



In_Food Quality

Project supported by the EUROPEAN
COMMISSION for the years 2008-2010

Project n° : 2008-1-PT1-LEO05-00412 – IN_Food
Quality



Colegiul Tehnic de Industrie Alimentara Craiova
in collaboration with
ProMas Romania,
Universitatea din Craiova
and
Directia Sanitar Veterinară si pentru Siguranta Alimentelor Dolj
organized in February-March 2010
Training „In_Food Quality”
within the transnational project

**LEONARDO DA VINCI MULTILATERAL PROJECTS TRANSFER
OF INNOVATION, Lifelong Learning Programme- Project number
N2008-1-PT1-LEO05-00412.**

Project supported by the EUROPEAN COMMISSION for the years 2008-2010



Who we are?

The “*Project Management Association*” (*PROMAS*) - **CRAIOVA-ROMANIA** is an educational association from Craiova, Romania,

- **What is our project?**
- In Romania, the envisaged knowledge transfer process of the diverse **IN_Food Quality** materials is being coordinated and facilitated by **ProMAs Romania** with the help of **University of Craiova – The Faculty of Horticulture & The Public Health Body/ D.S.V.S.A. DOLJ/DIRECTIA SANITARA VETERINARA SI PENTRU SIGURANTA ALIMENTELOR - JUDETUL DOLJ,, Dolj.**



WE BEGAN WITH...



Within ProMAs Romania, the project has been initiated and immersed by Mrs. Dorina Goiceanu project manager, who attended the first transnational meeting in Arcos de Valdevez and organized the second project meeting in Craiova Romania.

- **Dorina GOICEANU engineer**, *school manager, with experience in different types of European Projects, specialist in Quality Assurance Fields, trainer of trainers HSF.*
She shared the project methodologies, contents and tools with
- Mrs. **ICA MACICAS Ana Floarea** , *team leader food technology and bioprocess engineering, trainer about companies requirements, who joined the implementation of the project activities, responsible for selection process for the attribution of the "Stamp" & Implementation of "Stamp";*
- Mrs. **BARBOSU Nicoleta**, *engineer in food technology, responsible with interdisciplinary food research, responsible for organizing activities for Coaching/consultancy process;*

Our team was completed with different technicians:

- **Mr. Conf. univ.dr. SAVESCU Petre**, *professor at University of Craiova – The Faculty of Horticulture*, responsible for adaptation contextualization of the "Stamp" and phases in applying the SFS/establish the Local Strategy;
- **Mrs. ROSU Denisa**, *Headmaster at The Public Health Body, Dolj*, responsible for organizing activities for Raise companies of the food industry for a possible application of the products;
- **Mrs. Camelia Mihaela INCROSNATU**, *engineer, experienced in safety work on European level who was engaged in development of the project LdV TOI "InforAdapt2Europe"*, responsible for Inscription/candidature of companies to obtain the "Stamp";
- **Mrs. NASTASEL Maria**, *engineer for food industry who has worked as trainer about companies requirements*, responsible for evaluation strategy; realization of the Plan and strategy of evaluation;
- **Mr. Sandu GOICEANU** *engineer and headmaster, specialist in quality management issues, level who was engaged in development of the project LdV TOI "InforAdapt2Europe"*, responsible for organizing activities for Technical training on HSW to trainers of trainers and leaders/entrepreneurs;
- **MENDEA Claudia Elena**, *engineer for food industry who has worked as trainer about companies requirements*, responsible for dissemination and dissemination process of products, planning, organizing and development of divulgation initiatives of the project; realization of the Plan and strategy of dissemination and transfer;



Our team in the fields of organizing training courses and adapts the IFQ products, worked with:



- Mrs. **BUTARIN Ligia**, *engaged in development of the project LdV TOI “InforAdapt2Europe”*, responsible for translation and adaptation of electronic platform and promoting the forum “In Food Quality” <http://www.epralima.com/infoodquality/> in local education community and <http://promasprojects.ro>;
- Mrs. **ALBOIU Daniela-Hermina**, *technician, who was involved in organizing of the training*, responsible for translation of “Pedagogical Kit”;
- Mss. **RUSU Elvira Mihaela**, *technician, who was involved in organizing of the training*, responsible for organizing activities for Ensure the durability/efficiency of the project; Realization of the Report about Project’s Impact;
- Mss. **RISTEA Oana**, *technician, English teacher, who was involved in organizing of the training*, preparation and translation of the Power Point presentations for Project Meeting; Responsible for translation of “Pedagogical Kit”;
- **Mr. Alexandru Gabriel GOICEANU**, *student, with web-design competences, experience and creativity in Corel Draw, Power Point and Flash.*

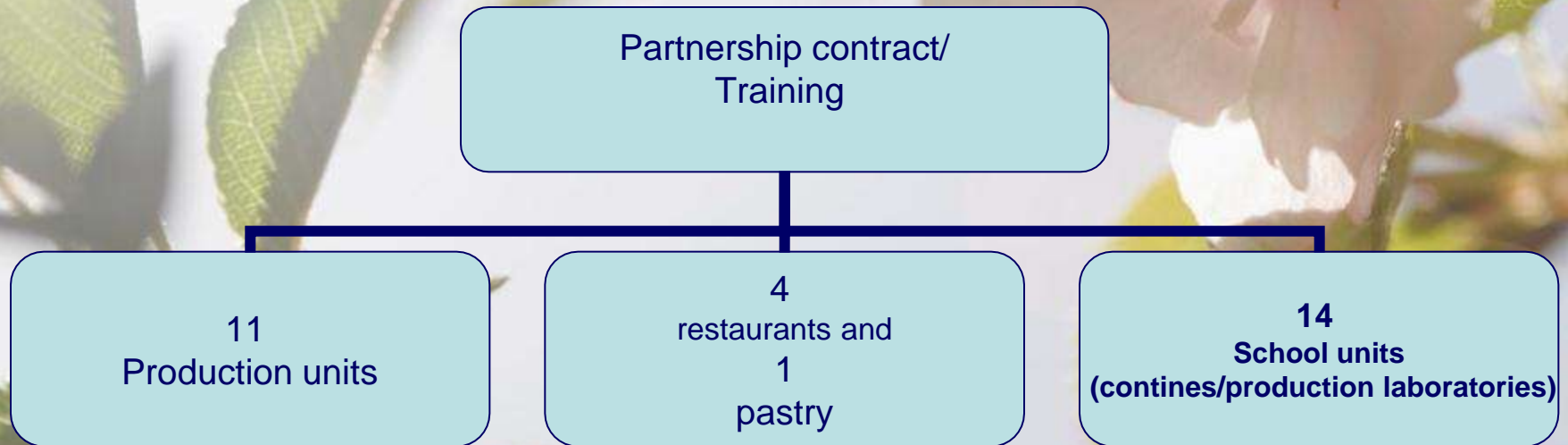
Our IFQ TEAM:



- **WE MUST TO MOTIVATE...**

This is how it started...

Signing the partnership contracts and the training protocol with:



What strategies were used to gather new local partners?

- - **Shares of presentation and promotion our project**
- - **Presentation of "Handbook methodological training"** in the educational circle of catering engineers
- - **Informing** representatives of food business entities and institutions responsible for ensuring employee hygiene and food quality, schools, and other units in Dolj county, with the European standards of hygiene and food safety.
- - **Presentation of products** made under the "Quality In_Food Leonardo - Transfer of innovation.
- - **Promoting Forum "The Food Quality"**
- - **Developing materials for promoting the project**



The activities who was actually implemented by ProMAs Romania are:

- Presentation and dissemination activities within the "In_Food Quality" project:

- **28th May 2009 Local promotion of the project In_Food Quality through the Debate –** at the national level and **Conference on the topic: „EURO-Q”** regarding food quality and security.

