Information to Collect for Lead Training Events

Name or Subject of Training:
1. Women’s Hygiene and Food Safety Training
2. Food Safety for Fruits, Nuts, and Grains (Hermetic Storage, Mycotoxins)

Date(s) of Training:
1. Aug 8
2. Aug 9-10

Location:
DAIL Plant Protection Department, Herat City

Summary Description:
Purdue University Research Professor, Dr. Amanda Deering, and AAEP's Wasim Hakimi conducted 2 trainings to meet the needs of Herat DAIL. The trainings were comprised of two small groups which allowed for more discussion and participation. There was also a lab component on Aug 10th where participants tested for coliforms, all bacteria, and aflatoxins of mungbean and chickpea.

Participants Description:
1. 12 (2 DAIL Main office, 2 DAIL Kabul WIA office, 2 Badghis DAIL, 2 NHLP Herat, 3 Farmer Field Schools (Herat), 1 Ag and Vet Institute, 1 CRS)
2. 20 (3 DAIL Plant Protection, 3 DAIL Extension, 2 AAEP/DAIL Nangahar, 2 AAEP Mazar/Jowsjan, 2 Badghis DAIL, 1 Ag and Vet Institute, 1 CRS, 1 Industry, 1 DAIL Cooperatives, and other FFS/DAIL Staff)

Trainers:
Dr. Amanda Deering (Purdue University Research Professor, Food Science) AAEP’s Wasim Hakimi (Regional Post-harvest Officer)

Rationale for Training: (Why did we sponsor this training? What Goal of AAEP II does it connect to?)

Based on AAEP’s baseline needs assessment, DAIL requested technical trainings for post-harvest storage. In particular, hygienic processing and general information on bacteria and mycotoxins. DAIL Extension Workers need this information to share with farmers because proper post-harvest handling begins in the field. The local grain, nuts, and dried fruit industry is also interested in this information. Products like saffron, raisins, almonds, and pistachios are common but the private sector continues to hear that coliform and aflatoxin counts exceed international limits. This training provided information hygiene practices, mycotoxins, and basic lab work to sample and test for coliform, bacterial, and aflatoxins.
Specific Objective 1: Build the capacity of extension workers to transfer useful information and technology to farmers

IR 1.1: Increased knowledge and skills in agriculture production, food security, and extension techniques
IR 1.3: Improved collaboration between extension workers, DAIL and CIMMYT researchers, provincial university faculty, and private sector

Specific Objective 4: Improve services for women working in the agricultural sector

IR 4.1: Increased knowledge and skills in agriculture production, food security, and extension techniques of officially recognized female extension workers
IR 4.3: Increased Women’s Empowerment

Value of Training: (What did the participants learn? How will they apply it?)

1. The women’s training focused on hygiene and handling of food, proper cooking temperature. They were provided a kit with thermometer, soaps, disinfectants, and materials to conduct a hand washing activity with their peers (glow-germ and blacklight). The women will meet with their communities to share the information.

2. The 2nd training was set up for “training of trainers” (ToT). They received technical information on hermetic storage, bacteria, mycotoxins, and lab work. The participants were from relevant DAIL Depts., private sector, and higher education, and other AAEP sites. AAEP will continue with the same lab activity to set up a hermetic storage/mycotoxin research activity, led by Dr. Deering.

Topics Covered:

1) Women’s Hygiene and Food Safety
   a. Storing food (temp., time)
   b. Handling food (hand/utensil washing)

2) Food Safety of Grains, Nuts, and Dried Fruits
   a. Review of hermetic storage
   b. Bacteria and coliforms
   c. Mycotoxins, aflatoxins, molds
   d. Lab Testing

*Attach 4 good photographs and email to AAEP II Communications Director within 2 to 3 days after event.*