

# Meats, Seafood, and Poultry

**Partnerships for Food Industry Development  
A U.S.-Eastern Europe/CIS Partnership  
Leader-with-Associates Agreement No: PCE-A-00-01-00012-00**

**Funded by  
The United States Agency for International Development  
USAID M/FM/CMP  
1300 Pennsylvania Avenue, N.W.  
Washington, DC 20523-7700**

**Phase II, Second Annual Work Plan, Eastern  
Europe/CIS Component  
January 15, 2006 ~ January 14, 2007**

**February 2006  
Submitted by**

**International Programs  
Louisiana State University Agricultural Center  
Baton Rouge, Louisiana  
In association with  
The International Institute for Food Safety and Quality, Kyiv, Ukraine  
The Moldovan Center for Food Quality and Safety  
Rapadani Ltd, Tblisi, Georgia**



**USAID**  
FROM THE AMERICAN PEOPLE



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## List of Acronyms and Abbreviations

AWP.....	Annual Work Plan
AFDO.....	Association for Food and Drug
BPCS.....	Better Process Control School
CCC.....	Commodity Certification Center
CIS.....	Commonwealth of Independent States
CTO.....	Cognizant Technical Officer
FDA.....	US Food and Drug Administration
FSQ.....	Food Safety and Quality
HACCP.....	Hazard Analysis Critical Control Point
ICS.....	In-Country Satellite
IIFSQ.....	International Institute for Food Safety and Quality
KNUTE.....	Kyiv National University of Trade and Economics
LSU AgCenter.....	Louisiana State University Agricultural Center
MCFQS.....	Moldovan Center for Food Quality and Safety
PFID.....	Partnerships for Food Industry Development
PFID-MSP.....	PFID – Meat, Seafood and Poultry
PMC.....	Project Monitoring Chart
USAID.....	United States Agency for International Development
USAID/EGAT.....	USAID Economic Growth, Agriculture and Trade
WFLO.....	World Food Logistics Organization
WTO.....	World Trade Organization

## **Section I. Introduction**

### **A. Summary**

This document presents the second annual work plan (AWP) for Phase II activities for the Partnerships for Food Industry Development in Meat, Seafood and Poultry (PFID-MSP) Project in Eastern Europe/the Commonwealth of Independent States (CIS).

This project resulted in USAID approval of a proposal submitted by Louisiana State University Agricultural Center (LSU AgCenter), the World Food Logistics Organization (WFLO), the World Laboratory Branch in Ukraine, and the National Institute of Animal Husbandry and Veterinary Medicine of Moldova. While the project has incorporated a global strategy for processing meat, seafood and poultry, it focused its Phase I activities in Ukraine and Moldova from January 2001 to January 2005.

In April and May 2004, the LSU AgCenter submitted a scope of work and budget for a Phase II of PFID-MSP. Target areas for Phase II included Eastern Europe/CIS, initially focusing on Ukraine, Moldova, Georgia and Azerbaijan. The specific objectives to be met in the region through the PFID-MSP Project's Phase II included expanding the Ukraine-based International Institute for Food Safety and Quality (IIFSQ), promote compliance with the US Food Security Act and establish a Better Process School to serve the region. In June 2004, USAID/EGAT approved these documents, giving PFID-MSP the opportunity to begin these activities in the next year.

This Work Plan covers the following activities:

- *IIFSQ Expansion*, with emphasis on Logistical Expansion, Institutional and Programmatic Expansion (including course conduct), and Hazard Analysis Critical Control Point (HACCP) Audit Capacity Building;
- *Food Security Capacity Building*, with emphasis on a risk assessment seminar, follow-up and preparations for a regional risk assessment conference;
- *Better Process Control School*, including preparation, course conduct and follow-up; and
- *General activities* that cut across the objectives will include branding , monitoring, evaluation and planning.

These activities are outlined in the schedule found in Section III.

### **B. Review of Year One Activities**

Among PFID-MSP and IIFSQ's highlights in the CIS over the past year are:

- Expansion of the IIFSQ – including selection of ICSs in Georgia (Rapadani Ltd) and Azerbaijan (the Commodity Certification Center or CCC), a HACCP seminar in Azerbaijan, policy review, etc;

- Conduct of the FDA-certified Better Process Control School in Ukraine, as well as two bio-security seminars;
- Stakeholder enterprises increasing sales revenue due higher food safety and quality standards;
- A total of 14 certified Hazard Analysis Critical Control Points (HACCP) training courses were conducted in Eastern Europe by IIFSQ for a total of 265 participants, including 70 women;
- One contract received that will provide additional funding for IIFSQ;
- One draft National Standard developed to better conform to international standards;
- Training of IIFSQ staff in HACCP Auditing; and
- Review of the FSQ situation in Kazakhstan, resulting in a proposal with Pragma for improving the FSQ practices in Central Asia.

