

Securite Sanitaire des Aliments (MSc - Food Safety)

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Quo va dis l'Afrique?

Renforcement de Capacite pour le Developpement

- Proactive Model

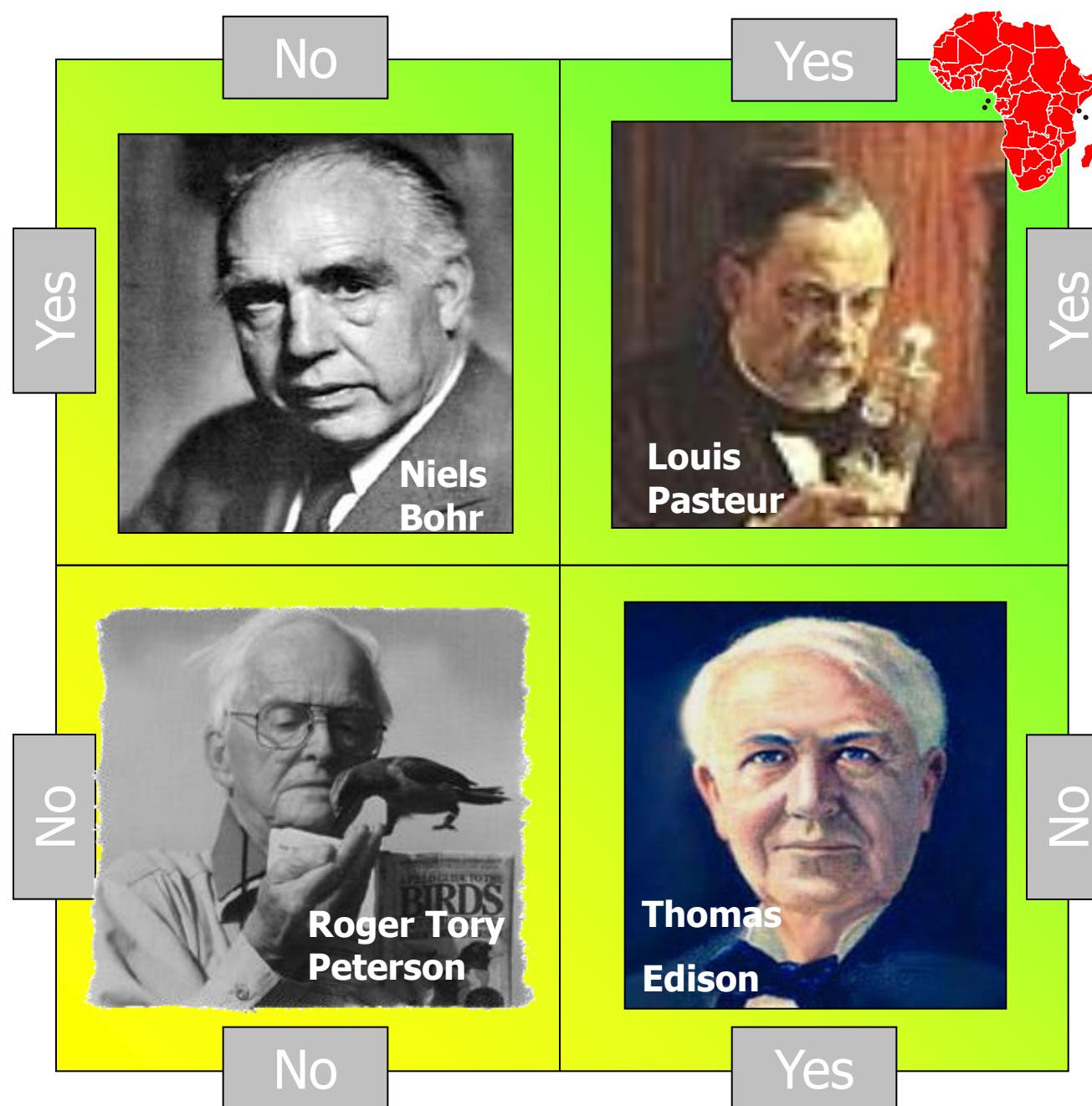
Use of Knowledge for better understanding

- Reactive Model

Application of knowledge

Quest for fundamental understanding?

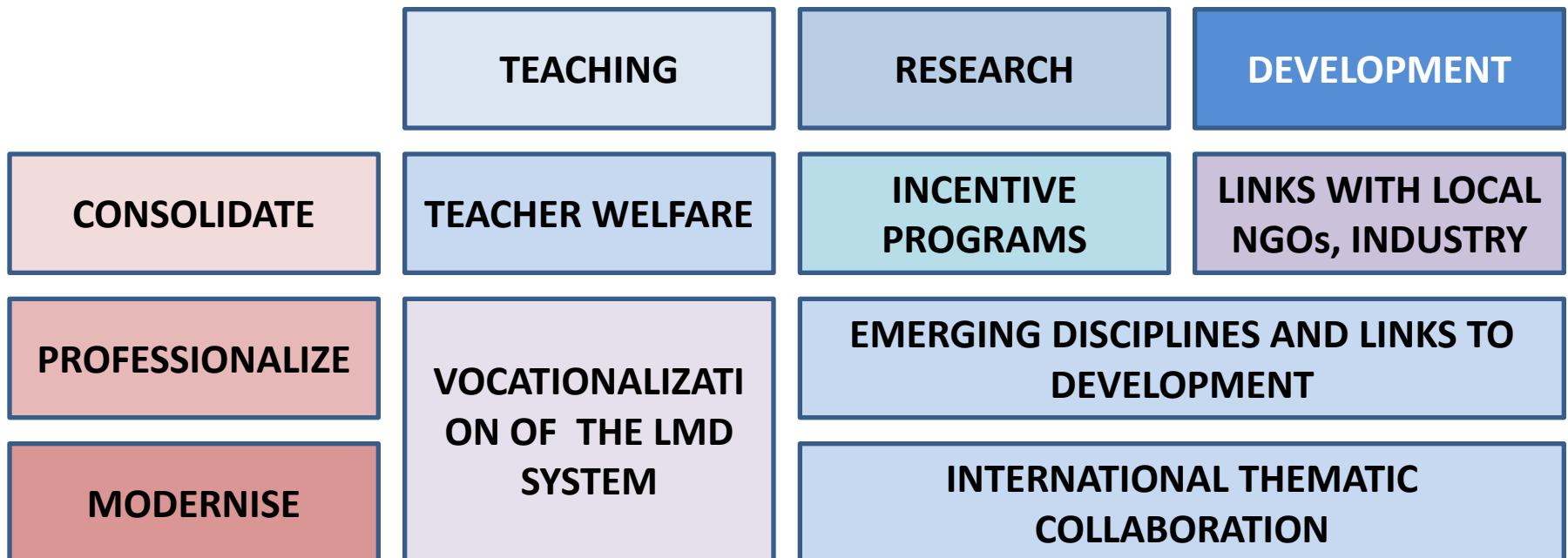
Considerations of use?



