

# Food Safety Expert Trains Staff, SMEs in Food Safety, HACCP



*GSA staff and SMEs undergoing food safety training*

A three-day training programme organised by the British Standards Institution (BSI) was held from Monday, February 10, to Wednesday, February 12, 2025, at the Fiesta Royale Hotel.

The programme was aimed at enhancing the capacity of staff of the Product Certification Department (PCD) and some selected Small and Medium Enterprises (SMEs) in the food value chain.

It was a follow up to last week's visit by Anya Knoetze to interact with inspectors, staff of the PCD and selected SMEs in the food value chain to gather information about the food systems being implemented in the country.

Anya, a HACCP expert from BSI, led the training, which focused on food safety, product certification, and registration.

Dr. Charles Kuranchie, Head of the PCD, said that the training was designed to upgrade the SMEs' knowledge and skills, even though some of them were already engaged in product certification.

The training was interactive, with Knoetze asking the SME participants to define what food means to them. She took them through various concepts of HACCP and other Good Manufacturing Practices (GMP) and encouraged the participants to take the lessons seriously as it would

help them improve their business.

The PCD staff, during the training, provided additional guidance to the SMEs on product certification and registration processes. This comprehensive approach ensured that the SMEs received a thorough understanding of the requirements and procedures.

The participants took turns to share their perspectives, and appealed to the GSA to guide them to help improve their products.



*Anya Knoetze, HACCP Expert*