- **Topics:** quality of the food products, Romanian legislation regarding food security and quality, European standards for food security and quality



Dezbaterea - la nivel national si activitatea de sustinere de referate cu tema: „Igiena alimentului/Igiena productiei



ANUNT 26 MAI 2009 - Microsoft Word

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150%

INSPECTORATUL ȘCOLAR JUDEȚEAN DOLJ
COLEGIUL TEHNIC DE INDUSTRIE ALIMENTARA
Str. BRESTEI Nr.144,Cod Poștal 200207,CRAIOVA
TEL. 422937, e-mail: cnia2008@yahoo.com, iliemurgulescu@yahoo.com,
Pagina Web: <http://www.murgulescu.dj.edu.ro>

*Vineri 16 octombrie 2009 ora 12:30, va avea loc la
Colegiul Tehnic de Industrie Alimentara, Craiova
Dezbaterea - la nivel national si activitatea de sustinere de referate cu
tema: „Igiena alimentului/Igiena productiei,,*

Tematica:

- *Igiena alimentului/Igiena productiei*
- *Legislatia din Romania -Normele Europene*
- *Expozitie Foto - echipamentele de protectia muncii utilizate in atelierelz si laboratoarele de industrie alimentara si alimentatie publica*

Obiectiv:

IFQ Dissemination at pedagogical Meeting - Oct 2009



Pedagogical meeting in Craiova



COLEGIUL TEHNIC DE INDUSTRIE ALIMENTARA Craiova Prof. Dr.ingh. Gorceanu

in
food quality

Utilizarea materialelor realizate in parteneriatele europene Leonardo da Vinci-Transfer de inovatie, ca auxiliare curriculare utile elevilor si cadrelor didactice

Prezentarea manualului de training
Ghid metodologic
Pentru implementarea pachetului pedagogic
Calitatea Produselor Alimentare
- In_Food Quality

The screenshot also shows the Windows taskbar at the bottom with the Start button, system tray, and several open applications including 'Dnl - PROEC...', 'C:\documents a...', 'Dnl - Sione...', 'Prezentare P...', '1. Prezentare L...', 'document1 - N...', and 'Cerc In Food ...'. The system clock shows 12:09.

**-29 th May 2009 Training Activity: „International Training Courses”
on the topic: „ Food Hygiene and Safety ”.**

The coordinators of „International Training Courses - Food Hygiene and Safety” were:

EPRALIMA-Escola Profissional do Alto Lima,C.I.P.R.L., ARCOS DE VALDEVEZ-PORTUGALIA si PROMAS-Project Management Association, Craiova, Romania, materials prepared and presented by prof.dr. Joao Luiz Nogueira, prof. Rui da Torre Vieito, ing. Vasco Lima,prof. univ.dr. Paulo Fernandes, Deyan Yanev, ec. Christian Colmer, ing. Gabriel Huraj, ing. Vicente Abad, prof. Dorina Goiceanu, Francisco Peixoto de Araújo,ms. instr. Ica-Macicas Ana, ms. instr. Barbosu Nicoleta, prof. Oana Degeratu, prof. Camelia Incrosnatu.

THE SECOND TRANSNATIONAL MEETING in ROMANIA





NGD Mai 2009 - Microsoft Word

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INSPECTORATUL SCOLAR JUDETEAN DOLJ
Colegiul Tehnic de Industrie Alimentara Craiova
ProMAs ROMANIA

In_Food Quality – lansarea la nivel local a proiectului
Proiect nr. LLP-LDV-TOI_2008-PT-412 – In_Food Quality

THE SECOND TRANSNATIONAL MEETING

PROJECT MEETING

AND STEERING COMITÉ

Held in Romania, Craiova, from the 28th to the 30th of May 2009

PARTNERS INVOLVED: PORTUGAL (EPRALIMA), PORTUGAL (ACIAB), PORTUGAL (ESTG-IPVC), PORTUGAL (PREVIFORM, LDA), SPAIN (ADEXA), GERMANY (TTZ), BULGARIA (YOUTH CENTRE OF HASKOVO), SLOVAKIA (OZ PES) AND ROMANIA (PROMAS).

Activity of Convergence

- × Action of immersion to incorporators/disseminators – Evaluation
- × Co-ordination of the communication between the whole partnership (forum inter-partnership, skype, etc. ...)
- × Diagnosis of needs of training in the food sector and technical diagnosis to measure the impact of the training during the experimentation of the training In_food Quality (inquiries, studies ...)
- × Definition of the geographical area of action of each partner
- × Creation of local partnerships (establishment of contacts / protocols

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Target group: Enterprises (managers, representatives of food industry enterprises interested in the hygiene and quality of food products) and Education/ Training Providers

Guests:

- The Regional Authority for Customers' Protection
- The Public Health Authority, DOLJ: Medical nurse SILVIA MOGOS, Medical nurse LIVIA DINU
- The Technical College of Food Industry, CRAIOVA: prof. ANA ICA-MACICAS , prof. NICOLETA BARBOSU
- FLORMANG RESTAURANT: Manager CLAUDIU FLOREA
- S.C. HAME ROMANIA
- PALLACE RESTAURANT , CRAIOVA: Director CRISTI GHEORGHE
- PALATUL RSR, CRAIOVA: general manager COSTI GHEORGHE
- NIELA RESTAURANT , CRAIOVA

Partnership with Local organisations and bodies:

- THE UNIVERSITY OF CRAIOVA, THE FACULTY OF HORTICULTURE: Asist. univ. Petre Savescu, Asist. univ. Florentina Badea
- DIRECTIA DE SANATATE PUBLICA – DOLJ/ The Public Health Body, Dolj
- OFICIUL PENTRU PROTECȚIA CONSUMATORULUI
- NGO- INTEMA

Creating local partnerships (establishing contacts/protocols with other organizations, including municipal organisms)

- SC HEINEKEN ROMANIA S.A. – Beer factory
- SC HAME ROMANIA- Canned food factory
- EMMA WEST- Hotel Restaurant
- SC NUNTA DE BASM – Tourist Complex RSR
- SC NUNTA DE BASM –PALLACE Restaurant
- SC VIVIENNE – Patisserie- 1 patisserie

Education institutions

- Technical College of Food Industry - CRAIOVA
- Economic College „GHEORGHE CHITU” - CRAIOVA
- Kindergarten nr. 50 „SFANTA LUCIA” - CRAIOVA
- Kindergarten „ NICOLAE ROMANESCU” - CRAIOVA
- Technical College „STEFAN MILCU” - CALAFAT
- Technical Highschool ICM 2 – CRAIOVA





**EXCHANGE
EXPERIENCE...**

October 16, 2009: National Debate and activities to support the students' essays on the topic: "European systems to ensure food hygiene (food stuffs),

held in Food Industry Technical College. Craiova

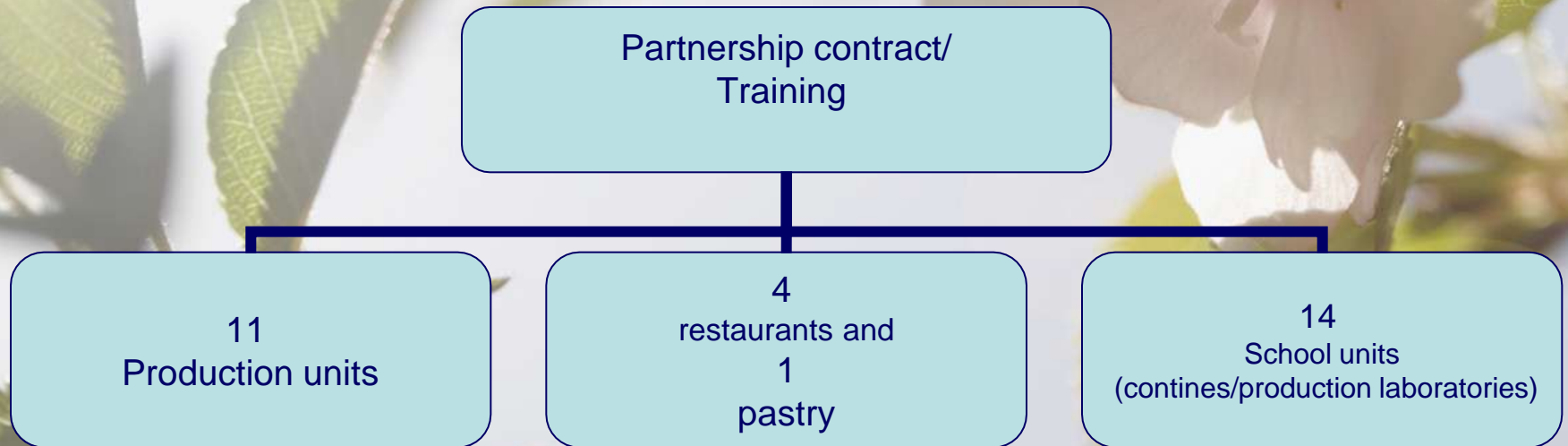


Educational Workshop of the Food Industry Engineers- October, 2009



This is how it started...

