



MORE THAN 500 APPLICANTS TO BE TRAINED IN SAFEMEAT_EU PROJECT!

SAFEMEAT_EU is planned to be piloted across all European countries in 2 sessions in 2015. There are 4 different language options: English, Turkish, Spanish and German. More than 500 applicants are expected to be trained at the end of the SAFEMEAT_EU project.

Successful participants are awarded a certificate at the end of the programme.

APPLY NOW!

www.safe-meat.eu



Kalite Sistem Group Kalite Sistem Group,
TURKEY



BETELGEUX, S.L.,
SPAIN



Lebensmittelversuchsanstalt,
AUSTRIA



University of Burgos,
SPAIN



**Poultry Meat Producers and
Breeders Association,**
TURKEY



Advancity,
TURKEY



Food and Veterinary Service,
LATVIA



IMPROVING FOOD SAFETY PRACTICE IN MEAT SECTOR TRAINING PROGRAMME

www.safe-meat.eu



Lifelong
Learning
Programme

This project has been founded with support from the European Commission, LLP Leonardo da Vinci Programme.
Contract No: 2013-1-TR1-LEO05-47583

Project Coordinator:
Kalite Sistem Group

A TRANSFER OF INNOVATION PROJECT

SAFEMEAT_EU is a transfer of innovation project under LLP Leonardo da Vinci Programme and it is transferred from FoodSafetyCheese Project (approval no: 2010-1-ES1-LEO05-21073) coordinated by BETELGEUX, S.L.

SAFEMEAT_EU: AN INNOVATIVE E-LEARNING PROGRAMME ON IMPROVING FOOD SAFETY PRACTICE IN MEAT SECTOR

The central goal of the European Commission's food safety policy is to ensure a high level of protection of human health and consumer interest in relation to food. It is important to understand and meet the training needs of the meat sector by considering their economic importance and the place of food in our lives.

SAFEMEAT_EU – Improving Food Safety Practice in Meat Sector Training Programme is an innovative and integrated online training programme on food safety in meat sector ensuring vocational education for stakeholders of meat supply chain via newest learning methods. SAFEMEAT_EU aims to provide food safety training for meat industry workers.

European Union member countries and a candidate country participated in this project to share their knowledge and experiences on improving food safety in meat sector and e-learning technology. To reward their endeavor, EC decided to fund the project through LLP Leonardo da Vinci Programme (2013-1-TR1-LEO05-47583).

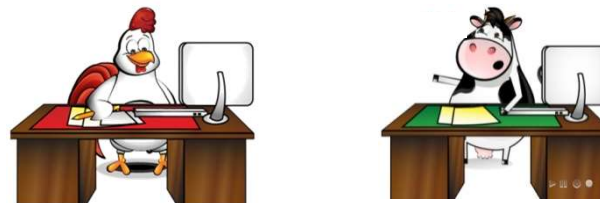
WHY SAFEMEAT_EU IS UNIQUE AND BENEFICIAL?

- It's decentralised but practically oriented
- It provides focused and condensed core expertise for employees working in production
- It includes unique and specific information about meat safety
- It's flexible, practical and informative
- Participants are awarded a certificate



WHO CAN APPLY?

- Meat and poultry industry workers
- Meat and poultry industry experts
- Meat and poultry products processors
- Food engineers
- Veterinary surgeons
- Quality managers
- Food safety experts and students

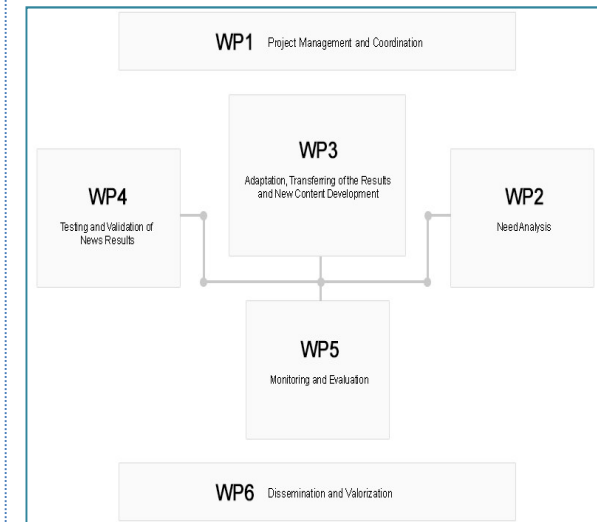


WHAT DO YOU LEARN BY SAFEMEAT_EU?

Training program is developed by a Pan-European committee of top professionals, as to bring about a state of the art curriculum which consists of 4 chapters:

- 1- Meat Supply Chain
- 2- Food Safety
- 3- Food Safety Management
- 4- Food Defense

Since it is laborious to read and comprehend all related hygiene rules; simple and comprehensible language is used in the SAFEMEAT_EU e-learning training as well as giving some case studies about meat hygiene in the lectures to make them easier to understand.



Starting date : 01.12.2013
Project duration : 24 months
Number of partners: 7
Pilot sessions : April 2015
June 2015