Key issues include delayed mission approval and budgetary issues postponing the ICS contract offer to the CCC as well as Internet server problems.

## **Section II. Second Annual Work Plan**

This section describes the second-year activities relating to the Project's three objectives in Eastern Europe/CIS. These activities are outlined in the schedule found in the next section.

### **A. Project Objective # 1 – IIFSQ Expansion**

This first objective is designed to expand the IIFSQ's capacity to serve as a regional repository of training and technical assistance for FSQ for the regional food industry. To meet this objective, three project activities are envisioned to be undertaken in Year Two. The first is logistical in nature, involving the acquisition of appropriate equipment and the development of a dedicated web page. The second is institutional and programmatic expansion, in which the IIFSQ provides HACCP training outside of its base in Ukraine and continues its advocacy of policy reform.

A strategic goal for IIFSQ is to get receive recognition of its competency to conduct facility certification for HACCP compliance. Such compliance would be in relation to a relevant national or international regulation on food safety, usually called a Standard (sometimes this procedure is referred as conformity assessment). On Sept.1, 2005 the first International Standard ISO 22000 was published, meaning that a globally recognized and unified set of requirements to food safety management systems is now available. Facility certification is a result of a positive audit of the implemented HACCP system. These audits are called certification or registration audits. Before HACCP implementation starts, the so called diagnostic audit is conducted to assess initial status of the facility, identify gaps and specific needs.

In 2005, activities that continue PFID-MSP efforts to meet this objective will include the following:

- a) *IIFSQ Logistical Enhancement* - In early Year Two IIFSQ will:
  - i) Acquire office and training (audio-visual) equipment following established purchasing procedure; and
  - ii) Create a new web site either by moving the old World Lab-designed Web pages to a new web platform, or by developing new ones.
- b) *Institutional and Programmatic Expansion – Pending the full availability of donor funds*, the newly selected Azeri ICS will sign a sub-contract with the LSU AgCenter and its relationship with the IIFSQ will be formalized. Also, IIFSQ will continue its training and regulatory support activities as verified by the following indicators (and as scheduled in the next section):
  - i) At least three general information HACCP seminars conducted, at least sixty persons trained;
  - ii) At least two certified training courses conducted, at least 40 persons certified;
  - iii) At least three food processors received food safety and HACCP consultations;
  - iv) At least three articles published each in Ukrainian, Georgian and Azeri food industry magazines; and
  - v) Expert reviews are provided to at least three draft regulations.
- c) *HACCP Audit Capacity Building* - To achieve this goal, the following work items will be conducted in Year II:
  - i) Develop and verify at least two auditor check-lists;
  - ii) Conduct at least five diagnostic audits in Ukraine and other CIS countries, such as Georgia;
  - iii) Develop a package of documents outlining requirements, rules, and procedures for conformity assessment activities; and
  - iv) Explore opportunities to have competency of auditors confirmed by an independent third party, and receive auditor certificates.

## **B. Project Objective # 2 – Food Security Capacity Building**

Through field visits, discussions and seminars IIFSQ determined that bio-security was a new concept for Ukraine and CIS countries. Ukrainian facilities do have some control elements in place but they are typically parts of a regular security system against theft and acts of bio-terrorism.

In Year II, IIFSQ will conduct follow-up activities to make Ukrainian facilities more aware of food security concept, particularly through publications in local industry magazines. Also, a new concept of Risk Assessment will be introduced, and preparations for a regional conference to be conducted in Year III will be started. The Bio-Security/Risk Assessment seminars will be conducted by US technical experts, in particular, Dr. Michael Moody. IIFSQ will provide logistical support. Achieving this Objective includes the following major activities

- a) Provide support for a Risk Assessment Seminar (in which at least 20 persons will be trained), including translating and printing any appropriate training materials;

- b) Assist Dr. Michael Moody in food security follow-up activities in Ukraine - specifically, PFID-MSP documents at least three instances of IIFSQ consultations and/or stakeholder adoption of bio-security measures;
- c) Start preparations for a regional Risk Assessment Conference.

It should be noted that the latter activity was originally scheduled for this year. However, donor fund availability constraints have resulted in the Project postponing the conference until next year.

### **C. Project Objective # 3 – Better Process Control School**

Among PFID-MSP's Phase II's objectives is to develop the IIFSQ's capacity and to secure its authorization to conduct regional Better Process Control Schools as recognized by the FDA and FPI. In Year Two IIFSQ will conduct the second BPCS, where 50 per cent of lectures will be taught by Ukrainian trainers. It is agreed that the School will be conducted at the premises of Kyiv National University of Trade and Economics.