Signing the partnership contracts and the training protocol with:



- **PROJECT PRESENTATION AT REGIONAL LEVEL....**

The presentation of – the project at the **Educational Workshop of the Engineers –May 2009**



- The presentation of – the project at the **Educational Workshop of the Engineers –May 2009**



**-Workshops in Training courses IFQ for LEADERS AND
ENTREPRENEURS 10-11.02.2010**

**10.03.2010-15.04.2010: TRAINING COURSES –TRAINING FOR
WORKERS, COLLABORATORS/MANIPULATORS**

**TRAINING IN CASCADA “In Food Quality” in order to provide the
enterprises with critical ability and the necessary training in the field
of Food Safety and Security**



POSTER for training Courses

Poster Training Februarie 2010 - Microsoft Word

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MINISTERUL EDUCAȚIEI CERCETĂRI ȘI INOVAȚIEI
INSPECTORATUL ȘCOLAR JUDEȚEAN DOLJ
COLEGIUL TEHNIC DE INDUSTRIE ALIMENTARĂ, CRAIOVA

TRAINING COURSES
AN INTERACTIVE METHODOLOGY IN ADULT EDUCATION

Colegiul Tehnic de Industrie Alimentară, în colaborare cu ProMas Romania, Universitatea din Craiova și Direcția Sanitară Veterinară II pentru Siguranța Alimentelor Dolj organizează activitatea de „Training In Food Quality” în cadrul proiectului internațional „In Food Quality”-LEONARDO DA VINCI MULTILATERAL PROJECTS TRANSFER OF INNOVATION, Lifelong Learning Programme - PROJECT NUMBER N2006-1-PT1-LEO05-00412.

Scop:

- Instruirea, formarea și informarea grupului-tintă (Key-group) cu privire la produsele realizate în cadrul proiectului „In Food Quality” Leonardo - transfer de inovație - training conform ghidului metodologic și formare în domeniile:
 - - numele manualelor
 - Training pentru lideri
 - Training pentru formare de formatori
 - Prezentarea și diseminarea produselor „In Food Quality” în organizațiile partenere din Romania
- Informarea reprezentanților agenților economici din sectorul alimentar cât și a angajaților instituțiilor responsabile cu asigurarea igienei și calității produselor alimentare, instituții școlare, și alte unități din Județul Dolj, cu privire la cerințele europene de igienă și siguranța alimentară.

STRATEGIA DE TRANSFER DE INFORMATIE ȘI TRAINING:

Miercuri - 3.02.2010

ora 9⁰⁰ - Deschiderea activității

- Acțiuni pregătitoare pentru transferul produselor „In Food Quality”
 - **TEMA 1: SIGURANȚA ALIMENTARĂ – AUTO-CONTROLUL-SISTEMUL HACCP**
 - Training prezentarea cursului, implementarea manualului,
 - Aplicații (workshop)
 - **TEMA 2: SIGURANȚA ALIMENTARĂ –IGIENA PERSONALĂ**
 - Prezentarea cursului, implementarea manualului
 - Aplicații (workshop)
 - **TEMA 3: SIGURANȚA ALIMENTARĂ –DOTARI ȘI ECHIPAMENTE LA LOCUL DE MUNCA**
 - Prezentarea cursului, implementarea manualului
 - Aplicații (workshop)

Joi - 4.02.2010

- **TEMA 4: SIGURANȚA ALIMENTARĂ –CONDIIII PRELIMINARE**
 - Prezentarea cursului, implementarea manualului
 - Aplicații (workshop)
- **TEMA 5: SIGURANȚA ALIMENTARĂ –COSTURI ȘI IMPLICATII ALE PROBLEMELOR DE SIGURANȚA ALIMENTARA**
 - Prezentarea cursului, implementarea manualului
 - Aplicații (workshop)
- **TEMA 6: SIGURANȚA ALIMENTARĂ –MICROORGANISME ȘI ALIMENTE**
 - Prezentarea cursului, implementarea manualului
 - Aplicații (workshop)
- **TEMA 7: SIGURANȚA ALIMENTARĂ –REGLEMENTARI**
 - Prezentarea cursului, implementarea manualului
 - Aplicații (workshop)

Grup tinta:

- Companii (manageri și directori de companii/reprezentanți ai agenților economici din sectorul alimentar interesați de asigurarea igienei și calității produselor alimentare, lucrători)
- Instituții de educație/Instituții de Training

Formatori:

Coiceanu Dorina
Săvescu Petre
Răsu Denisa
Coiceanu Sandu
Ica-Măclăș Ana
Năstase Maria
Barboș Nicoleta
Incroșnetu Camelia

„In Food Quality” este un transnațional LIFELONG LEARNING PROGRAMME - TRANSFER OF INNOVATION, MULTILATERAL PROJECTS, LEONARDO DA VINCI Project supported by the EUROPEAN COMMISSION for the years 2007-2009

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“Poster Training Februarie 2010”: 2,722 characters (an approximate value).

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The courses's training was in February-March 2010 (six sessions; six hours per session) **with 73 representants** from units/companies which signed partnership contracts/training protocols.



Fleyer for training Courses



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COLEGIUL TEHNIC DE INDUSTRIE ALIMENTARA, CRAIOVA

Logo of the European Union and the Ministry of Education and Culture (DS) Lifelong Learning Programme

Formatori:

- Gelicena Berles
- Suzana Petre
- Rosa Desca
- Gelicena Sanda
- Ica-Mariane Ana
- Inoaneta Maria
- Barbosa Nicolita
- Inoaneta Camelia

Pro/Mas Romania

Director:
Priscila Visa

in
Food quality

3-4 februarie 2010

Programul activitatii:

Miercuri - 3.02.2010

ora 9⁰⁰: Deschiderea activitatii

- Actiuni pregatitoare pentru transferul producator "In_Food Quality"
- TEMA 1: SIGURANTA ALIMENTARA - AUTO-CONTROLUL

SE IMPLICATE ALE PROBLEMELOR DE SIGURANTA ALIMENTARA

- Documenta a carnoada, implementarea a manutabil
- Aplicatii (rodo-kep)
- TEMA 4: SIGURANTA ALIMENTARA - MICROORGANISME SI ALIMENTE
- Documenta a carnoada, implementarea a manutabil
- Aplicatii (rodo-kep)

Obiective:

- Sa se realizeze formarea si informarea grupului-tinta (Key-group) cu privire la productie realizata in

EPRALIMA
Scoala Profesionala de Alina Lina C.I.P.R.L.

