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# **Competence in Food Safety**

# **Research Projects**

- Evaluation of hazards in the food chain Research of microbiological hazards in agricultural production and technological treatment of different foods of plant origin
- 2. Implementation and verification of HACCP-systems for food production Primary production, slaughtering, water supply, food production (fermented products, dairy products, meat products, vegetables, sprouts, honey, etc.) preparation of foods (restaurants, canteens, hospitals, homes), distribution (supermarkets, stores)

#### **Training courses**

More than 20 Training courses since 1993, held in German, French and English.

#### Subjects:

- Introduction to the HACCP-System
- HACCP for Quality Manager
- Specific training in several sectors of the food industry (adapted to the industry, in place)
- Training program for food inspectors in Italy (HACCP and Food Safety, Inspection techniques, Food Technology, Food Microbiology and Hygiene)
- Training of the Food Industry as well as street food vendors in different countries in Africa

Organisation of conferences in HACCP and Food Safety

- For restaurants
- For small food industries
- For workers in clean-rooms
- Development of the HACCP system during the last decade and future perspectives (autumn 2002)





## **Expertise**

- Coordinator of a national working group on HACCP in Switzerland
- Development of a risk assessment system for the federal food inspectors in Switzerland
- Audits of HACCP Systems in the food industry
- Coordinator of the Swiss part of the Korea-Swiss Joint Project for Risk assessment of microbiological hazards in the production of meat products
- Review of the HACCP Training Manual of WHO / ICD
- Participants in two WHO-FAO Consultations :
  - Training aspects of the HACCP-System (Geneva, 1995)
  - Strategies for implementing HACCP in Small and/or Less Developed Businesses (The Hague, 1999)

## **International Experience**

Food Safety projects in different countries

- Analysis of drugs in Kinshasa (Congo)
- Food safety study and implementation of quality assurance system in a food control laboratory in Lusaka (Zambia)
- Healthy Marketplaces Projects in collaboration with WHO and SDR in Ibadan (Nigeria) and Dar es Salaam (Tanzania)
- HACCP training of food inspectors and workers in microbiological laboratories in Prishtina (Kosovo)
- Short visit to advice HACCP specialists in Seoul (Korea)

Dr Rudolf SCHMITT Professor in Food Microbiology

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