

## CONCEPT NOTE

Sensitization Workshop  
on  
**Good Agricultural Practices (GAP) for Horticulture  
and Poultry Sector Regulators**

22-25 March



Institutionalization of Food Safety in Bangladesh for Safer Food  
FAO-UN, Dhaka, Bangladesh



## Background

Assuring food safety is one of the most important challenges in Bangladesh. With a view to assure the availability of safe food through proper practice of scientific procedures through coordination of food production, import, processing, storage, supply, marketing and sales related activities, establishment of an efficient and effective authority by repealing related existing acts and reframing act the Food Safety Act, 2013 of Bangladesh has been enacted. As per act, “Food Safety Management System means the acceptable management of Good Agricultural Practices, Good Aqua-cultural Practices, Good Manufacturing Practices, Good Hygienic Practices during food production, processing, preparation and sale of safe and healthy foods, hazard analysis, traceability, food safety emergency response, national food control plan and food safety auditing system, and practice of relevant subjects which is existing in the approved guidance or directives of the relevant Act on specified standard and compliance”.

FAO is providing technical supports to BfSA for its effective and smooth functioning. Globally, FAO is contributing to make sure that people have regular access to enough high-quality and safe food to lead active and healthy lives. The three main goals of FAO include: eradication of hunger, food insecurity and malnutrition; elimination of poverty and driving forward of economic and social progress for all; and sustainable management and utilization of natural resources, including land, water, air, climate and genetic resources for the benefit of the present and future generations.

Horticultural and livestock produce are important food items and are rich sources of various phytochemicals (vitamins, minerals, antioxidants) and proteins, respectively. Currently, assuring safety and controlling quality of food including fruits, vegetables and livestock produce has become one of the most challenging issues in Bangladesh. Often consumers are dissatisfied with poor quality and unsafe produce due mainly to the perceived health risk. The issue of food safety has been emerged as the most serious threat in the context of food security and public health of the country. There are huge concerns in the rank and file of the society over the mishandling and use of harmful chemicals during production and postproduction stages. The main concerns are related to the presence of chemical residues (pesticides, growth regulators, ripening chemicals, antibiotics, preservatives, colouring agents, etc.) and microbial contamination. To safeguard public health, interventions are required to stop malpractice during production and postproduction stages and marketing of food.

The recently enacted Food Safety Act 2013 is an important way forward from the Government of Bangladesh to deal with the deep-rooted concern of food safety. Apart from laws, extensive training and awareness programmes are needed so that relevant stakeholders can adopt improved practices to maintain quality and safety of produce along the supply chains. Consumption of good quality, nutritious and safe food can only be assured if quality and safety control can be started right from the production (manures, fertilizers, livestock feed, waters, pesticides, growth regulators, etc.) through

postproduction stages (sorting, grading, washing, packaging, transportation, storage, processing and marketing). Assuring food safety is interdisciplinary and complex and therefore strong coordination among various groups including producers, traders, processors, policymakers, law enforcing agencies, researchers, physicians, civil society representatives, and other relevant GOs and NGOs is needed to prevent malpractice and thereby improve quality and safety situation in the horticulture and livestock chains of Bangladesh.

Adoption of standard practices at various stages of food chain is needed so that contamination (chemical and microbial) can be reduced or eliminated. This would minimize time, money and energy, for instance, inspecting final products where no measures could be taken but to destroy or withdraw food items which have been produced at the expense of significant amounts of inputs. So, a great deal of attention is needed to make adequate and need based intervention so that standard good practices like GAP (Good Agricultural Practices), GHP (Good Hygiene Practices), GHP (Good Husbandry Practices), GVP (Good Veterinary Practices), and so on can be adopted and supply good quality and safe produce to the consumers. **In view of the above, FAOBD under the project "Institutionalization of Food Safety in Bangladesh for Safer Food" is going to organize a Sensitization Workshop on Good Agricultural Practices (GAP) for Horticulture and Poultry Sector Regulators in Dhaka with the financial support from USAID.**

## Objectives

The overall objective of the training is to facilitate horticulture and poultry produce in conformity with the quality and safety as mentioned under Sections 23, 24, 25, 26, 30, 32, 33 and other related sections, rules and regulations of the Food Safety Act 2013. The specific objectives of the present training are:

1. Facilitate establish good agricultural practices as mentioned under Section 13 (4) of the Food Safety Act 2013.
2. Facilitate formulate necessary rules and regulations under the Food Safety Act 2013 to ensure availability of safe horticultural and poultry produce.
3. Facilitate adopt GAP in food chain categories of different codes namely farming; processing; feed production; distribution, services; transport and storage; biochemicals; packaging; etc. (e.g. as mentioned in ISO/TS 22003:2007).
4. Aware concerned stakeholders about other standard practices like GHP (Good Hygiene Practices); HACCP (Hazard Analysis and Critical Control Points) including PRP (Prerequisite Programme), OPRP (Operational Prerequisite Programme) and CCP (Critical Control Points); BRC (British Retail Consortium); Global GAP (Global Good Agricultural Practices); and BS PAS (British Publicly Available Specification).