"In_Food Quality" is a transnational LIFELONG LEARNING PROGRAMME - TRANSFER OF INNOVATION, MULTILATERAL PROJECTS, LEONARDO DA VINCI Project supported by the EUROPEAN COMMISSION For the years 2007-2009

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Start AgriTherapies

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COURSE CONTENT

- **THEME 1: Costs and implications of food safety flaws**
 - Training, courses's presentation, implementing the manual
 - Workshop
- **THEME 2: Personal Hygiene**
 - Training, courses's presentation, implementing the manual
 - Workshop
- **THEME 3: Microorganisms and food**
 - Training, courses's presentation, implementing the manual
 - Workshop
- **TEMA 4: Food safety – Regulation**
 - Training, courses's presentation, implementing the manual
 - Workshop
- **TEMA 5: Work facilities and equipments**
 - Training, courses's presentation, implementing the manual
 - Workshop
- **TEMA 6: Pre-requisites**
 - Training, courses's presentation, implementing the manual
 - Workshop
- **TEMA 7: HACCP – Basic notions**
 - Training, courses's presentation, implementing the manual
 - Workshop

TRAINERS

- conf.univ.dr. Petre Savescu
- dr. dr. Denisa Rosu
- prof.ing. Dorina Goiceanu
- prof.ing. Ana Ica-Macicas
- prof.ing. Nicoleta Barbosu
- prof.ing. Maria Năstășel
- prof.ing. Sandu Goiceanu
- prof.ing. Camelia Incroșnatu
- prof. Hermina Alboiu
- prof. Ligia Butarin
- Prof. Mihaela Rusu

They spread themselves the information, so they trained 86 units' sompanies' employers:

ECONOMICAL AGENTS


- S.C. NIELA COM SRL
- SC ZEMLAZ IMPEX SRL
- SC M&G TEAM CONSULTING SRL
- RESTAURANT EMMA EST
- RESTAURANT EMMA WEST
- SC MABBY S SRL
- SC HAME ROMANIA
- SC NUNTA DE BASM – COMPLEX RSR
- SC NUNTA DE BASM – RESTAURANT PALLACE
- SC HEINEKEN
- SC 3L GROUP MINERVA
- SC DAMARIN
- SC NATURA PRODUCT
- SC EFEB SRL
- SC CALIRA SRL
- SC INGETAS COM IMPEX

SCHOOL UNITS

- CENTRUL SCOLAR BEETHOVEN
- COLEGIUL NATIONAL GHEORGHE CHITU
- COLEGIUL TEHNIC DE INDUSTRIE ALIMENTARA CRAIOVA
- GRADINITA NR. 24
- G.S. TRAIAN VUIA
- GRUP ȘCOLAR ICM 2
- G.S. „FERDINAND” CURTEA DE ARGÈȘ
- GRADINITA „NICOLAE ROMANESCU”
- CT „STEFAN MILCU” CALAFAT
- CTIA (GR. SC.) DRĂGĂȘANI
- GS TRAIAN DEMETRESCU
- CT „CD NENITESCU”
- CTAM „CONSTANTIN BRÂNCUȘI”
- GRAD, NR. 50 „SF. LUCIA”

LIST of the PARTICIPANTS at training

Tabele Partic Training IFQ 3-4 febr 2010,pe instituti - Microsoft Word







Titul proiectului: IN_ Food Quality

"In_Food Quality" is a transnational LIFELONG LEARNING PROGRAMME - TRANSFER OF INNOVATION, LEONARDO DA VINCI Project supported by the EUROPEAN COMMISSION for the years 2007-2009.

Tabel nominal cu participantii la TRAINING COURSES, care vor disemina in 2009-2010

| Nr crt | Numele si prenumele | Institutia | Adresa de contact |
|--------|---------------------|---------------------------------|--|
| 1. | BIRSAN GABRIELA | | 0351439680 |
| 2. | POPA ANETA | C.N.ST. MILCU CRAIOVA | popaaneta@yahoo.com |
| 3. | AVRAMOIU IOAN | CENTRULSCOLAR BEETHOVEN CRAIOVA | avramoiu.ioan@yahoo.com |
| 4. | MORUGĂ ANISOARA | CENTRULSCOLAR BEETHOVEN CRAIOVA | ankmrg@yahoo.com 0763740137 |
| 5. | MILITARU LIANA | CN CAROL I CRAIOVA | 0733474977 |
| 6. | CERDAC ECATERINA | CNE GHE CHITU CRAIOVA | 0754020446 |
| 7. | CROITORU FLORIN | CNE GHE CHITU CRAIOVA | 0744218370 |
| 8. | GĂMULESCU MARINELA | CNE GHE CHITU CRAIOVA | gamulescumarina@yahoo.com |
| 9. | JORDACHE ALINA | CNE GHE CHITU CRAIOVA | 0727134093 |
| 10. | MATEI EMILIA | CNE GHE CHITU CRAIOVA | 0754020497 |
| 11. | BUZULOIU DOINA | CNE Ghe. Chitu | buzuloid@yahoo.com 0745500196/0746241210 |
| 12. | BLAGU FLOREA | CNE Ghe. Chitu Craiova | florin_blagu@yahoo.com |
| 13. | BURCI VERONICA | CNE Ghe. Chitu Craiova | veronica_burci@yahoo.com 0749096150 |
| 14. | BUZATU FROSA | CNE Ghe. Chitu Craiova | 0723035558 |
| 15. | CIOVICĂ FEVRONIA | CNE Ghe. Chitu Craiova | fevronica_fevronica@yahoo.com 0766466267 |
| 16. | CROITORU GEORGETA | CNE Ghe. Chitu Craiova | 0742215626 |
| 17. | FRĂȚILĂ AURORA | CNE Ghe. Chitu Craiova | aur_fra@yahoo.com 0770687360 |

ProMAs ROMANIA

In_Food Quality -diseminarea la nivel local a proiectului

Proiect nr. LLP-LDV-TOI_2008-PI-412 - In_Food Quality

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1-st STEP

Au participat la curs:

12

SCHOOLS
39 learners

5

COMPANIES OF FOOD
INDUSTRIE
7 learners

10

COMPANIES OF PUBLIC
ALIMENTATION
40 learners

2-nd STEP

They disseminated:

33

Administratori de
cantine scolare

64

learners

5

Sefi productie
industrie alimentara

17

workers

35

Cofetari/bucatar sef

42

learners

STEPS.....



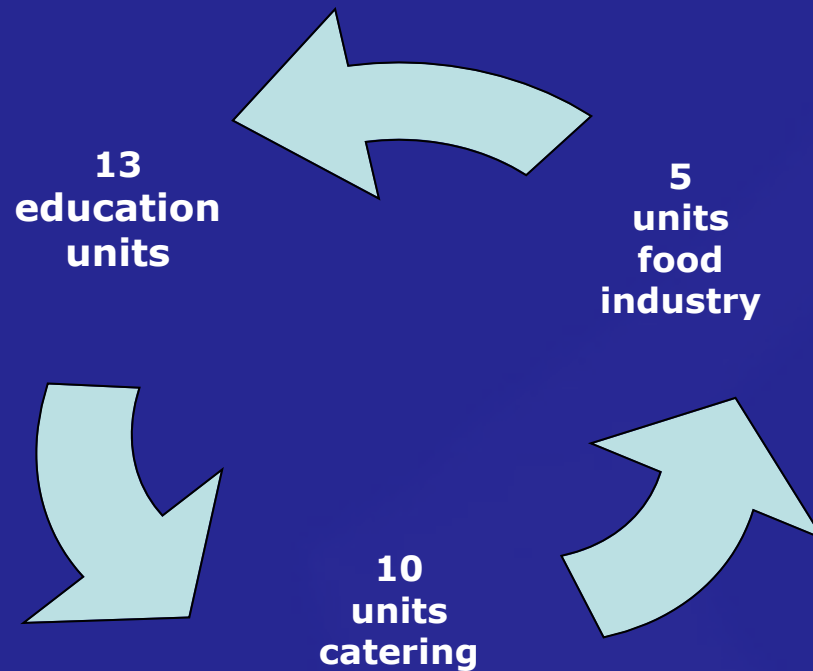
- Cascade-training** “In Food Quality” in order to provide the enterprises with critical ability and the necessary training in the field of Food Safety and Security
 - Configuration of a **key target group** for the dissemination of the „**In_Food Quality**” products for the partner institutions.
 - For Training Courses **evaluation** we applied:
 - evaluation questionnaires of products (text books in Romanian language)
 - evaluation questionnaires of the formation/ training
 - evaluation questionnaires of the information’s transfer

