

Stakeholder's Requirement for Employee in Food Safety and Quality

Introduction

AsiFood is a project funded by the European Union (EU) in the framework of Erasmus+, Key Action 2 (Higher Education Capacity Building) aims to develop and implement EU's quality training programs on food safety at universities in ASEAN countries. The project includes 13 main partners from 7 countries including AGRENIUM, Montpellier SupAgro (France), University of Natural Resources and Life Science Vienna (Austria), Liege University (Belgium), Kasetsart University, Prince Songkla University, Asian Institute of Technology (Thailand), Institute of Technology of Cambodia, Royal University of Agriculture (Cambodia), Hanoi University of Science and Technology, Vietnam National University of Agriculture, Nong Lam University – Ho Chi Minh City (Vietnam).

OBJECTIVES

The objective is to provide evidence-based assessment to engage the stakeholders in recruitment and formulate the modules to train the professionals and students on food safety and food quality systems.

NOTE

- A. Respondents to the Survey are kindly requested to
1. Provide their contact details for follow-up in case clarifications are needed;
 2. Answer as many questions as possible
 3. Consult within their organization if different inputs are needed to build consensus on the responses;
- B. Respondents are informed that
1. It is to notify that this questionnaire is solely for the research purpose to formulate the training courses to train the professionals as per needs of industrial requirements.
 2. Responses are confidential and will only be treated quantitatively and qualitatively for the analysis; respondents and their organizations will not be quoted directly in the final report;
 3. Stakeholders participating in the Survey will be consulted throughout the project cycle with several opportunities to comment on the draft report until the publication is completed ;
 4. The survey requires about 20-25 min only
 5. A follow-up to the questionnaire will give further opportunity to provide stakeholder's need in order to build up 3 modules for training programs and the courses for master program in Food safety and Food quality.

QUESTIONNAIRE

Direction: Please indicate your answers with each of these questions regarding your collaborations with the higher education institutes. Please fill in the blank or place a "Tick" mark in the box(es) of your answers, also give your opinion regarding targeted survey.

* Required

General Information

1. Organization's/Company's Name*

Tawantip food products co., ltd

Mitr Phol Sugar Corp., LTD

FoodStar Co., Ltd.

Delifrance

CPF (Thailand) Public Co., Ltd

Siam makro

Department of Agro-Industry

Charoen Pokphand Group Co., Ltd.

Agricultural and Food Marketing Association for Asia and the Pacific

Dutch Mill Company Limited

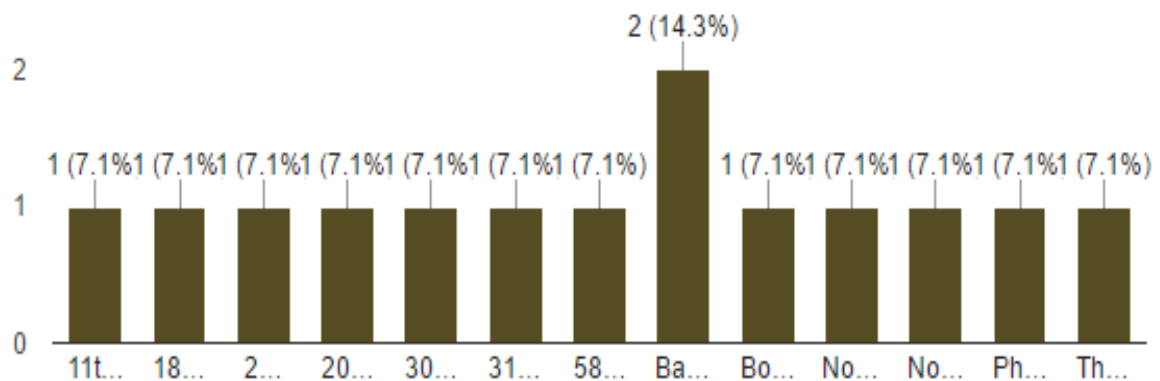
Betagro

NSF International

Prime Product Industry co., Ltd.

Ampol Food Processing Ltd.

