

Terminal Evaluation

Asia

I. Outline of the Project

- Country: Thailand
- Project title: Strengthening of Food Sanitation Training Course
- Issue/Sector: Food Sanitation
- Cooperation scheme: Third Country Training Program
- Division in charge:
- Total cost: 7,640,715 Baht
- Cost per participant: 123,237 Baht
- Share of Japan' contribution: 84.4%
- Period of Cooperation (R/D): 6 October 2000
From: JFY 2000
To: JFY 2004
- Course Organizer: Department of Technical and Economic Cooperation, Ministry of Foreign Affairs
- Implementing Organization: Department of Medical Sciences (DMS)
Office of Food and Drug Administration (FDA),
Ministry of Public Health

1. Background of the Project

Department of Medical Sciences obtained technology transferred from JICA experts under the Project for Strengthening of Food Sanitation Activities since 1994 until 2000. However, in this period of globalization, inter-country communication and contact is inevitably, including in food aspects. The process of food from production to consumption has been scattered from one place to another place. Such movement of food has created various problems regarding quality and safety. Taking into account to the importance of international food safety problems, Ministry of Public Health of Thailand represented by Department of Medical Sciences and Office of Food and Drug Administration has proposed the Project to the Government of Japan for Strengthening of Food Sanitation among neighboring countries under the Third Country Training Program in order to promote consumer's health protection program for people in this sub region.

2. Project Overview

This training course provided participants from the ASEAN neighboring countries with training on food analysis and food control system for the purpose to strengthen activities of food sanitation, and promote consumer health protection program related to food. The course was approximately 60 consecutive days in English. The total of participants was 62 persons during three years, from JFY 2000 to 2002.

(1) Outputs of the Training Program

- 1) Output 1: Methods and technology for effective analysis of food, food products and beverage.
- 2) Output 2: Good laboratory management and laboratory skills.
- 3) Output 3: Food administration and food control system.
- 4) Output 4: Principles of GMP and HACCP
- 5) Output 5: Establishment and management of Food Control Program in their countries.
- 6) Output 6: Research on quality and safety of food.
- 7) Output 7: Food standards, food law and food act (Thai system and international system).
- 8) Output 8: Knowledge and technology transfer to co-workers.

(2) Inputs (JFY2000 - 2002)

Japanese side:

6,450,339 Thai Baht (84.4%)

Thai side:

1,190,376 Thai Baht (15.6%)

II. Evaluation team

Members of Evaluation Team

Mr. Atsushi. SAITO, Mr. Prasit PATANAKIJPAIBUL, Ms. Chatsopa. KLINPUN,
Ms. Junko OKAMOTO, Ms. Mihoko OGASAWARA

Period of Evaluation

21/01/2004~ 31/03/2004 (JFY2003)

Type of Evaluation:

Terminal

III. Results of Evaluation

1. Achievement of the Training Program

To examine the achievement of the training program, the organizer (DMS and FDA) carried out examination to the participants after the training. It implies that most of the participants could obtain knowledge adequately. On the other hand, participants also evaluated training course after the course finished with results on "Good" or "Very Good"

2. Evaluation Results

(1) Analysis on the Achievement in terms of Outputs

Overall evaluation on the achievement in terms of outputs can be summarized that the outputs for the course on Strengthening of Food Sanitation are mostly achieved. The ex-participants acquired their knowledge and skills relating to laboratory management for food analysis and food administration. The knowledge and skills are utilized in their current work as well as shared the information among co-workers and interested persons of food manufacturing products.

(2) Analysis on Relevance

The training program is very much correspondent to the needs and policies of the target group countries in the Southeast Asian Region. The consumer health protection is one of the important policy issues in participated country. Assurance on food safety is vital activities to settle the issues. The training course serves for it, and provides theoretical and practical knowledge for food sanitation. Especially, the course focused on food analysis in laboratory, food administration and control, food standard and law.

3. Factors Promoting Effects of the Training Program

Five substantial factors are identified for the success of this training program. These are:

- Well prepared in curriculum and course design from JICA experts and staffs from DMSc and FDA
- All lecturers have good knowledge in the food sanitation and related fields.
- Highly devoted from the organizer's staffs
- Focused on small target countries in Southeast Asian which have similar food condition and not much different in type of food and culture,
- Willingness of participants during the course period.

4. Factors Inhibiting Effects of the Training Program

Three substantial factors are identified for the inhibiting of this training program. These are:

- Language problem to have fully understanding and communication.
- Different background from participants in 3 groups which have to work and study together in some topics.
- Different needs from the participants in the target countries due to different situation in food sanitation and regulations.

5. Conclusion

All ex-participants, their supervisors as well as the implementing agency mentioned that the training program on Strengthening of Food Sanitation is very useful to the improvement in their food sanitation works. The basic concept and structure of the training program meets with the needs of most of the participants. However the curriculum design should be revised to match with the actual needs and situation from neighboring countries of Thailand in which not so modernized and new technology in food control can be applied. In conclusion this training program is found to be successful and should be continued with slightly modification after the finishing of this year program.

6. Recommendations

Demand for the training course is still high because of not only target countries but also other developing countries have similar issues of food sanitation. Also the performance of DMSc and FDA are well appreciated. In this sense, this program should be the continuously provided.

The following recommendations are for Thailand:

- Review of the program objectives and curriculum contents
- Survey for common needs and current situation in participating countries

The following recommendations are for JICA:

- Dispatching appropriate experts as lecture for training with concentration on how to apply the skills and knowledge to match with the system in target countries
- Extension of course duration for more practical lectures

7. Lessons Learned

The following items are found as key important elements for training course:

- Group training, six persons from each country, enables the participants to help and encourage each other, as the result, their willingness enhanced well.
- Composition of the training course with core and optional modules can be fit on individual background.
- It is important to have good planning in project design including needs assessment, project/course formation, relation of appropriate organizer
- Necessity of monitoring and feed-back