Others management and preparing activities done by ProMAs Romania

- Translation of :
- **check-lists** for - the food industry/hotel/Industry in general
- **questionnaires** for the necessity analysis
- **Food Safety Stamp** Regulation
- **Methodological guide** IFQ for the Training
- **IFQ text books**
- **brochure with the text-book Summary and attached CD**
- **Power Point presentations** for the training session and their adaptation by the trainers
- **Practical activities** for the training and their adaptation by the trainers
- The implementing regulation of the “Safety Food Stamp”
- **Training protocols**
- **The minute** for the – project’s dissemination
 - “Safety Food Stamp” coaching
- **project’s web-site** <http://www.epralima.com/infoodquality/>

Others implementation activities done by ProMAs Romania

Conclude the training with representatives of traders:



ESTABLISHMENT IDENTIFICATION

| | | | |
|--------------------------|------------------------------------|-----------------|--------------------|
| Name/Social Designation: | S.C. Heineken Romania S.A. | | |
| Address: | | | |
| Street: | Calea Severinului | City: | Craiova |
| | | Province/state: | Dolj |
| Postal Code: | 200010 | | |
| Telephones: | +40(0)251.43.12.96 | Fax: | +40(0)251.59.06.00 |
| Social Insurance Number: | | | |
| Activity number: | Veterinary control number: | | |
| Licensed activities: | | | |
| Number of workers: | 196 | | |
| Work period: | 6 ⁰⁰ - 22 ⁰⁰ | | |

IDENTIFICATION OF THE ESTABLISHMENTS REPRESENTATIVE

| | |
|-------------|--------------------------|
| Name: | ALINA TARU |
| Occupation: | Technological Controller |
| Function: | |

Check-Lists in companies

Local Partnerships CONTRACTS

- Schimb de experiență între profesorii ingineri, care au competente în predarea calității produselor
- Prezentarea paginii web a proiectului "IN_Food Quality"
- Informarea profesorilor-ingineri din instituții școlare și alte unități din Județul Dolj cu privire la modul în care pot utiliza suporturile de curs oferite pe pagina web a proiectului „IN_Food Quality”
- Prezentarea și accesarea gratis a produselor finale și a Kit-ului Pedagogic în domeniul calității produselor alimentare, "Food Hygiene and Safety", realizate în cadrul proiectului.

Proiectul "In Food Quality", introduce metode moderne și inovative de educație pentru sănătate și siguranța în alimentație.

Promovarea cunoștințelor corecte privind calitatea și siguranța produselor alimentare; formarea unor abilități și comportamente pozitive, a unor atitudini responsabile, a cetățeniei active pentru adoptarea unui stil de viață sănătos și a unei calități superioare a vieții.

Pentru buna diseminare a proiectului "In Food Quality", instituțiile vor desfășura următoarele activități: Cursuri pentru adulți, Seminarii, Mese rotunde, Dezbateri, Work-shop-uri, Editarea și distribuirea de materiale informative.

Contractul de parteneriat educațional se derulează pe perioada
..... 1.10.2009 - 31.12.2010.....

Încheiat în două exemplare, câte unul pentru fiecare parte.

.....Heineken România S.A.....

ProMAs România,




Truly

Protocols:



Logo

in
food quality


Lifelong Learning Programme

PROTOCOL DE INSTRUIRE
Exemplu

Curs: Curs tehnic in
An școlar: 2009/2010

PROGRAM DE ÎNVĂȚARE PE TOATĂ DURATA VIEȚII
TRANSFER DE INOVAȚIE
LEONARDO DA VINCI

In_Food Quality
LLP-LDV-TOI_2008-PT-412

Draw AutoShapes

"PROTOCOL DE INSTRUIRE-model": 4.465 characters (an approximate value).

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Economic agents:

SC HEINEKEN ROMANIA S.A. – Fabrica de Bere
SC HAME ROMANIA- Fabrica de Conserve
SC NIELA IMPEX SRL
SC EFEB SRL GIRLESTI
SC NATURO PRODUCT SRL
RESTAURANT EMMA WEST
RESTAURANT EMMA EST CRAIOVA
RESTAURANT SC ZEMLAZ IMPEX SRL (STADION)
SC GROUP RESTAURANT MINERVA
SC M&G TEAM CONSULTING SRL COSOVENI, CARCEA
SC NUNTA DE BASM- COMPLEX RSR
SC NUNTA DE BASM- RESTAURANT PALLACE
SC VIVIENESC. INGETAS IMPEX SRL DIOȘTI
SC MABBYS SRL

Education units:

COLEGIUL TEHNIC DE INDUSTRIE
ALIMENTARA
CNE „CHE. CHITU,, CRAIOVA
GR SC „TRAIAN DEMETRESCU,, CRAIOVA
GRADINITA NR 24 CRAIOVA
CT „ST. MILCU,, CALAFAT
CTAM „C. BRANCUSI,, CRAIOVA
CT „CD NENITESCU ,, CRAIOVA
GRADINITA NR 50 CRAIOVA
GR SC ICM2 CRAIOVA
GR SC „TRAIAN VUIA,,
CS. BEETHOVEN CRAIOVA
GR SC FERDINAND I CURTEA DE ARGEȘ

Municipal bodies:

DIRECTIA DE SANATATE PUBLICA - DOLJ/ The Public Health Body, Dolj
UNIVERSITATEA DIN CRAIOVA, FACULTATEA DE HORTICULTURA- CRAIOVA
OFICIUL PENTRU PROTECȚIA CONSUMATORULUI
NGO- INTEMA

Annonce National Symposium 6.03.2010




anant Simpozion National 6.03.2010-gustafala - Microsoft Word

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Page 3 Question for help



**SIMPOZION NAȚIONAL DE CREATIVITATE ȘI
IMPACT
"In Food Quality"
ORA 9 - 6.03.2010 -
COLEGIUL TEHNIC DE INDUSTRIE ALIMENTARĂ**

**TEMA: IMPLEMENTAREA NORMELOR SISTEMULUI
H.A.C.C.P. LA NIVELUL COMPANIEI/ INSTITUȚIEI**

PORTOFOLIUL UNEI COMPANII/INSTITUȚII VA CONȚINE:

1. COMPLETAREA CHECK-LIST INIȚIAL PENTRU
APLICAREA SIGLEI "SAFE FOOD REGULATION"
2. SEMNAREA PROTOCOLULUI CU INSTITUȚIA - CU
NOMINALIZAREA PERSOANELOR INSTRUITE DIN
COMPANIE.
3. COMPLETAREA CHESTIONARULUI "IN FOOD QUALITY"
4. COMPLETAREA CHESTIONARULUI "NEVOI PENTRU
INSTRUIRE CU PRIVIRE LA IGIENA ȘI SIGURANȚA
ALIMENTARĂ" (PENTRU ANGAJATORI)
5. SCHEMA DE FLUX A UNITĂȚII DE PRODUCȚIE
6. FORMAREA ECHIBEI HACCP DIN COMPANIE/INSTITUȚIE
LISTA NOMINALĂ DATE DE CONTACT

