

CSIR-FRI/RE/AA/2016/007

COUNCIL FOR SCIENTIFIC AND INDUSTRIAL RESEARCH



Food Research Institute

TECHNICAL REPORT

TRAINING OF QUALITY CONTROL AND ASSURANCE PERSONNEL

14th November- 1st December, 2016

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INTRODUCTION

The upgrading of the Microbiology laboratory of CSIR- Food Research Institute by European Union (EU) under the Trade Related Assistance and Quality Enabling Programme (TRAQUE) project with new sets of equipment positioned it in a comfortable state to provide technical services in the form of training to the food industries. In view of this, letters were sent to some clients of the laboratory to inform them of the training programmes in three different modules at a fee.

Newrest Ghana Ltd showed interest but requested that the training be conducted separately for three of their quality control and assurance personnel for three consecutive weeks on module one. This was planned and tailored to their need. The first training was conducted for Mr. Godson Sawyer Millidah, from the 14th – 18th of November, 2016. The second was for Mr. Emmanuel Nii Yancos Vanderpuye from the 21st – 25th of November, 2016 and the final one was for Mrs Gloria Torny Amenumeh from the 28th November – 1st of December, 2016.

The objectives of the training programme were among others to:

- Create awareness of the need for an Internal Quality Assurance System within the food industries.
- To train participants to observe good laboratory practices.
- To detect and enumerate some food pathogens

Provision of teaching materials, safety clothes, snack and lunch were coordinated with support from Mr. Jeremiah Lartey Brown of the Commercial Division.

METHODOLOGY

The training was delivered by means of lectures and hands-on practical sessions. The training topics covered under the module one included the following:

- Introduction to Food Microbiology
- Practical Food Microbiology
- Environmental and equipment monitoring
- Sterilization of Glassware
- Media preparation and sterilization
- Determination of Aerobic microorganisms in foods
- Determination of *Enterococcus* microorganisms in foods
- Determination of *Bacillus cereus* microorganisms
- Enumeration of *Staphylococcus* microorganisms in food
- Enumeration of *Clostridium* microorganisms in foods

- Lectures

Lectures and discussions on the various topics were delivered by Dr. Margaret Owusu and Mrs. Amy Atter,

- Practical sessions

Participants were taken through hands-on practical sessions by Mr. Evans Agbemafle, Mr. Theophilus Annan, Mr. Michael Amoo-Gyasi and Mr. Alexander Appiah. They were made to enumerate and detect spiked samples given them as part of their assessment.

PROGRAMME EVALUATION

Participants were given the opportunity to evaluate the training programme on the last day. Below is a sample of the evaluation form they filled.



EVALUATION FORM

NAME

DATE.....

EMAIL.....

INSTITUTION.....

In order to understand your training experience we request you to complete and submit this evaluation form. Please tick/write where applicable.

1. How beneficial did you find the different course sessions
 - Very unbeneficial
 - Unbeneficial
 - Somewhat unbeneficial
 - Neither unbeneficial nor beneficial
 - Somewhat beneficial
 - Beneficial
 - Very beneficial.

2. How satisfied are you with the knowledge shared during the lecture?
 - Very dissatisfied
 - Dissatisfied
 - Somewhat dissatisfied
 - Neither dissatisfied nor satisfied
 - Somewhat satisfied
 - Satisfied
 - Very satisfied

3. How satisfied are you with the skills acquired during the practical session?
 - Very dissatisfied
 - Dissatisfied
 - Somewhat dissatisfied
 - Neither dissatisfied nor satisfied
 - Somewhat satisfied
 - Satisfied
 - Very satisfied

4. What was most useful to you and why?
.....
.....

5. Least useful, and why.....

.....
6. Did you find the trainers professionally knowledgeable of the course contents?

- I think the delivery and practical's by the trainers was below average
- I think the delivery and practical's by the trainers was just average
- I think the delivery and practical's by the trainers was of high standard

7. How satisfied are you with the learning materials provided for the course?

- Very dissatisfied
- Dissatisfied
- Somewhat dissatisfied
- Neither dissatisfied nor satisfied
- Somewhat satisfied
- Satisfied
- Very satisfied

8. Do you believe you can apply the course skill and knowledge acquired to real work challenges?

9. How satisfied are you with the lunch provided for this course?

- Very dissatisfied
- Dissatisfied
- Somewhat dissatisfied
- Neither dissatisfied nor satisfied
- Somewhat satisfied
- Satisfied
- Very satisfied

10. How satisfied are you with the snack provided for this course?

- Very dissatisfied
- Dissatisfied
- Somewhat dissatisfied
- Neither dissatisfied nor satisfied
- Somewhat satisfied
- Satisfied
- Very satisfied

11. Is there any topic you would like as to include in subsequent trainings?

12. Any other comments?

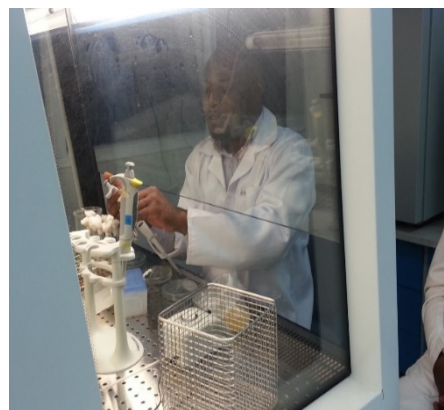
.....
Thank you for completing the course evaluation form.

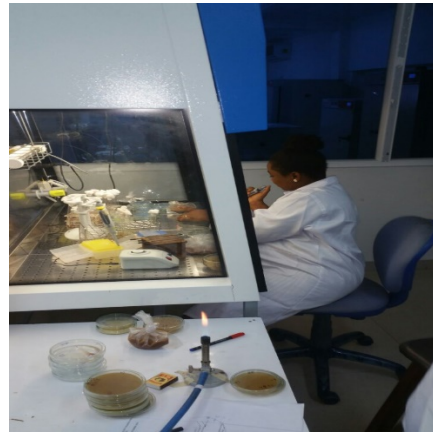
CERTIFICATE

Certificates signed by the course co-ordinator, Mrs. Amy Atter and the Director, Dr. Mrs Mary Obodai or Deputy director, Dr. Charles Tortoe were presented to participants at the end of the training. The Deputy Director graced two of the presentation ceremonies.

PICTURES

Mr. Godson Sawyer Millidah, Mr. Emmanuel Nii Yancos Vanderpuye and Mrs Gloria Tornyi Amenumeh performing different analyses in the laboratory and the presentation of certificates.





CONCLUSION

Participants were very enlightened after the training and hoped to have more of such opportunities in future at Food Research Institute.