2. Address*



3. Phone/ Fax number

+6626568527-32 Ext 173

034-981-335-40

02-989-7613-17

+66 (0) 98-578-7612

0838975400

+66877108804

4. E-mail*

Bonus_p@hotmail.com

nareerutp@gmail.com

chakkrit.c@foodstar.co.th

+66 027126690

Kritta002@gmail.com

navaporn@gmail.com

chheko.sim@gmail.com

actayxar@gmail.com

ake.pisuth@gmail.com

dhakaldamodar41@gmail.com

natthaponkobulerd@gmail.com

mthapa@nsf.org

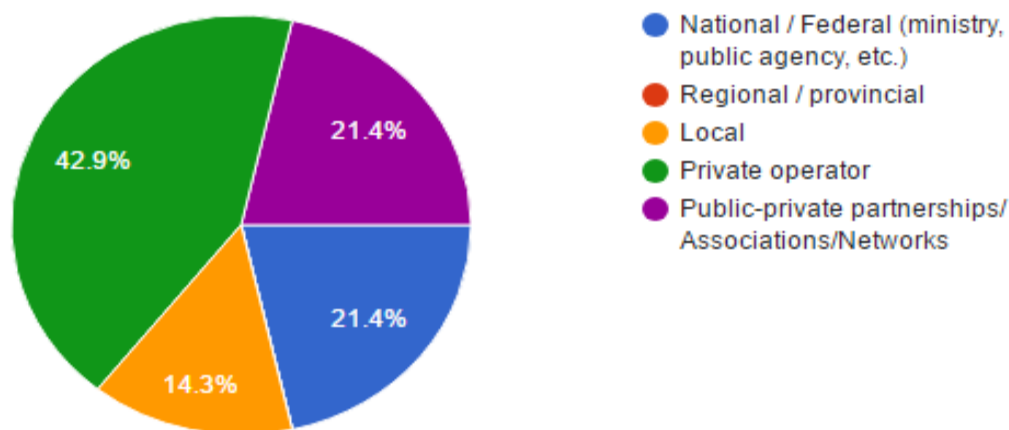
Bo-tong, Chon Buri 20270

factory@ampolfood.com

5. Company's Website (if any)

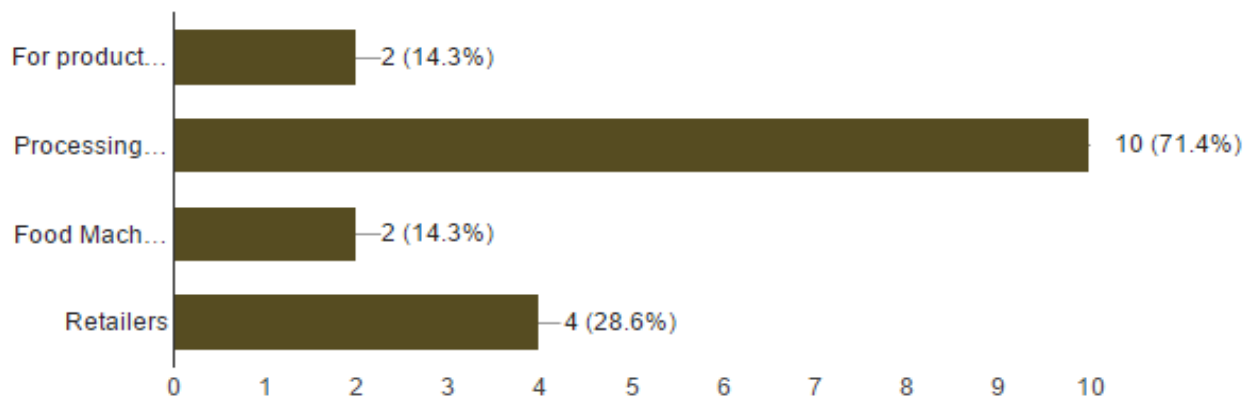
http://www.foodstar.co.th/
Www.delifrance.com
Non
http://www.dutchmill.co.th/
betagro.com
www.nsf.org

6. General Characteristics of Organization/Company (Inter-governmental / supranational organization) * (14 responses)

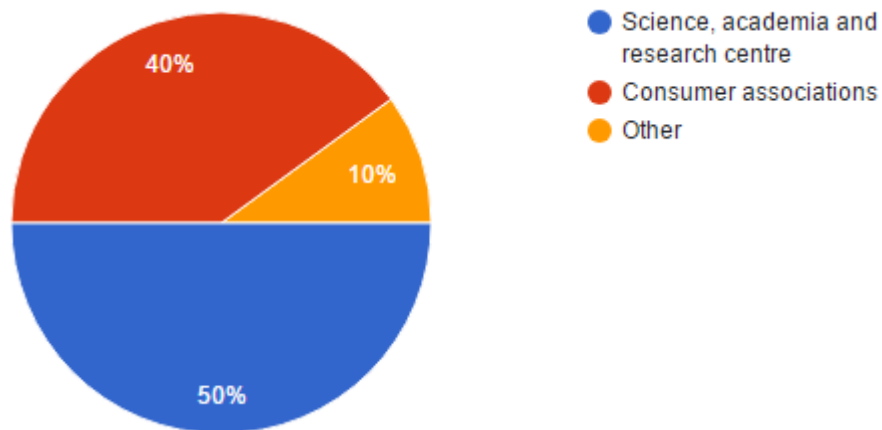


7. Business depending primarily on food * (14 responses)

- For production at farm level
- Processing Industries
- Food Machinery Production
- Retailers



8. Service Based (10 responses)



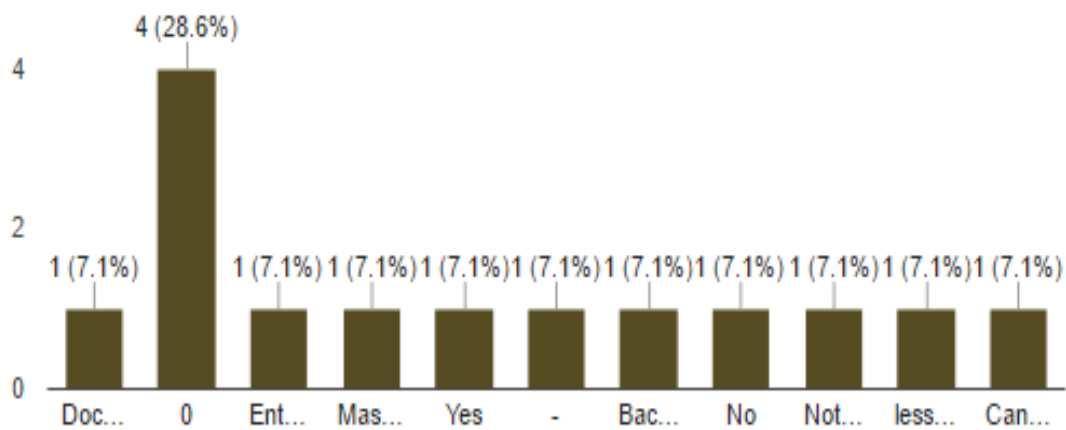
9. Organization's/company's Profile. Established year (5 responses)

1946
1994
1984
Don't Sure
1944

10. Number of Permanent and Temporary Employees (7 responses)



11. Qualification of Employees (Doctoral Degree)* (14 responses)



12. Masters Degree (7 responses)

Food engineering and Bioprocess (MSc)
15
8
Yes
Master of Veterinary Public Health
2
Master degree