Start

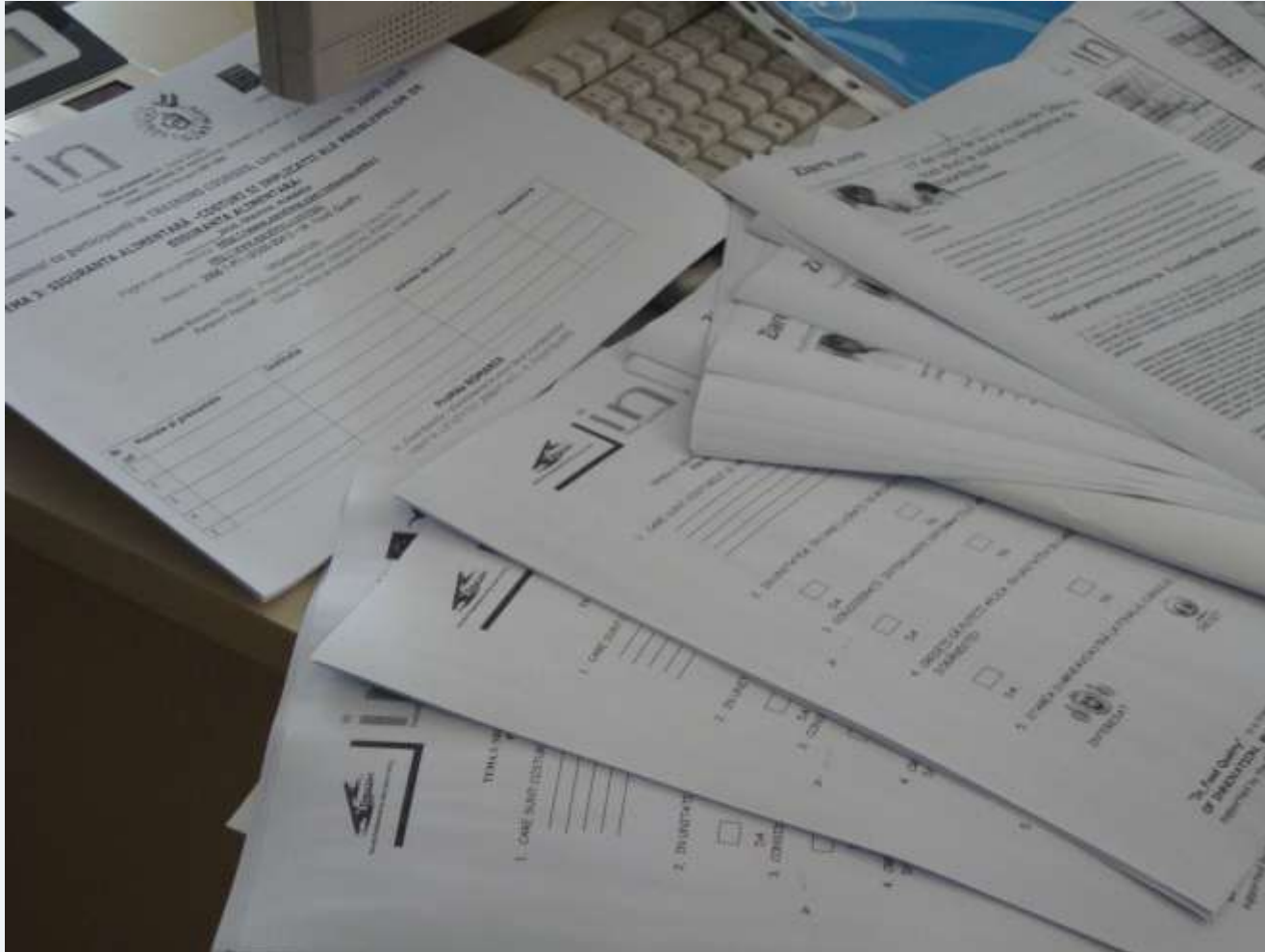
Page 3 Sec 1 1/1 All items My 1 Col 1

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The project's materials were given to the companies



Evaluation



Evaluation of the trainees took part in the **National Symposium** of impact and creativity, In Food Quality,, which had two sections:

I. Round table

Main objective: The presentation of the schools' /companies' portfolios
Portfolio's theme: Implementing the HACCP rules in the company ' institution

II. Scientific papers and speeches:

Main objective : Spreading the products from „Training courses, an interactive methodology in adult education”



The diplomas were signed and given



Thoughts at the end of the course/evaluation



Were planned and made monitoring visits

| NR CR T | UNITATEA | ECHIPA DE AUDIT | PERSOANA CONTACT | DATE CONTACT ADRESA/TELEFON | DATE PENTRU VIZITA | | | | ACORDARE STAMP | |
|---------|---|--|------------------|-----------------------------|--------------------|-----------------------|--|--|----------------|----|
| | | | | | | | | | DA | NU |
| 1 | CNE „CHE. CHITU,, CRAIOVA | Prof Nastasel Maria Doctor Rosu Denisa Prof Incrosnatu Camelia | BURCI VERONICA | 0749096150 | 15 X 2009 | 10 XI 200 9 | | | | |
| 2 | COLEGIUL TEHNIC DE INDUSTRIE ALIMENTARA | Prof Nastasel Maria Doctor Rosu Denisa Prof Incrosnatu Camelia | NASTASEL GEORGE | 0751894239 | 5 XI 2009 | | | | | |
| 3 | CT „CD NENITESCU ,, CRAIOVA | Prof Nastasel Maria Doctor Rosu Denisa Prof Incrosnatu Camelia | BALA LIANA | 0723612697 | 8 X 2009 | 2.02 201 0 | | | | |
| 4 | CT „ST. MILCU,, CALAFAT | Prof Nastasel Maria Doctor Rosu Denisa Prof Incrosnatu Camelia | POPA ANETA | 0766420273 | 12 X 2009 | | | | | |
| 5 | CTAM „C. BRANCUSI,, CRAIOVA | Prof Nastasel Maria Doctor Rosu Denisa Prof Incrosnatu Camelia | GAVRILA MIRELA | 0747507786 | 12 XI 2009 | 15. I. 201 0 | | | | |
| 6 | GR SC „TRAIAN DEMETRESCU,, CRAIOVA | Prof Nastasel Maria Doctor Rosu Denisa Prof Incrosnatu Camelia | POPA JANA | 0726176940 | 26 XI 2009 | | | | | |
| 7 | GR SC „TRAIAN VUIA,, | Prof Nastasel Maria Doctor Rosu Denisa Prof Incrosnatu Camelia | STANCU FLORIN | 0749024746 | 10 XII 2009 | | | | | |
| 8 | GR SC FERDINAND I CURTEA DE ARGES | Prof Nastasel Maria Doctor Rosu Denisa Prof Incrosnatu Camelia | LULACHE MARIANA | 0751298186 | 15. I. 2010 | | | | | |

Were planned and made monitoring visits

| NR CR T | UNITATEA | ECHIPA DE AUDIT | PERSOANA CONTACT | DATE CONTACT ADRESA/TELEFO N | DATE PENTRU VIZITA | | | | ACORDARE STAMP | |
|---------------|--|---|-----------------------------------|------------------------------------|-----------------------|----------------------|------------------|----------------|-------------------|----|
| | | | | | | | | | DA | NU |
| 9 | GR SC ICM 2 CRAIOVA | Prof Nastasel Maria Doctor Rosu Denisa Prof Incrosnatu Camelia | TOTILCA ADRIANA | 0771410761 | 29 X 2009 | | | | | |
| 10 | RESTAURANT EMMA WEST | PROF. SAVESCU PETRE PROF. ICA-MACICAS ANA PROF. BARBOSU NICOLETA | SEF RESTAURANT VADUVA NICOLETA | 0351405080 | 11 X 2009 | 16 XI 200 9 | 2.II 201 0 | 20 III 2010 | X | |
| 11 | RESTAURANT EMMA EST CRAIOVA | PROF. SAVESCU PETRE PROF. ICA-MACICAS ANA PROF. BARBOSU NICOLETA | SERBAN ANGELA | 0251406288 | 12 X 2009 | 17 XI 200 9 | 3 II 201 0 | 20 III 2010 | X | |
| 12 | RESTAURANT SC ZEMLAZ IMPEX SRL (STADION) | PROF. SAVESCU PETRE PROF. ICA-MACICAS ANA PROF. BARBOSU NICOLETA | LAZAR LEANA | 0251523397 | 7 III 2010 | | | | | |

