

AGENDA		
Time	Topic	Facilitator/ Speaker
<b>DAY ONE: Monday 11 May 2015</b>		
8:00-10:00	<b>Registration and Welcome</b> <i>Distribution of pre-test questionnaire</i>	
	Welcome Statement	Anna Verster, Smarter Futures
	<b>Introduction to the Training:</b> Pre-test questionnaire and participant expectations - Introduction of participants	Ronald Afidra, FFI
	Official opening	Representative Ministry of Health and Child Care, Zimbabwe
10:00-10:30	<b>Coffee Break</b>	
10:30-11:00	<b><u>Consequences of micronutrient deficiencies</u></b>	Ronald Afidra, FFI
11:00- 11:30	<b>Flour fortification overview – <u>Global and regional update</u></b>	Ronald Afidra
11:30- 12:00	<b><u>Food fortification legislation and standards</u></b>	Philip Randall
12:00 – 1:00	<b><u>Fortification in practice: Production and distribution</u></b>	<b>Philip Randall and William Kapfupi</b>
12:00- 12:30	1. Flour fortification at the mill: Premix and feeders	William Kapfupi, National Foods
12:30 – 1:00	2. Flour fortification at the mill – Fortification quality and process controls	William Kapfupi, National Foods
1:00 – 2:00	<i>Lunch break</i>	
2:00 – 2:30	<b>Production and distribution (ctd)</b>	
	3. Flour Fortification at the mill - <u>Quality Assurance Principles and practices</u>	Philip Randall
2:30- 3:00	<b>Millers best practices</b>	William Kapfupi, National Foods
3:00 – 3:30	<b>National food control systems</b>	<b>Philip Randall</b>
	1. <u>Opportunities and Constraints that affect national food control systems effectiveness</u>	
3:30 – 4:00	2. <u>Laboratory requirements for external monitoring</u>	<b>Philip Randall</b>
4:00 – 4:30	<i>Tea break</i>	
4:30 – 5:00	Arrangements for visit to National Foods and to the Government Food Laboratory	Philip Randall and Filip Van Bockstaele

<b>DAY TWO: Tuesday 12 May 2015</b>		
<b>Mill and Government Laboratory Visits</b>		
8:30 – 4:00  ALL DAY	<p><b>1. PARTICIPANTS from GOVERNMENT/NGO's</b> <b>Visit to National Foods Flour Mill</b></p> <p>In 3 or 4 small groups rotating through the mill, QA/QC laboratory, covering the following areas:</p> <ul style="list-style-type: none"> <li>• Premix storage</li> <li>• Feeder calibration</li> <li>• Fortification Process</li> <li>• Check weighing or computer control system</li> <li>• QA/QC procedures in the laboratory</li> <li>• Demonstration of iCheck and spot test for iron, NaFeEDTA and Vitamin A</li> </ul> <p><b>2. PARTICIPANTS from MILLING INDUSTRY, PREMIX SUPPLIERS</b> <b>Visit to Government Analytical Laboratory (GAL)</b></p> <ul style="list-style-type: none"> <li>• Briefing on government regulatory system</li> <li>• Facilities and equipment</li> <li>• Demonstration of spot test for iron, NaFeEDTA, and I-Check</li> <li>• Guidelines/ protocols</li> </ul>	<p>William Kapfupi</p> <p>Philip Randall</p> <p>Anna Zenchuk</p> <p>Filip Van Bockstaele</p> <p>Ronald Afidra</p> <p>Mr. Musiyambiri, GAL-director</p>
<b>DAY THREE: Wednesday 13 May 2015</b>		
8:00 – 9:30	<p><b>Report on the visits:</b> what have we learned?</p> <p>National Food Mills <a href="#">preparation</a> and <a href="#">Lessons Learnt</a></p> <p>GAL <a href="#">summary</a></p>	<p>Philip Randall</p> <p>Ronald Afidra</p>
9:30 – 10:00	<p><b><a href="#">Folic acid and neural tube defects</a>:</b> what do we actually prevent?</p>	<p>Anna Verster</p>
10:00-10:30	<p><i>Coffee break</i></p>	
10:30 -11:00	<p><b><a href="#">Baking trials</a> – <i>Food and Nutrition Bulletin</i> article and updates</b></p>	<p>Filip Van Bockstaele</p>
11:00-11:30	<p><b><a href="#">Economic consequences of deficiencies – Potential economic benefit of fortification</a></b></p>	<p>Anna Verster</p>
11:30- 1:00	<p><b>Monitoring and evaluating food fortification programmes</b></p>	<p>Filip Van Bockstaele, GAIN representative, and Anna Verster</p>

11:30– 12:00	<b>1. <a href="#">Government regulatory monitoring</a></b>	Filip Van Bokstaele
12:00– 12:30	<b>2. <a href="#">FACT (Fortification Assessment Coverage Tool)</a></b>	GAIN rep
12:30-1:00	<b>3. <a href="#">Monitoring and Evaluating Food Fortification Programmes (FORTIMAS)</a></b>	Anna Verster
1:00-2:00	<i>Lunch Break</i>	
2:00 – 3:00	<b><a href="#">National food control systems - audits</a></b>	Philip Randall
3:00 – 4:00	<b><a href="#">Chemical assays quality control tests theory:</a></b> Iron, vitamin A, folic acid  <ol style="list-style-type: none"> <li>1. Method validation</li> <li>2. Examples</li> <li>3. Discussion</li> </ol>	Anna Zhenchuk, BioAnalyt and Philip Randall
4:00 – 4:30	<i>Tea Break</i>	
4:30 – 5:00	<b>Premixes: Question and Answer Session</b>	Premix Supplier Representatives
5:00 – 5:30	<b><a href="#">SANKO System for medium size mills</a></b>	Felix Brook Church
<b>DAY FOUR: Thursday 14 May 2015</b>		
8:00-8:30	<b>Introduction to Parallel Working Group Sessions</b>	Anna Verster
8:30 – 1:00	<b>Parallel working group sessions</b>	All
	1. Production and Distribution Review of current systems, common challenges to QA/QC and needs analysis at the mill level.	Facilitator: Workshop Faculty Member
	2. National food control systems Review of current systems, strengths and weaknesses	Facilitator: Workshop Faculty Member
	3. Standards and Technical Regulations Definitions and Development: Review of current status, outstanding requirements  See <a href="#">recommendations</a> from the working groups.	Facilitator: Workshop Faculty Member
<b>10:00-10:30</b>	<b><i>Tea Break during parallel sessions</i></b>	
1:00 – 2:00	<i>Lunch break</i>	
2:00 – 3:00	Reporting back from parallel sessions	Anna Verster, Moderator
3:00 – 4:00	Review of the QA/QC training, recommendations and action plans	Philip Randall - Moderator
4:00 – 4:30	Tea break and POSTTEST	Ronald Afidra
4:30 – 4:45	Closing statements	Ronald Afidra, Moderator