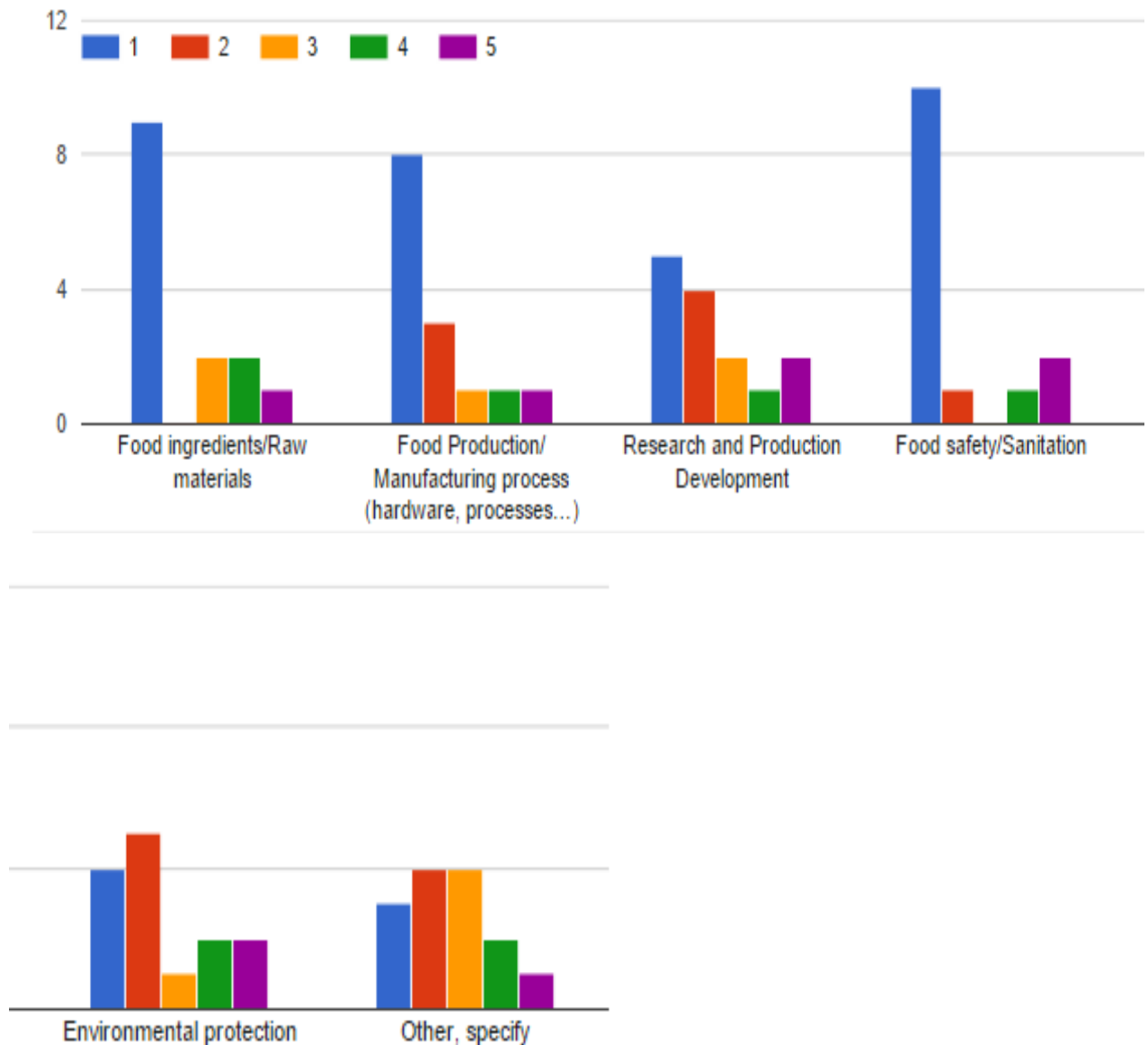
13. Bachelors Degree (8 responses)

Food science and technology (BSc)
150
7
Yes
Bachelor of Veterinary Science
Bachelor degree
Veterinary Technology
Science related- minimum

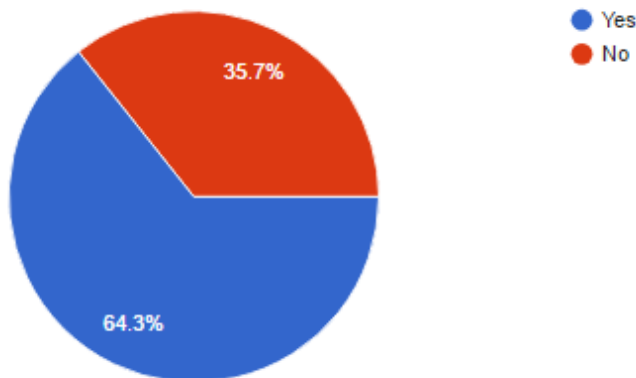
14. Other (1 response)

1135

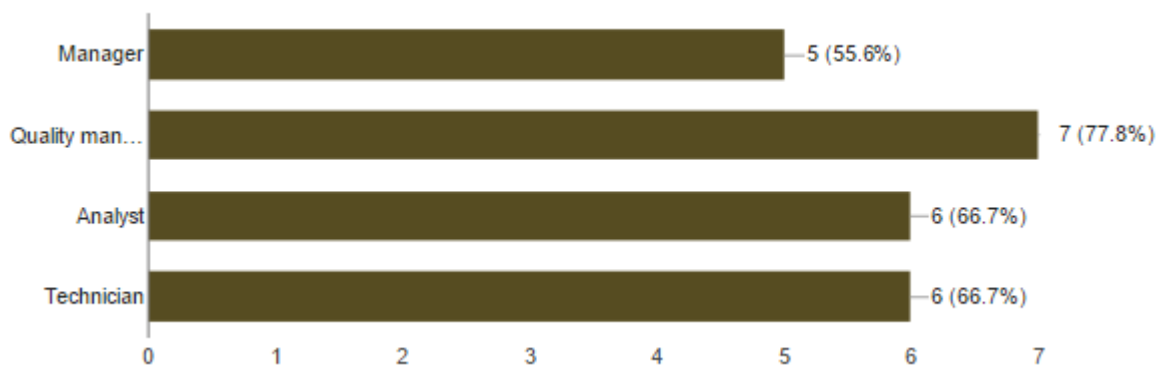
15. What are your organization’s primary areas of interest in food? Please rank from 1 to 5, starting with the most important area of interest (1) to the least important one (5). If an item is not applicable, indicate “N/A”. *