| | | | | | | | | | | | |
|----|---|--|-----------------------------------|------------|---------------|-----------------|---------------|----------------|---|--|--|
| 13 | SC DAMARIN CRAIOVA | PROF. SAVESCU PETRE PROF. ICA-MACICAS ANA PROF. BARBOSU NICOLETA | BEJAN EMIL | 0251586284 | 18 XI 2009 | 7 II 2010 | | | | | |
| 14 | SC EFEB SRL GIRLESTI | PROF. SAVESCU PETRE PROF. ICA-MACICAS ANA PROF. BARBOSU NICOLETA | DUMITRASCU LENUA | 0351429942 | 6 III 2010 | | | | | | |
| 15 | SC GROUP RESTAURANT MINERVA | PROF. SAVESCU PETRE PROF. ICA-MACICAS ANA PROF. BARBOSU NICOLETA | RAESCU LEONARD | 0722904349 | 6 III 2010 | | | | | | |
| 16 | SC HAME ROMANIA | PROF. SAVESCU PETRE PROF. ICA-MACICAS ANA PROF. BARBOSU NICOLETA | SEF PRODUCTIE BULIGAI VICTORIA | 0249512260 | 15 X 2009 | 21 XI 2009 | 10 II 2010 | 16 III 2010 | X | | |
| 17 | SC HEINEKEN | PROF. SAVESCU PETRE PROF. ICA-MACICAS ANA PROF. BARBOSU NICOLETA | DIR. TARU ALINA | 0251431292 | 17 X 2009 | 22 XI 2009 | 12 II 2010 | 19 III 2010 | X | | |
| 18 | SC M&G TEAM CONSULTING SRL COSOVENI, CARCEA | PROF. SAVESCU PETRE PROF. ICA-MACICAS ANA PROF. BARBOSU NICOLETA | ROACA MARIUS | 0762621219 | 7 III 2010 | | | | | | |
| 19 | SC NIELA IMPEX SRL | PROF. SAVESCU PETRE PROF. ICA-MACICAS ANA PROF. BARBOSU NICOLETA | BURADA DOINA | 0251461946 | 6 III 2010 | | | | | | |

| | | | | | | | | | |
|----|-------------------------------------|--|-----------------------------------|------------|---------------|----------------|----------------|----------------|---|
| 20 | SC NUNTA DE BASM-COMPLEX RSR | PROF. SAVESCU PETRE PROF. ICA-MACICAS ANA PROF. BARBOSU NICOLETA | DIR. ECON. DIACONU ELEONORA | 0251339332 | 12 X 2009 | 16 XI 2009 | 1 III 2010 | 10 III 2010 | |
| 21 | SC NUNTA DE BASM-RESTAURANT PALLACE | PROF. SAVESCU PETRE PROF. ICA-MACICAS ANA PROF. BARBOSU NICOLETA | MANAGER GHEORGHE CONSTANTIN | 0251414250 | 20 X 2009 | 17 XI 2009 | 8 II 2010 | 7 III 2010 | X |
| 22 | SC VIVIENNE | PROF. SAVESCU PETRE PROF. ICA-MACICAS ANA PROF. BARBOSU NICOLETA | UNGUREANU ADRIANA | 0251595922 | 9 III 2010 | 11 III 2010 | | | |
| 23 | SC. INGETAS IMPEX SRL DIOȘTI | PROF. SAVESCU PETRE PROF. ICA-MACICAS ANA PROF. BARBOSU NICOLETA | DINCA MIHAI | 074564596 | 6 II 2010 | | | | |
| 24 | GRADINITA NR 24 CRAIOVA | Prof Nastasel Maria Doctor Rosu Denisa Prof Incrosnatu Camelia | ALBOIU DANIELA HERMINA | 0760248947 | 29 X 2009 | | | | |
| 25 | GRADINITA NR 50 CRAIOVA | Prof Nastasel Maria Doctor Rosu Denisa Prof Incrosnatu Camelia | CIOCOIU CRISTINA MARIA | 0740537974 | 22 X 2009 | | | | |
| 26 | CS. BEETHOVEN CRAIOVA | Prof Nastasel Maria Doctor Rosu Denisa Prof Incrosnatu Camelia | DIRECTOR OANCEA ANA MARIA | 0351402618 | 26 XI 2009 | 18 II 2010 | 18 III 2010 | 25 III 2010 | X |
| 27 | COFETARIA VIVIEN CRAIOVA | PROF. SAVESCU PETRE PROF. ICA-MACICAS ANA PROF. BARBOSU NICOLETA | BUZATU MIRCEA | 0722359158 | 2 II 2010 | 11 III 2010 | | | |
| 28 | SC NATURO PRODUCT SRL | PROF. SAVESCU PETRE PROF. ICA-MACICAS ANA PROF. BARBOSU NICOLETA | CERCELARU MONICA | 0351405020 | 7 III 2010 | | | | |
| 29 | SC MABBY S SRL | PROF. SAVESCU PETRE PROF. ICA-MACICAS ANA PROF. BARBOSU NICOLETA | SPIRIDON NICOLAE | 0721077566 | 8 II 2010 | | | | |

After coaching processus



Realization of HSW-cartolets with information about the objectives, partners, products of project Leonardo



Fleyer for Manual's presentation



PlantHACCP - Microsoft Word

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Dezavantajele sistemului HACCP

- Necesită resurse umane, material și tehnice care nu sunt mereu disponibile în companie.
- Necesită un efort sincer și implicare a tuturor elementelor organizației.
- Solicită timp.
- Implică o schimbare de atitudine.
- Cere detaliate date tehnice și actualizări permanente.
- Necesită păstrarea informației pentru a facilita interpretarea.
- Necesită acțiuni concertate ale tuturor actorilor implicați în procesul tehnologic.



HACCP
Hazard Analysis and Critical Control Point

"In Food Quality" is a transnational **LIFELONG LEARNING PROGRAMME - TRANSFER OF INNOVATION, MULTILATERAL PROJECTS, LEONARDO DA VINCI** Project supported by the **EUROPEAN COMMISSION** for the years **2008 - 2010**



Lifelong Learning Programme

Material realizat de
ing. NĂSTĂȘEL ION GEORGE & LDV - In Food Quality Team

Obiective generale

- Cunoașterea necesității de a efectua proceduri de control și monitorizare;
- Recunoașterea importanței implementării programelor de condiții preliminare;
- Înțelegerea sistemului HACCP și a autocontrolului ca piloni ai siguranței alimentare.

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12:34

Realization of HSW-cartolets with information about the objectives, partners, products of project Leonardo



Colegiul Tehnic de Industrie Alimentară
Craiova
SIMPOZION NATIONAL DE CREATIVITATE SI IMPACT
"In Food Quality"
-activitate științifică-



6 martie 2010



Brochure with the text-book Summary and attached CD



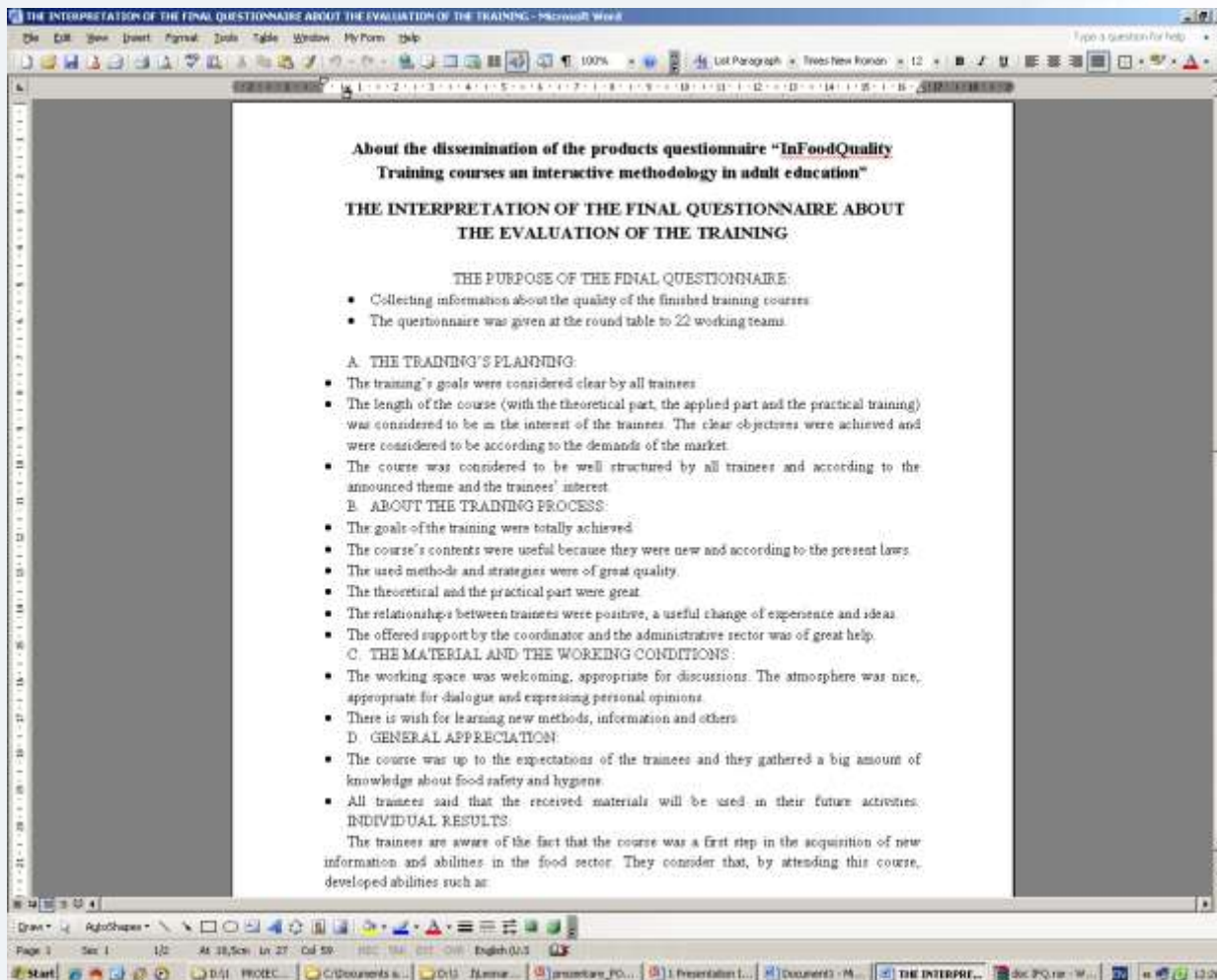
The companies received the materials for promote the project



