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## Building the Competitive Advantage of Senegalese Agribusinesses through Food Safety Training

#FES #BD4FS #foodsafety #GFB #SME #USAID #feedthefuture #capacitybuilding

To strengthen the food safety capacities of growing agribusinesses, Feed the Future Business Drivers for Food Safety (BD4FS) leads training activities in partnership with in-country specialists. Trainings cover a range of topics that have been identified as areas of need by local businesses, including Hazard Analysis and Critical Control Point (HACCP) principles and application guidelines<sup>1</sup>, ISO 22000 management system standards<sup>2</sup>, COVID-19 resilience, and information on national regulations and standards, among other topics that can improve food safety and product quality.

On January 26, 2022, the BD4FS Senegal team trained 51 food business owners and operators on good hygiene practices. Among the trainees, 65% were women and 41% were youth – both of whom are priority audiences due to their essential roles in the food system. The BD4FS Hygiene Training was an opportunity to share with companies, in a practical way, key strategies to improve the safety of their food products by maintaining good hygiene practices in their business operations. The information and knowledge shared were highly relevant and important as foodborne diseases remain a significant public health problem in Senegal and globally. More than 1.5 million people die each year from diarrheal diseases, and many of these deaths could be prevented through improved hygiene practices.<sup>3</sup>

Food businesses in emerging economics such as in Senegal are in a position to not only reduce the transmission of foodborne illness, but also to drive a culture of food safety. Through receiving education and training on hygiene and other food safety topics, food businesses are armed with the information needed to adopt better practices and to encourage food business throughout the supply chain to do the same. By training and supporting businesses towards improving product safety and quality, BD4FS contributes to consumer health and business growth.



*Mr. Babacar Thiam, founder of Millenium Farms attended the BD4FS Hygiene Training and reported, "Millenium Farms is a company that processes dairy and horticultural products. Today, we participated in the BD4FS training session on hygiene and quality in the company. In our company, upstream and downstream, we must master hygiene. It is important for us because it allows us to improve what is done in our company and to be more efficient.*

*It is a pleasure for us to attend this training because it will bring us more efficiency in the long run by providing consumers with quality products. We thank BD4FS program for enabling companies to move in a positive direction." (Photo credit: Astou Diop)*

Learn more about FES and BD4FS activities at <https://www.foodsolutions.global/> and <https://agrilinks.org/activities/business-drivers-food-safety>; and follow us at:



<sup>1</sup> <https://www.fda.gov/food/hazard-analysis-critical-control-point-haccp/haccp-principles-application-guidelines>

<sup>2</sup> <https://www.iso.org/iso-22000-food-safety-management.html>

<sup>3</sup> <https://ourworldindata.org/childhood-diarrheal-diseases>; <https://www.who.int/news-room/fact-sheets/detail/diarrhoeal-disease>