## Good agricultural practices

Food is an indispensable part of our daily life and safety of food is a great concern for all of us. Increased consumer awareness and global trade practices have compelled food business operators to comply with standard requirements. Numerous health related concerns like food-borne illness, cancer, mad cow disease, obesity, etc. have proven the fact that food safety should be the prime concern for food producer, manufacturer, trader, and all other industries involved in food chain. Good Agricultural Practices (GAP) is necessary to control and minimize the risk of food hazards in production, postproduction and marketing of food. It greatly improves food quality and reduces hazards so as to supply good quality and safe produce if implemented properly. The present training programme is expected to create awareness about the requirements of various standard practices for production and marketing of good quality and safe food to the consumers, with special reference to fruits, vegetables and poultry.

## Training description

The present **“Sensitization Workshop on Good Agricultural Practices (GAP) for Horticulture and Poultry Sector Regulators”** focuses to train participants, especially those involved in various regulatory activities, in relation to various standard practices at the production and postproduction stages for assuring quality and safety where a farm can or a group of farms can adopt good practices in order to obtain GAP and other relevant certificates.

The present training programme will mainly focus on standard good practices in relation to production, postproduction and marketing of good quality and safe food including fruits, vegetables and poultry as outlined below:

- ❖ Major hazards associated with food production and marketing.
- ❖ Standards, codes, laws and regulations related to food safety.
- ❖ Requirements for Global GAP.
- ❖ SPS (Sanitary and Phytosanitary Measures) and TBT (Technical Barriers to Trade).
- ❖ Food chain categories and general principles of food hygiene.
- ❖ HACCP (Hazard Analysis and Critical Control Points) including PRP (Prerequisite Programme), OPRP (Operational Prerequisite Programme) and CCP (Critical Control Points).
- ❖ Standard practices for production and postproduction stages (e.g. as specified in ISO/TS 22003:2007).
- ❖ GAP accreditation, certification and testing.

## Advantages

- ❖ Ensure benefits of consuming good quality and safe produce by the consumers.
- ❖ Helps fulfil the requirements for regulatory bodies.
- ❖ Minimizes food hazards along the supply chain.

- ❖ Facilitates to fulfil requirement for certification, for example, GAP certificate may be required by some buyers
- ❖ Enhances marketability by GAP certificate.
- ❖ Helps in implementing food-borne disease control.
- ❖ Helps in preventing food spoilage.
- ❖ Improves safety and quality of food.
- ❖ Helps in sustainability of agriculture.
- ❖ Gives customers added assurance.
- ❖ Increases consumer confidence.
- ❖ Helps wider market access.
- ❖ Helps increase exports.
- ❖ Ensures global recognition.

## Learning objectives

After successful completion of the training programme, the participants will be able to:

- ❖ Describe important standards, codes, laws and regulations for food safety management.
- ❖ Describe common food hazards.
- ❖ Interpret the requirements for Global GAP.
- ❖ Interpret the requirements for GAP accreditation, certification and testing.
- ❖ Understand SPS, TBT and food chain categories.
- ❖ Describe concept of HACCP including PRP, OPRP and CCP.
- ❖ Describe standard practices during production and postproduction stages.
- ❖ Describe the importance of traceability in food recalls.
- ❖ Identify and determine food safety indicators.

## Participants

- ❖ Personnel tasked with managing food safety in supply chain.
- ❖ Persons from regulatory bodies.
- ❖ Representative from farming association.
- ❖ Academia.
- ❖ Researchers.

## Training materials

The training participant will receive a training kit including workshop bag, manual, certificates, etc.

## Date and time

22-25 March 2015; 09:00 AM-2:00 PM.

## Venue

FPMU Conference Room.

## Registration

For registration interested organizations are requested to send nominations in enclosed registration form along with details of organization name, address and names of the participants. No registration fee is applicable.

## Training Faculty

BFSA, FAO-UN professionals and expert trainers will conduct the course. The faculties have extensive experience in the area of primary production, postharvest handling, and agro-processing, marketing and food safety management system.

### **For further details, contact:**

**Prof Dr Md Kamrul Hassan**

National Food Safety Consultant-Horticulture

**Md Abu Sayeed Mia**

National Food Safety Consultant-Poultry

**Institutionalization of Food Safety in Bangladesh for Safer Food**

Food and Agriculture Organization of the United Nations

House-17, Road-10, Dhanmondi R/A, Dhaka, Bangladesh.

Cell: 01714238614; 01942826025

Email: [Kamrul.Hassan@fao.org](mailto:Kamrul.Hassan@fao.org); [Sayeed.Mia@fao.org](mailto:Sayeed.Mia@fao.org)



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