The companies received the materials for promote the project



THE INTERPRETATION OF THE FINAL QUESTIONNAIRE ABOUT THE EVALUATION OF THE TRAINING



The screenshot shows a Microsoft Word document with the following content:

About the dissemination of the products questionnaire "InFoodQuality Training courses an interactive methodology in adult education"

THE INTERPRETATION OF THE FINAL QUESTIONNAIRE ABOUT THE EVALUATION OF THE TRAINING

THE PURPOSE OF THE FINAL QUESTIONNAIRE:

- Collecting information about the quality of the finished training courses
- The questionnaire was given at the round table to 22 working teams.

A. THE TRAINING'S PLANNING:

- The training's goals were considered clear by all trainees
- The length of the course (with the theoretical part, the applied part and the practical training) was considered to be in the interest of the trainees. The clear objectives were achieved and were considered to be according to the demands of the market.
- The course was considered to be well structured by all trainees and according to the announced theme and the trainees' interest.

B. ABOUT THE TRAINING PROCESS:

- The goals of the training were totally achieved
- The course's contents were useful because they were new and according to the present laws
- The used methods and strategies were of great quality.
- The theoretical and the practical part were great.
- The relationships between trainees were positive, a useful change of experience and ideas
- The offered support by the coordinator and the administrative sector was of great help.

C. THE MATERIAL AND THE WORKING CONDITIONS:

- The working space was welcoming, appropriate for discussions. The atmosphere was nice, appropriate for dialogues and expressing personal opinions.
- There is wish for learning new methods, information and others

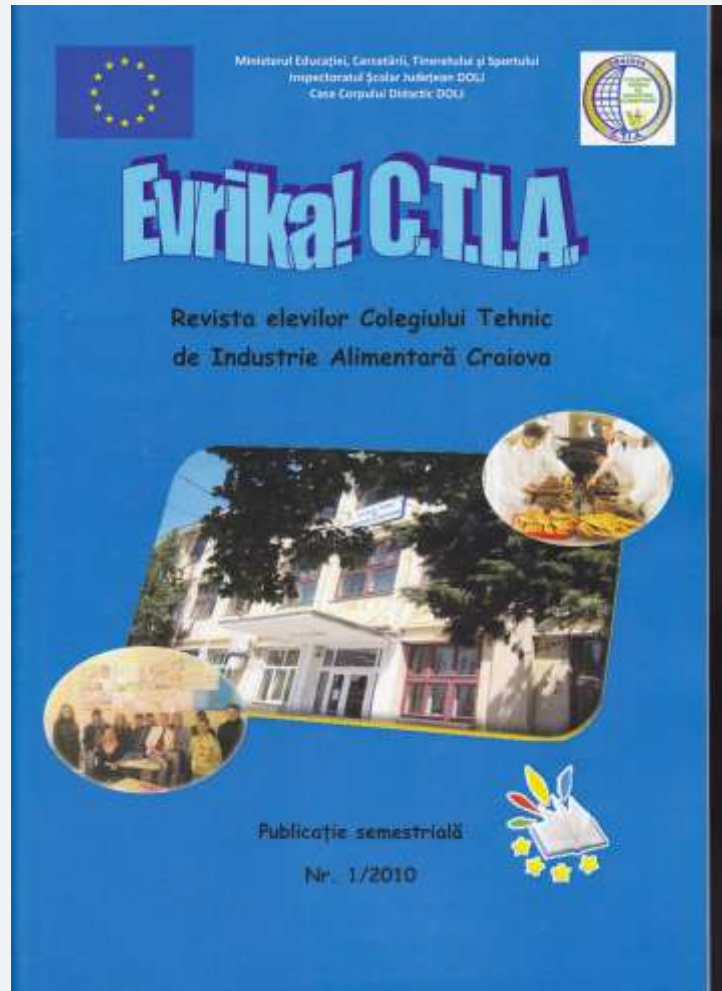
D. GENERAL APPRECIATION:

- The course was up to the expectations of the trainees and they gathered a big amount of knowledge about food safety and hygiene
- All trainees said that the received materials will be used in their future activities.

INDIVIDUAL RESULTS:

The trainees are aware of the fact that the course was a first step in the acquisition of new information and abilities in the food sector. They consider that, by attending this course, developed abilities such as:

EVRIKA!.... Is a magazine



Organization of the actions target-groups partners involved in the actions COLABORATORS....



Producing dissemination materials for the project, the products/ textbooks (flyers, leaflets for each textbook/course)

PROMOTE THE PROJECT ON DIFFERENT Web Page:

- Promoting the platform e-learning IFQ / forum "The Food Quality:

<http://www.epralima.com/infoodquality/>

http://mail.epralima.com/mailman/listinfo/in_food_quality_epralima.com

- Promoting the project IFQ through the ProMAs's site:
- **<http://promasprojects.ro>**
- **<http://promasproject.piczo.com>**
- Registration in forums:
In_food_quality@epralima.com



OUR INTERNATIONAL TEAM... AND FRIENDSHIP...



OUR COORDINATOR...Thank YOU!



OUR EXPERIENCE IN EUROPEANS PROJECTS...



Education and Culture DG

Lifelong Learning Programme



InForAdapt2
Europe



Education and Culture
Lifelong learning programme
LEONARDO DA VINCI



THE GREAT EUROPEAN PROJECTS

ENGLISH and ICT COMPETENCES FOR THE UNEMPLOYED
www.eicu.net



*THANK YOU FOR YOUR EXPERIENCE AND SEE YOU IN
THE NEW LEONARDO PROJECT!*



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start | Windows Explorer | Yahoo! | Windows Int... | Document1 - Microsoft... | Z PO Strategie client... | Microsoft PowerPoint... | EN | 21:57



- This project has been carried out with the support of the **EUROPEAN COMMUNITY** in the framework of the **LIFELONG LEARNING PROGRAMME - TRANSFER OF INNOVATION, MULTILATERAL PROJECTS, LEONARDO DA VINCI**
- *Project Management Association (PROMAS)* **ROMANIA** and the “**In_Food Quality**” **Partnership**



Experienta LEONARDO/ LEONARDO Experience

**....mereu un nou inceput....
ONCE AGAIN UN NEW BEGIN....**

Realized by,
Prof.Dorina Goiceanu