



# SAFE2FOOD

Increasing the Qualifications of the Employees of the Food Manufacturing Sector in the Areas of Occupational Health and Safety and Food Safety

## **ANNEX 1: FOOD SAFETY IN EU** SAFE2FOOD TRAINING PROGRAM

Duration: 4 hours

Target groups: food sector employees

Methods: self-education, e-learning

### **INTRODUCTION**

EU is world's largest producer of food and drink products and has one of the highest food safety standards in the world, mostly because of the EU legislation in place.

The ANNEX 1 enables you to get informed about general policies and rules on adult education, occupational and food safety and labeling in the European Union. Annex consists of Table with general information and instructions on how to process important information. It also includes Resources for easier self-education. The Annex is used together with SAFE2FOOD digital platform, where you can find educational videos.

TOPICS	DURATION	TOPICS
Topic 1	1 hour	Lifelong learning in EU
Topic 2	1 hour	Occupational safety in EU
Topic 3	1 hour	Food safety in EU
Topic 4	1 hour	Labeling food in EU



# LESSON: FOOD SECTOR POLICY IN EU (4 HOURS)

TOPICS	GOALS	MATERIALS	PROCESS	RESULTS	EVALUATION
<ul style="list-style-type: none"> <li>· Lifelong learning in EU</li> <li>· Occupational safety in EU</li> <li>· Food safety in EU</li> <li>· Labeling food in EU</li> </ul>	<ul style="list-style-type: none"> <li>· To get familiarized with adult education in EU</li> <li>· To update knowledge about EU policies on safety and health at work</li> <li>· To update knowledge about food safety in EU</li> <li>· To get informed about labeling rules in EU</li> </ul>	<ul style="list-style-type: none"> <li>· Resource 1</li> <li>· Resource 2</li> <li>· Resource 3</li> <li>· Resource 4</li> <li>· SAFE2FOOD digital platform</li> <li>· SAFE2FOOD synthesis report</li> </ul>	<ol style="list-style-type: none"> <li>1. Study Resource 1 and fill in Resource 2</li> <li>2. Study Resource 3</li> <li>3. Fill in OiRA Risk Assessment Report</li> <li>4. Study Resource 5 and fill in Resource 6</li> <li>5. Study Resource 7 and fill in Resource 8</li> <li>6. Fill in Resource 9</li> </ol>	<ul style="list-style-type: none"> <li>· Resource 2</li> <li>· OiRA Risk Assessment Report</li> <li>· Resource 6</li> <li>· Resource 8</li> <li>· Resource 9</li> </ul>	<ul style="list-style-type: none"> <li>· Present conclusions to family, friend or coworker</li> <li>· Answer their questions and get their feedback</li> <li>· Compare answers with coworkers</li> </ul>



## RESOURCE 1

Lifelong learning: education and training to increase job opportunities, acquire new skills and personal development. Important part of the EU's strategy for social and economic progress and overall sustainable development. Particular priority areas are literacy, numeracy and digital skills, language skills, entrepreneurship, active citizenship and cultural awareness.

Vocational education and training (VET): key element of lifelong learning, which equip citizens with knowledge, skills and competences required in particular occupations and on the labor market. Adults can inrole in continuing VET (C-VET) after initial education and training, or after beginning working life, to upgrade knowledge, acquire new skills, retrain and develop personal and professional skills.

### **European Association for the Education of Adults (EAEA)**

Linking and representing EU organizations directly involved in adult learning. It promotes adult education, access to and participation in non-formal adult education for all, particularly for groups currently under-represented in society.

[www.eaea.org](http://www.eaea.org)

### **Lifelong Learning Platform (LLL)**

Connecting more than 50 000 educational institutions and associations covering all sectors of formal, non-formal and informal learning. Their members reach out to several millions of beneficiaries.

[www.lllplatform.eu](http://www.lllplatform.eu)

### **Electronic Platform for Adult Learning in Europe (EPALE)**

Multilingual, open membership community of adult learning professionals. It provides accurate information relevant for adult education practitioners.

[epale.ec.europa.eu/en](http://epale.ec.europa.eu/en)

### **European Centre for the Development of Vocational Training (CEDEFOP)**

Decentralized agency as a reference center for vocational education and training. The agency is helping the European Commission, EU Member States and social partners to develop the right European VET policies .

[www.cedefop.europa.eu](http://www.cedefop.europa.eu)



## RESOURCE 2

How can lifelong learning improve my personal and professional life? Where can I get more information?

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## RESOURCE 3

**European directives on safety and health at work:** legal measures to promote and protect health and safety of workers in all sectors, to eliminate or minimize occupational risks by identifying protection measures, to promote safety of workers when using machines and work equipment and to introduce a more precise division of responsibilities between employers and employees.

[osha.europa.eu/en/safety-and-health-legislation/european-directives](https://osha.europa.eu/en/safety-and-health-legislation/european-directives)

**EU-OSHA:** European agency for occupational safety and health dealing with risk prevention and improving working conditions.