16. Does your organization need to train your staff at Master or PhD degree level? (14 responses)

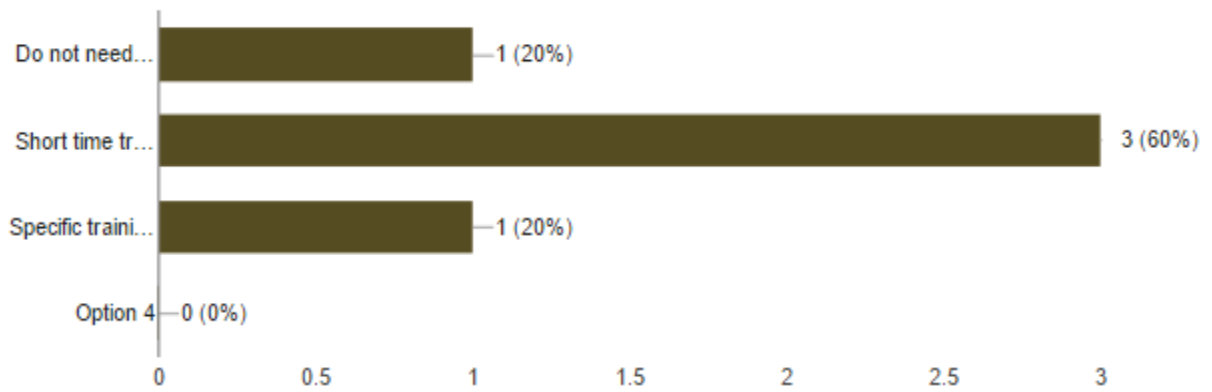


17. If Yes, please mark the following box (es) for position needed



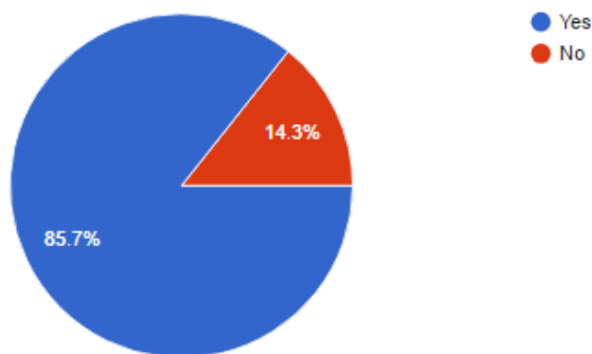
18. If no, please mark the following box(es) for the type of training (5 responses)

- Do not need to be trained
- Short time training at organization (in house)
- Specific training at a University
- Option 4



The need for training high-quality employee in food safety and quality

19. Does your company need employees in the field of food safety management? (14 responses)

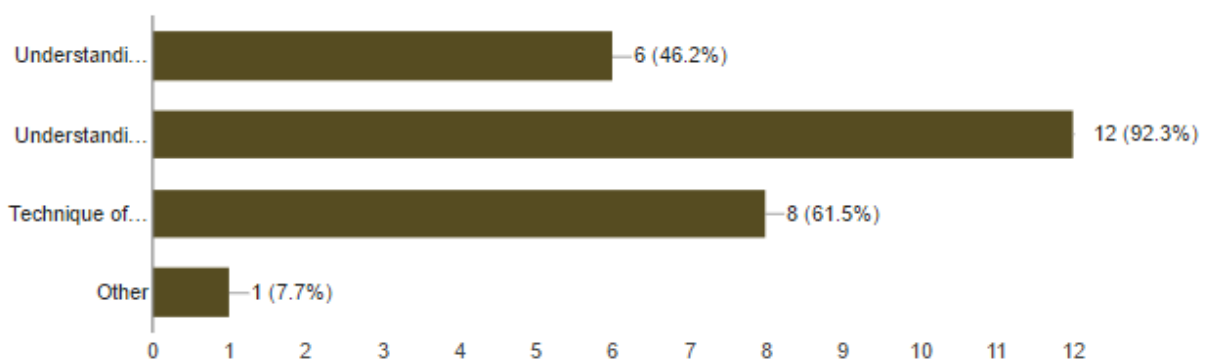


20. If Yes: Has your company had employees in this field? If yes, what is the position? (11 responses)

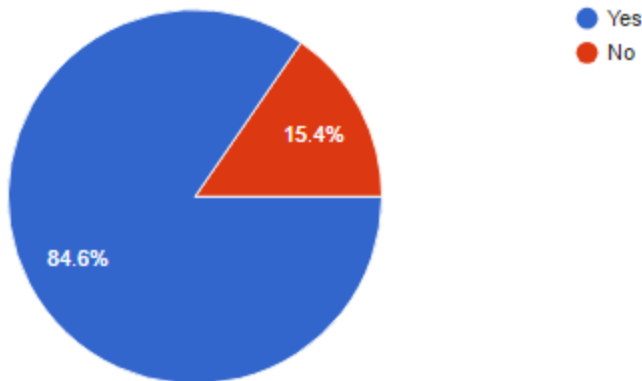
Quality control or Quality assurance sector, Research and development sector.
Quality manager
Yes, QA manager
Quality assurance
QA
Yes, technical officer
FSMS Manager and his team
Quality Assurance
Retail Services/ Supply Chain Manager
Quality Manager and Quality Control Officer
Manager

21. What are the specific requirements of the company for working in the field of food safety management? (13 responses)

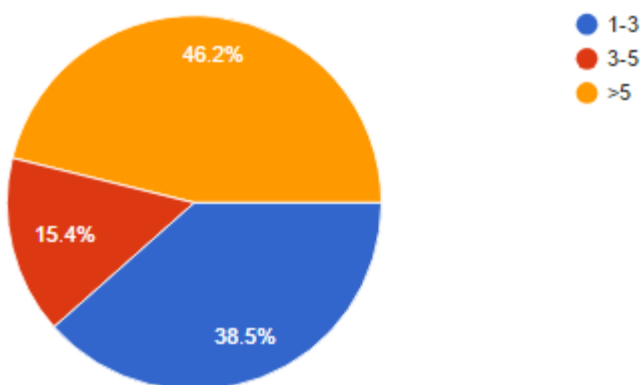
- Understanding of material's properties
- Understanding of Food safety & food quality management
- Technique of Food quality analysis (physical, biological, chemical, sensory...)
- Other:



22. Does your current manpower in the field meet their functions and tasks? (13 responses)



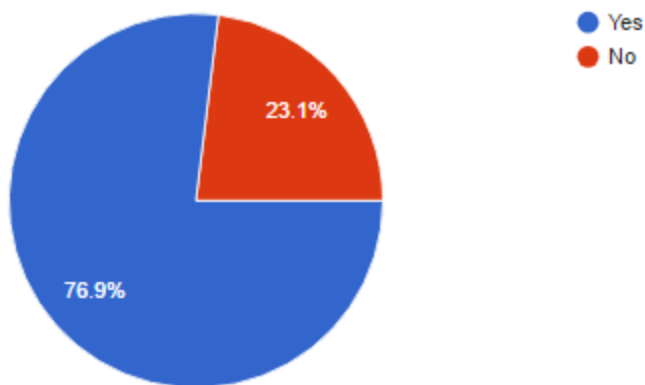
23. In the next 35 years, how many employees do your company intends to recruit in food safety and food quality experts? (13 responses)



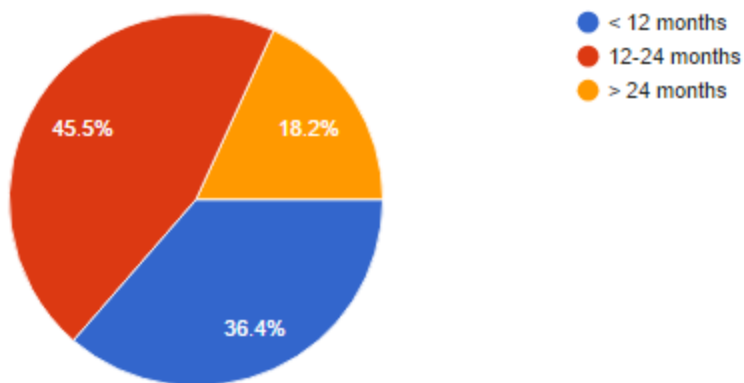
24. If No: In the field of food safety management, if your company does not need people, who will be in charge of the related functions and tasks? (2 responses)



25. If the staff has multiple functions, do they able to complete their work well? (13 responses)

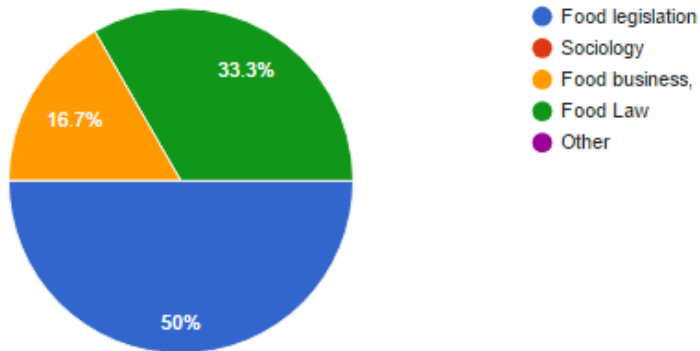


26. If your company currently operates in this way, how many years after your company are expected to recruit?

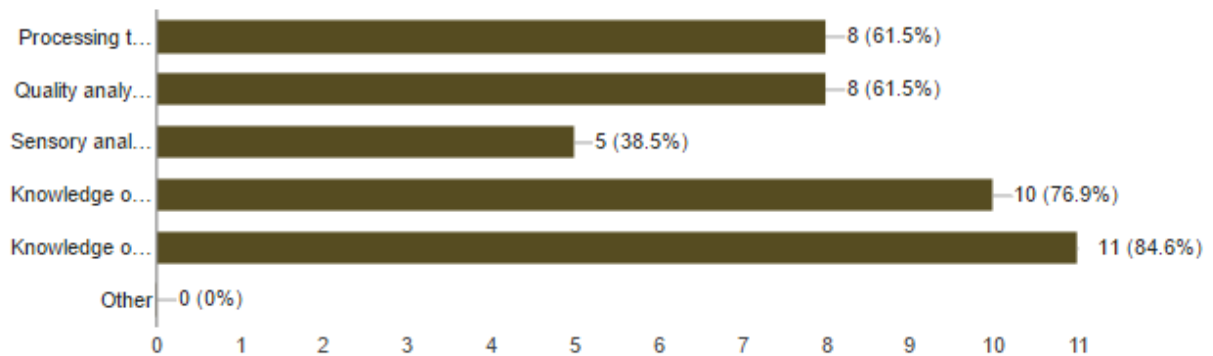


The requirement for quality manpower in the field of food safety management.

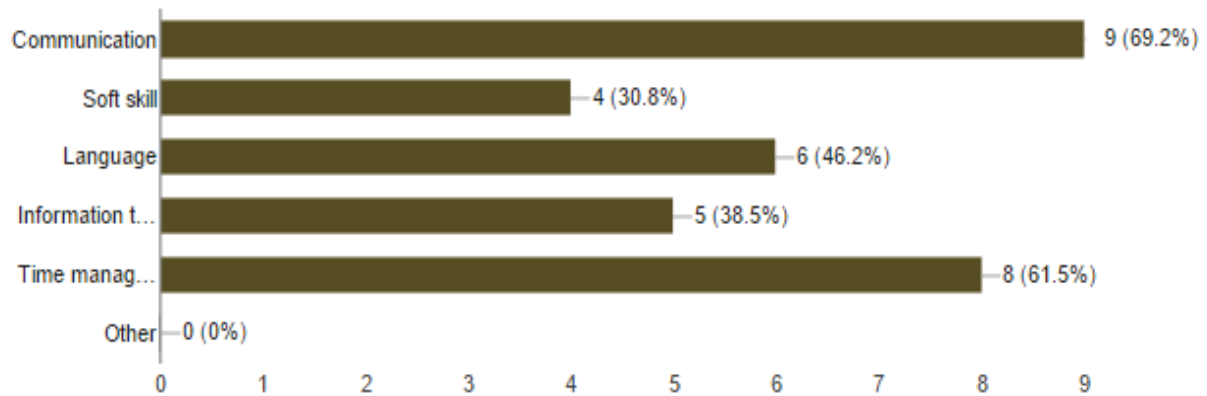
27. Knowledge: What is the social knowledge needed to work in the field of food safety management? (12 responses)



