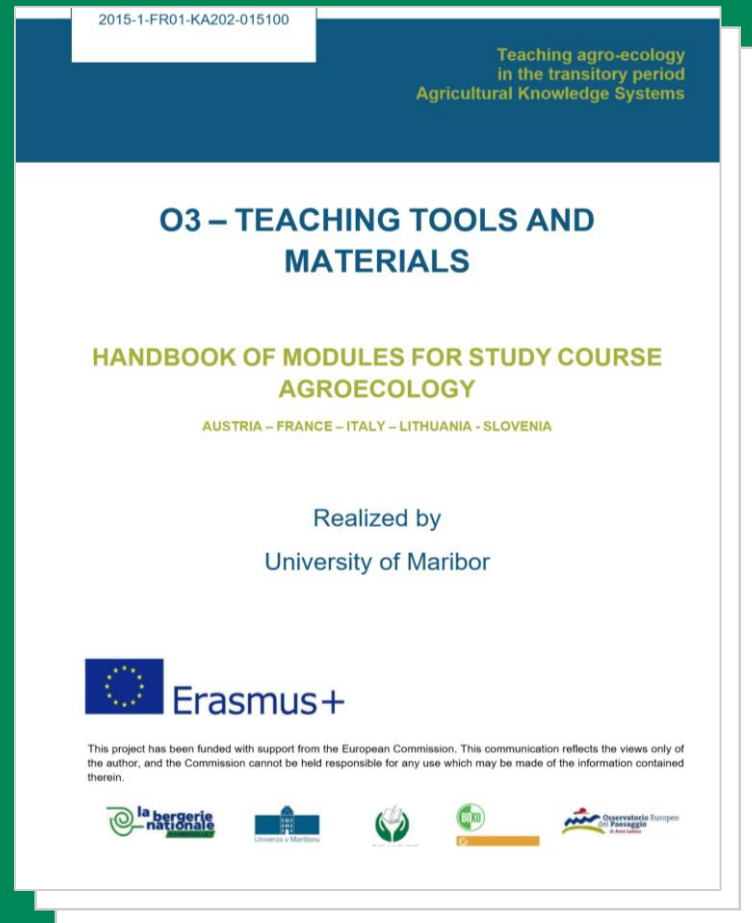
Teaching approach

Teaching methods

Place and accessories needed

Evaluation

Exercise



Collaboration with a partner educational institution

Educational Center Piramida Maribor:

- lower and middle vocational education, technical and vocational post-secondary vocational education, tertiary education
- programs: biotechnology and care, baker, butcher, confectioner, food technician, food and nutrition engineering
- education of adults
- practical work in companies and school
- research work, projects, selling school made products (bread, bakeries, cakes, biscuits, pastries, chocolate pralines, sugar and marzipan decoration, pasta, organic meat)

Timeline

JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP
Brochures End of February (UM)								
Literature review template 7. 2. (UM)								
	Literature review 20. 3. (all partners)							
		Focus group questionnaire 16. 4. (UM)						
			Meeting in Slovenia 20.-23. 4. (all partners)	Focus groups (all partners) Focus groups national reports 29. 5. (all partners)	Final handbook with modules 26. 6. (UM, SPU)			Multiplier events 11. 9. (all partners)