[osha.europa.eu/en/about-eu-osha](https://osha.europa.eu/en/about-eu-osha)

**Online interactive Risk Assessment (OiRA):** guide for micro and small organizations through the risk assessment process.

[oiraproject.eu/en/oira-tools?text=food&op=Search&sort=date](https://oiraproject.eu/en/oira-tools?text=food&op=Search&sort=date)



## RESOURCE 4

1. Go to OiRA webpage
2. Search for specific food industry or use filters on the left to choose country, language, or sector
3. Click on Access the tool in the upper right corner of small tabs
4. Read the introduction
5. Click on Start a new session with this tool
6. Fill in Enter a title for your Risk Assessment
7. Click on Identification + Evaluation on the left
8. Study all the chapters and answer questions
9. Check the Action plan and Report

The screenshot shows the OiRA search results page for the keyword "food". On the left, there is a filter sidebar with a search bar containing "food". The filters include: Country (EU level (2)), Language (EN - English (2) is selected), and Sector (Hotels restaurants catering (1), Sports & recreation (1)). The main content area shows results for "food" with the order set to "Latest first". Two results are displayed: "Hotels and restaurants" (dated 24/09/2019) and "Sport - not-for-profit" (dated 01/11/2015). Each result includes an icon, a date, a category, and an "Access the tool" button.



## RESOURCE 5

**General Food Law:** foundation of EU food sector laws covering the entire agri-food sector from farm to fork. Some key points: food law must be science-based, consumers must be protected, plans for crisis management must be developed.  
[ec.europa.eu/food/safety/general\\_food\\_law\\_en](http://ec.europa.eu/food/safety/general_food_law_en)

**White Paper on Food Safety:** strategic document for assuring the highest standards of food safety.  
[ec.europa.eu/food/sites/food/files/safety/docs/gfl\\_white-paper\\_food-safety\\_2000\\_en.pdf](http://ec.europa.eu/food/sites/food/files/safety/docs/gfl_white-paper_food-safety_2000_en.pdf)

**ISO 22000 Food safety management:** international requirements for a food safety management system that involves interactive communication, system management, prerequisite programs, HACCP principles  
[www.iso.org/iso-22000-food-safety-management.html](http://www.iso.org/iso-22000-food-safety-management.html)

**European Food Safety Authority (EFSA):** organization for scientific advice and communication on risks associated with nutrition, food safety, food chain.  
[www.efsa.europa.eu](http://www.efsa.europa.eu)

**RASFF - Food and Feed Safety Alerts - Consumer's portal:** latest information on food recalls and public health warnings in all EU countries  
[webgate.ec.europa.eu/rasff-window/consumers/](http://webgate.ec.europa.eu/rasff-window/consumers/)



## RESOURCE 6

What are some principles of food safety emphasized in the White Paper (Chapter 2)?

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How EU ensures food safety from field to fork: [www.efsa.europa.eu/en/interactive-pages/fieldtofork/FieldToFork#thefoodchain-title?](http://www.efsa.europa.eu/en/interactive-pages/fieldtofork/FieldToFork#thefoodchain-title?)

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What are some latest food and feed safety alerts in my country?

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## RESOURCE 7

**Label:** source of information for consumer to make informed choices about safe foods, in accordance with health, economic, environmental, social and ethical requirements. Food labels must not mislead consumer about the characteristics, origin, composition, quantity, shelf life or method of manufacture, so labels are in the native language, easily visible, understandable, unambiguous, clearly readable and indelible.

[ec.europa.eu/info/food-farming-fisheries/food-safety-and-quality/labelling-and-standards\\_en](https://ec.europa.eu/info/food-farming-fisheries/food-safety-and-quality/labelling-and-standards_en)

**Mandatory food information:** general principles, requirements and responsibilities for labelling prepacked and non-prepacked foods.

[ec.europa.eu/food/safety/labelling\\_nutrition/labelling\\_legislation/mandatory-food-information\\_en](https://ec.europa.eu/food/safety/labelling_nutrition/labelling_legislation/mandatory-food-information_en)

In general, labeling includes:

- name of the food,
- net amount of food,
- ingredient lists,
- certain substances or products causing allergies or intolerances,
- nutrition declaration,
- quantity of certain ingredients or categories of ingredients,
- recommended consumption or expiration date,
- storage and special conditions of use,
- instructions for use if needed,
- place of origin,
- name or commercial title and address of the food business operator,
- business registration number or identification mark,
- the exact alcohol degree by volume of beverages containing more than 1.2% alcohol by volume.



## RESOURCE 8

What are some principles of food labelling emphasized in the White Paper (Chapter 7)?

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## RESOURCE 9

	OCCUPATIONAL SAFETY	FOOD SAFETY
Principal legal documents		
Main EU institutions		
More information for my workplace		