COLEACP Training system (including R & D)
Training
Fair Training system
Training library : 400 references
Tools for experts

1. Principles of Hygiene and Food Safety Management
2. Risk Analysis and Control in Production
3. Regulations, Norms and Private Standards
4. Foundations of Crop Protection
5. Sustainable and Responsible Production
6. Ethical Production

7. Operator Safety and Good Crop Protection Practices
8. Techniques in Communication
9. Techniques of Training
10. Biological Control and Integrated Crop Protection
11. Organic Fruit and Vegetable Production in ACP Countries
And smallholders
HANDBOOKS

FOOD SAFETY SYSTEM (TOPIC 1)

1.1 - Basic food safety concepts
10 Sep 2012
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1.2 - An introduction to risk analysis
22 Aug 2012
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1.3 - Risk management
22 Aug 2012
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1.4 - Risk assessment
22 Aug 2012
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1.5 - Risk communication
22 Aug 2012
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1.6 - Guidelines for strengthening national food control systems (2012)
09 Oct 2012
Download the article
TRAINING METHODS (TOPIC 4)

4.2 - Group facilitation techniques
24 Jul 2012
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4.3 - The different types of meetings
24 Jul 2012
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4.4 - Communication and relationship coaching
24 Jul 2012
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4.5 - Communication in business
24 Jul 2012
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4.6 - Information resources where to find information
24 Jul 2012
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4.7 - The formalization of training profiles
24 Jul 2012
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6.1 - Pre-Requisite Programmes: Hygiene principles and requirements - Quality water supplies and cold chain
22 May 2012
Download the article

6.2 - HACCP method: principles and implementation
22 May 2012
Download the article

6.3 - Establishment of a Food Safety Management System in a company
22 May 2012
Download the article

6.4 - Principle of self-assessment and the need for audits
22 May 2012
Download the article

6.5 - Implementation of self-assessment systems by operators. Record keeping
22 May 2012
Download the article

6.6 - Sectorial self-Assessment Guidelines
20 May 2012
Download the article
OFFICIAL CONTROLS (TOPIC 12)

12.1 - Principles of official controls and certification systems (public/private)
09 Oct 2012
Download the article

12.2 - Role of competent authorities in official controls, activities and tasks of official controllers (checks, inspections, audits, certification)
09 Oct 2012
Download the article

12.3 - Disease prevention, control and eradication programmes in animal and public health
30 Nov 2012
Download the article

12.4 - Surveillance and control plans for animal diseases
17 Dec 2012
Download the article

12.5 - Surveillance and detection of plant pathogens and pests in the field
09 Dec 2012
Download the article

12.6 - Surveillance and control plans in food of animal origin
10 Dec 2012
Download the article
RISK COMMUNICATION (TOPIC 5)

5.2 - Communication during major outbreaks and food crisis
19 Nov 2012
Download the article

TRACEABILITY AND LABELLING (TOPIC 7)

7.2 - Establishment of a traceability system
23 Jul 2012
Download the article

7.1 - Traceability: principles, objectives and elements of a traceability system
20 Jul 2012
Download the article

Risk communication
Labelling
And more...
Field training manuals
From Trainers of trainers
Till field training
Research & development
Disseminating Good Practice
Environmentally friendly pesticides
Understanding the legislation and facilitating registration
CROP PROTOCOLS
TECHNICAL ITINERARY

Avocado (Persea americana)
French bean (Phaseolus vulgaris)
Okra (Abelmoschus esculentus)
Passion fruit (Passiflora edulis)
Pineapple Cayenna (Ananas comosus)
Pineapple MD2 (Ananas comosus)
Mango (Mangifera indica)
Papaya (Carica papaya)
Pea (Pisum sativum)
Cherry tomato (Lycopersicon esculentum)

GUIDE TO GOOD PLANT PROTECTION PRACTICES

Amaranth (Amaranthus spp.)
Avocado (Persea americana)
Baby carrot (Daucus carota)
Baby and sweet corn (Zea mays)
Baby Leek (Allium porrum)
Baby pack choy (Brassica campestris var. chinensis), baby cauliflower (Brassica oleracea var. botrytis), baby broccoli and sprouting broccoli (Brassica oleracea var. italica)
Banana (Musa spp. – banana plantain (matooke), apple banana, red banana, baby banana and other ethnic bananas)
Cassava tubers and leaves (Manihot esculenta)
Chillies (Capsicum frutescens, Capsicum annuum, Capsicum chinense) and sweet peppers (Capsicum annuum)
Citrus (Citrus sp.)
Coconut (Cocos nucifera)
Cucumber (Cucumis sativus), zucchini and pattypan (Cucurbita pepo) and other cucurbitaceae with edible peel of the genus Momordica, Banancasa, Luffa, Lagenaria, Trichosanthes, Sascfrum and Coccinia
Dashen (Calabacita esculenta) and macabo (Xanthosoma sagittifolium)
Eggplants (Solanum melongana, Solanum aethiopicum, Solanum macrocarpon)
Garlic, onions, shallots (Allium sativum, Allium cepa, Allium ascalonicum)
Ginger (Zingiber officinale)
Grape (Vitis vinifera)
Guava (Psidium cattayanum)
Lettuce (Lactuca sativa), spinach (Spinacea oleracea and Basella alba), leafy brassica (Brassica spp.)
Litchi (Litchi chinensis)
Mango (Mangifera indica)
Melon (Cucumis melo)
Papaya (Carica papaya)
Cadmium
Small Farmers 3.0