28. What is the basic knowledge needed to work in the field of food safety management? (13 responses)



29. Skill. What is the basic skill needed to work in the field of food safety management? (13 responses)

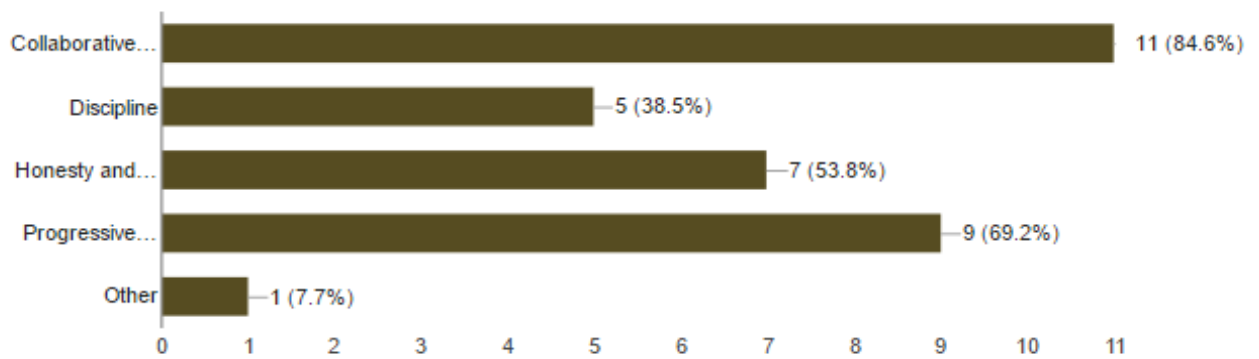


30. What is the practical skill needed to do a good job? (5 responses)

- Good attitude and quick learner
- Time management
- Laboratory analysis
- Good Management
- Sampling, analysis, basic food safety skill

31. Attitude: What is the attitude needed to work in the field of food safety management (13 responses)

- Collaborative and cooperative with colleagues
- Discipline
- Honesty and punctuality at work
- Progressive Team workers
- Other:

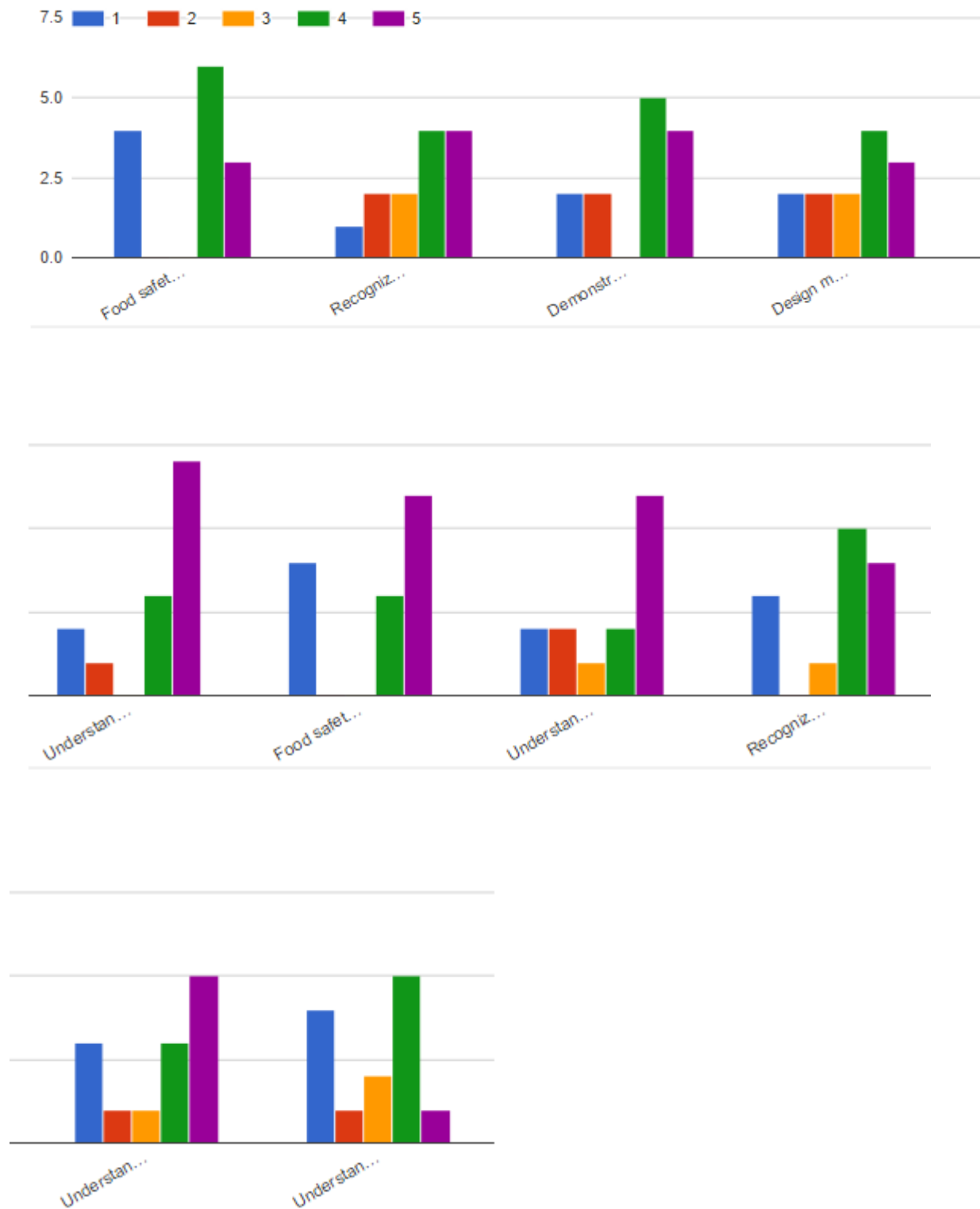


32. We intend to train students in food safety management, in the aim to achieve the following basic capabilities. Please tell us your perspective and evaluation of the level of importance of these competencies. Please select the number below that best present how important are the following issues related to training of high-quality employee in food safety and quality. 15: Less Important (1) to High Important (5).