Courtesy of
Olumide Ogundahunsi

Le Context de la CEMAC:

UYI - 3 Missions – 3 Strategies



Les Objectives

L'enseignement proposé aura donc pour objectifs de former des spécialistes de la sécurité sanitaire des aliments.

Il comportera cinq séquences :

- disciplines scientifiques et technologiques ;
- outils du contrôle de la qualité ;
- enseignements spécialisés ;
- enseignements complémentaire et un practicum
- stage en entreprise

3 Specialities

Entry Requirement		Employment Opportunities
Doctor in Veterinary (DVM)		Food Inspection and Certification
BSc in Veterinary and Aquatic Engineering Sciences,	Food Assurance	Management of food safety lab, set up of SME, Assist lab prepare for Inspection Assist DVM in their duties
BSc in Biochemistry, Chemical Pathology, Toxicology		Food safety lab, management of nutrition services, creation of diagnostic lab, SME, vet research lab, QC officer is food processing
BSc in Animal Production, Zoology		Self-employed animal farms, SME
BSc in Microbiology,,		Management of food safety lab, management of SME, Management of Vet diagnostic lab
BSc. Food Technology		QC officer is food processing, Management of SME
BSc. Biomedical Sciences,		Safety Lab, SME, Epidemiology Intelligence Service
LLB in Law, BA in Sociology/Anthropology	Veterinary Public Health	Policy/Regulatory Boards/Market Research Expert

Structuration des modules mensuels

	Week 1	Week 2	Week 3	Week 4	Week 5
Item	Lectures	Personal Work	Tutorials/ Complimentary Courses/Practicals	Practicum	Total
5 Credits	30H	60H	30H	30H	150

Month	Course code	Course Title	Lectures	Alternates
October	SA401	Foodborne Disease		
November	SA403	Industrial Biochemistry		
December	SA405	Food Allergy and Intolerance		
January	SA405	Hazard Analysis and Critical Control Point (HACCP) Development		
February	SA407	Research Methods in Food Safety		

Structuration des modules mensuels

March	SA402	Epidemiology and Statistical Methods in Food Analysis		
April	SA404	Audit and Management		
May	SA406	International Food Law		
June	SA408	Food Safety Management		
July	SA410	Project Development and Implementation Analysis		
August – Exams and Holliday				
September	SA412	Governance and Entrepreneurship		

Les cours complémentaires

Option	Code	Course	Lecturer	Alternate
Food Assurance	SA529	Socio-Anthropology		
	SA531	Epidemiology		
	SA533	Chemical Pathology		
Food Safety laboratory Science	SA535	Verterinary Science		
	SA537	Animal Production		
	SA529	Social Anthropology		
Veterinary Public Health	SA535	Verterinary Science		
	SA537	Animal Production		
	SA533	Chemical Pathology		

Les cours de spécialisation

October	SA501	Inspection and Certification: Agro System and Performance Measurements
	SA503	Food Safety laboratory Science : Molecular Detection Methods in Food Biotechnology
	SA505	Veterinary Public Health: Regulatory Bodies – FDA
November	SA511	Inspection and Certification: Information Systems
	SA513	Food Safety laboratory Science : Bioinformatics
	SA515	Veterinary Public Health: Knowledge Translations and Policies
December	SA521	Inspection and Certification: Monitoring and Evaluation of the Food Systems
	SA523	Food Safety laboratory Science: Epidemiology and Zoonoses -M bovis and B bovis
	SA525	Veterinary Public Health: Decision Making and Communication

Guide d'Enseignements

- Tous les cours se fait en diapo powerpoint
- Le 1e diapo porte le titre et nom de l'enseignant
- Le 2e le plan du cour
- Le 3e les objectives d'enseignements
- Les 3 derniers diapos comprenent:
 - La conclusion ou message a retenir
 - Les references biblio ou webographiques et liens internets
 - Les remerciements divers y inclus les sources des diapos
- Tous les cours doivent etre accompagne de 2 documents en pdf relatif au cour
- Les cours doivent se faire de manier participative

Remerciements

- **EDULINK LIVE/Union Européen**
- **Universités Italiens a travers l'Univ. Udine - Coordonnateur**
- **Universités de la CEMAC**
 - Tchad
 - Cameroun
 - Gabon
 - Guinée Equatorial
- **Les développeurs du curriculum**
 - Dr Adiogo
 - Dr Abega Olama
 - Dr Tange Emmanuel
 - Wilfred Mbacham, ScD