A. Knowledge

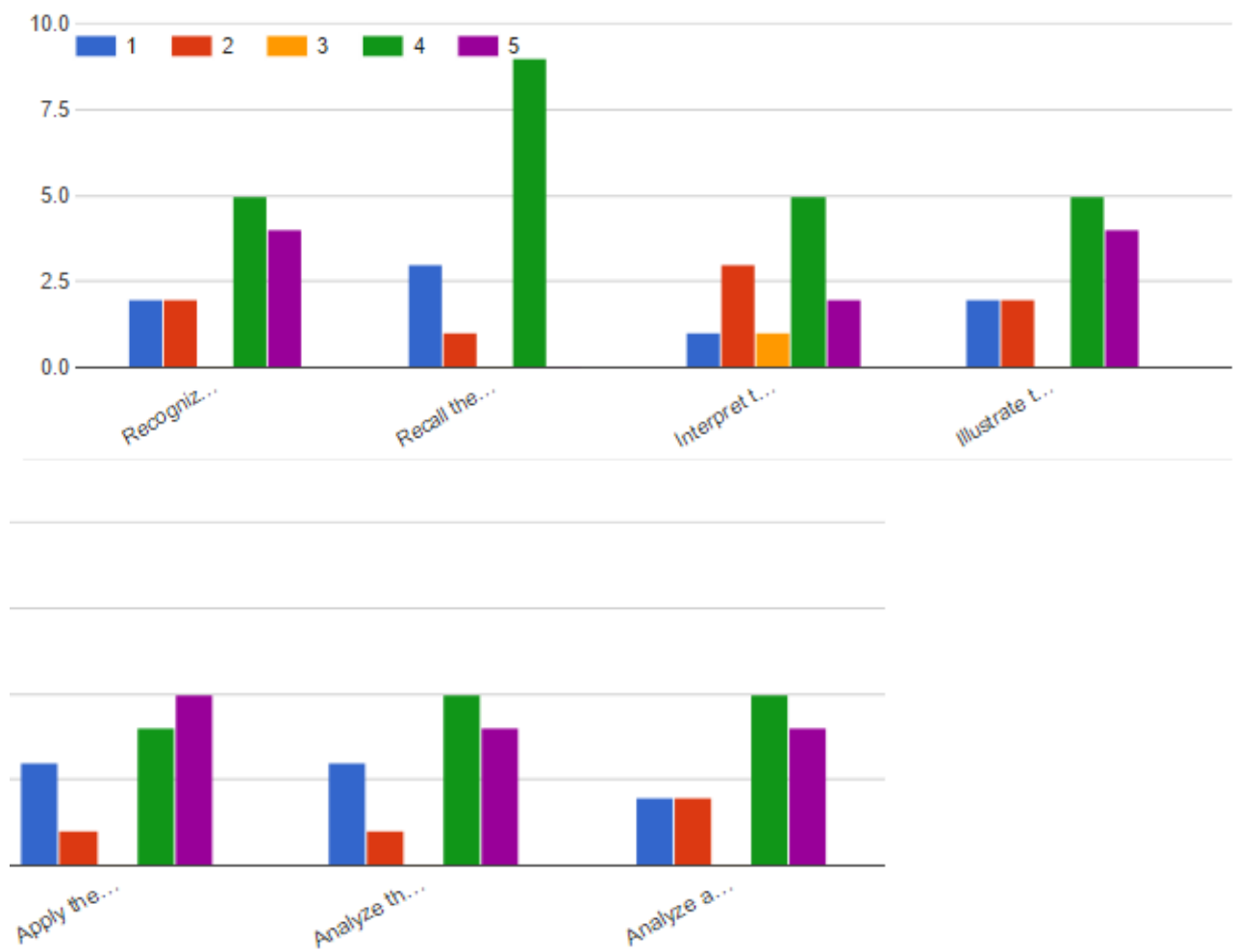
- Food safety & food quality upstream of the food value chain
- Recognize and identify pre harvest and postharvest factors that influence quality and safety of agricultural/livestock/aquaculture products
- Demonstrate how to operate handling system to ensure quality and safety of agricultural/livestock/aquaculture products
- Design management system for quality and safety of agricultural/livestock/aquaculture products
- Understanding the basic requirements for Good Agriculture/Aquaculture/Livestock practices
- Food safety and quality analysis
- Understand the food safety legislations and regulations
- Recognize and identify physical, chemical and biological hazards in food systems
- Understand to validate methods to monitor physical, chemical and biological hazards in food (according to international guidelines)

- Understand to perform chemical analysis using advance techniques (HPLC, LCMS, GC MS, PCR, Western Blot etc)



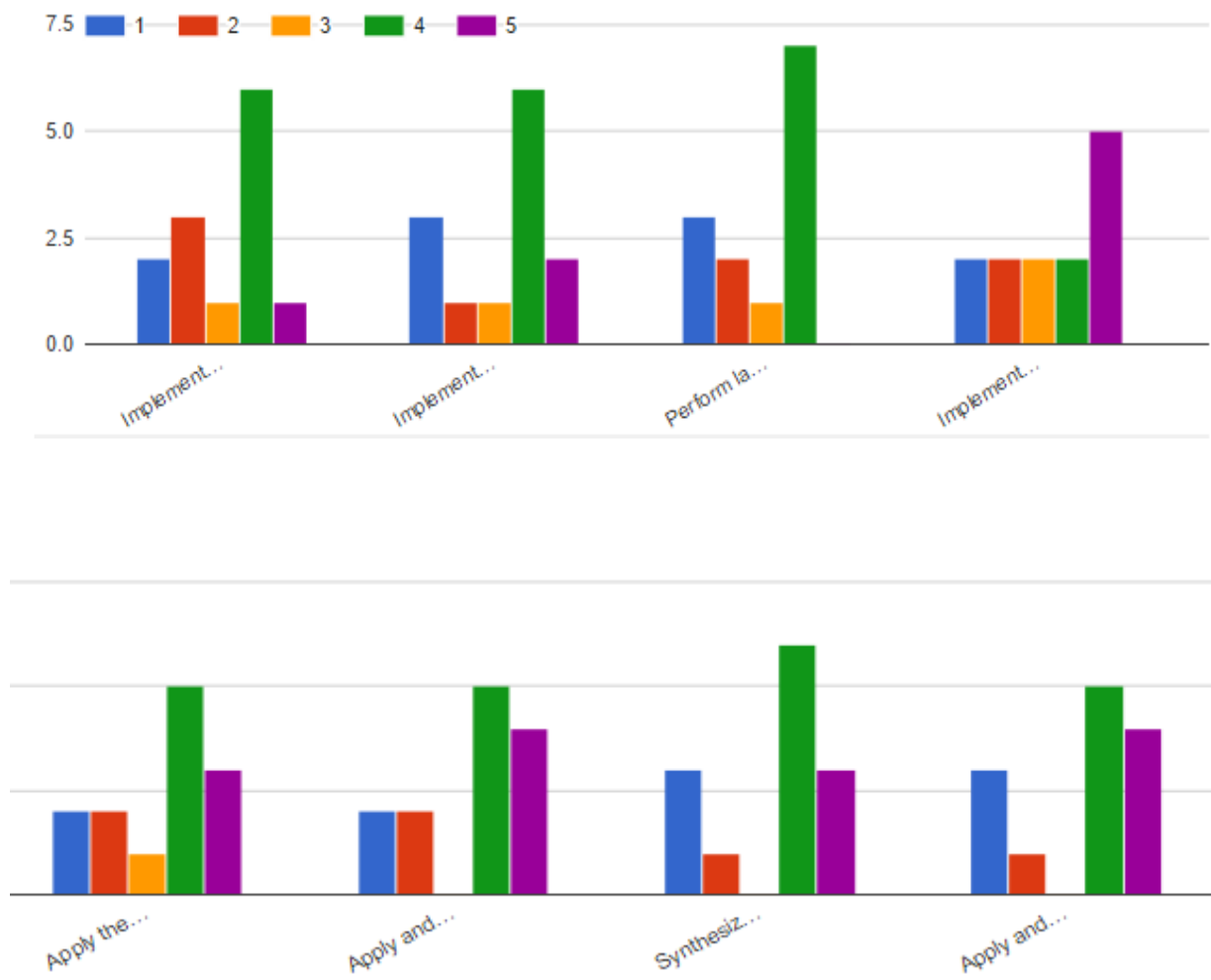
33. B. Food Safety and Quality Assurance in Processing Industry and Distribution

- Recognize the critical components of the food safety and food quality systems
- Recall the required prerequisite program(s) to warrant the safety of food systems
- Interpret the simulated problem based food safety problem(s) in the food manufacturing facilities
- Illustrate the importance of food related hazards and standard regulations and procedures in food processing practices
- Apply the basis of safety issues in food production and supply chain systems
- Analyze the hazards and risks associated with food and beverages
- Analyze and use traceability system in the food chain



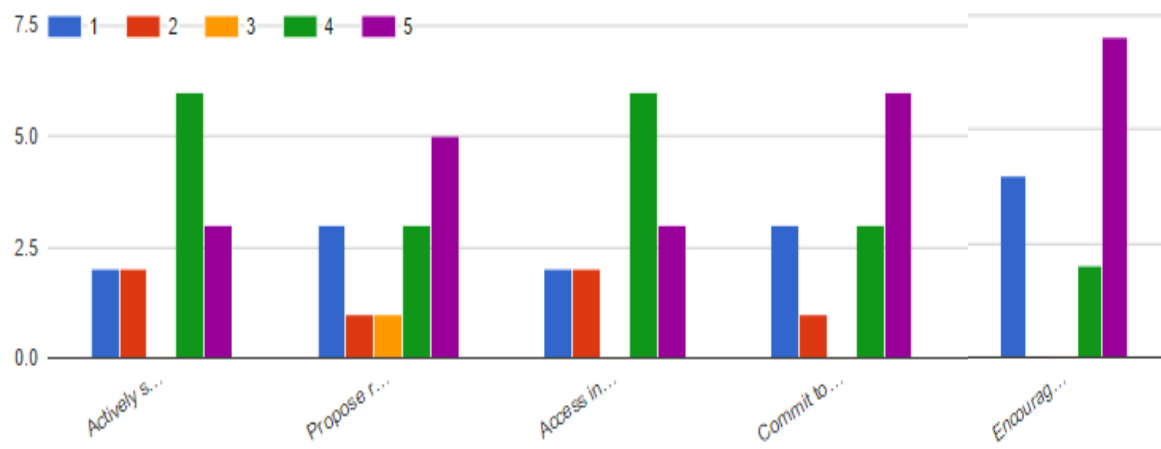
34. C. Skills

- Implement, in testing laboratories, a quality management system according to ISO 17025
- Implement parts of standard analytical method to monitor biological hazards in food
- Perform laboratory analyses for routine chemical and/or biological testing, in the framework of an accredited laboratory
- Implement a sampling plan to monitor chemical and biological hazards in food
- Apply the relationship between prerequisite programs and HACCP
- Apply and perform the HACCP methodology and food safety verification programs
- Synthesize and apply the relevant food safety or food standard legislation in both local and international levels
- Apply and analyze the risks



35. D. Attitude

- Actively seek and evaluate the literatures on food quality and food safety
- Propose research plan and identify issues related to food quality and food safety in the industries
- Access independently the standards and regulations
- Commit to apply HACCP principles in food operation
- Encourage to keep the confidentiality of analytical results



36. In your opinion, what should universities train students to meet requirement of the labor market (knowledge, practical skills, soft skills...)? (7 responses)

Analysis skill and good inspector without Bias,

knowledge, practical skills and mind-set

Motivation of doing good thing

Professional attitude, communication and management skills

Practical skills

Both Knowledge and practical skills

There should be more practical skills like internships, experiments than the theoritical knowledge.