Activities pertaining to this objective include the following:

- a) Provide programmatic and logistical preparation, including the following:
  - i) Discuss requirements of USAID Branding Strategy with US-based Food Processor Institute, and print a new set of *Canned Foods...* manuals, if agreed;
  - ii) Identify potential participants and send invitations; and
  - iii) Provide logistical support for US trainers and participants from other cities and countries.
- b) Conduct Better Process Control School in Kyiv – specifically, at least 20 persons trained and at least 50% of the course material is presented by local instructors, particularly the following topics:
  - i) Acidified Foods;
  - ii) Food Container Handling;
  - iii) Food Plant Sanitation;
  - iv) Process Rood Instrumentation;
  - v) Still Retorts: Steam;
  - vi) Container Closures for Metal Containers;
  - vii) Container Closures for Glass Containers; and
  - viii) Container Closures for Semi-Rigid and Flexible Containers.
- c) Conduct food security follow-up activities in Ukraine - specifically, PFID-MSP documents at least three instances of IIFSQ consultations and/or stakeholder adoption of low acid canning measures;



## **D. PFID-MSP Interventions Specific to Ukraine**

All the second-year work items that are described in the past three sub-sections will initiate in Ukraine, the base country of the IIFSQ. In addition, the following work items will emphasize activities specific to that country.

- 1) IIFSQ Expansion – It is anticipated that the Ukrainian food industry will be the primary beneficiary of the IIFSQ’s *logistical and programmatic* expansion, including the following
  - a) The training equipment purchased this year will remain in Ukraine after PFID-MSP’s conclusion in the region, benefiting both the IIFSQ and it’s host institution, the Kyiv National University of Trade and Economics;
  - b) At least two of the general informational HACCP seminars are anticipated to be conducted in Ukraine and at least forty of these courses’ trainees are anticipated to be Ukrainians;
  - c) At least two Ukrainian food processors will receive food safety and HACCP consultations;
  - d) At least three articles are to be published in Ukrainian food industry magazines;
  - e) Expert reviews are provided to at least two Ukrainian draft regulations;
  - f) At least two diagnostic audits will be conducted in Ukrainian plants;
- 2) Food Security Capacity Building
  - a) At least fifteen Ukrainians will be trained at a Risk Assessment Seminar; and
  - b) At least two Ukrainian plants will receive IIFSQ consultations regarding bio-security.
- 3) Better Process School
  - a) KNUTE will be established as the venue for the regional BPCS;
  - b) At least fifteen Ukrainians will be trained at the BPCS; and
  - c) At least two Ukrainian plants will receive IIFSQ consultations regarding low acid canning.

## **E. General Management Activities**

### *1. Travel Priorities*

To date, USAID/EGAT has only provided \$300,000 of the \$630,000 obligated for PFID-MSP in Year 2. Furthermore, budgetary constraints have prevented the donor from guaranteeing that the balance will be available this year. Therefore, Project management has developed the following priority list of travel that was originally budgeted for this year in Eastern Europe/CIS.

- a) High Priority – PFID-MSP is committed to conduct with existing funds
  - i) Food Security & Risk Assessment Capacity Building
  - ii) Better Process Control School

- b) Low Priority – not to be considered without additional funds
  - i) Administrative Management

PFID-MSP should be able to the high priority travel with existing funds. The donor’s favorable consideration for this priority list has been given.

## 2. *Branding and Marketing Strategy*

PFID-MSP has been informed of the recent USAID policy initiative in which Agreement Officers will incorporate marking requirements in awards obligated after January 2, 2006. The new USAID policy is that all programs, projects, activities, public communications, and commodities, partially or fully funded by a grant or cooperative agreement or other assistance award or sub-award must be marked appropriately overseas with the USAID Identity of a size and prominence equivalent to or greater than the recipients, other donor’s or other partner’s logo.

PFID-MSP is committed to complying with this requirement as evidenced by the following elements in its branding strategy/ marketing plan. All official project information materials, leaflets, brochures, training manuals, web-sites etc., (and possibly even staff business-cards) will acknowledge USAID support whenever possible, primarily by displaying the accompanying USAID logo at a size that is at least as large as all implementing or collaborating entities. Note that this new requirement may necessitate negotiations with HACCP Alliances and the FPI so that cover pages of translated HACCP/Canned Foods manuals can include the USAID logo. Any difficulty arising from such negotiations will be communicated to USAID/EGAT’s CTO.



Incorporating this branding strategy should not incur any significant expenses to the project. There are no budgeted equipment purchases requiring the acquisition of decals. The IIFSQ already has the above logo as a graphic file so it can incorporate it into any necessary documentation at no cost. USAID does not require contractors or sub-contractors to immediately replace stationary supplies with those containing the logo but instead draw down on remaining supplies. When those supplies are replaced with those containing the logo, the cost will be covered under existing budgetary line items. PFID-MSP is prepared to have its CTO review this plan’s development as well as its implementation over this coming year.

## 3. *Monitoring and Planning*

To ensure that the various Project teams have the capacity to fulfill their responsibilities, the PFID-MSP has established a quarterly project monitoring mechanism to collect information

pertaining to progress toward this AWP's targets. This mechanism is designated the Project Monitoring Chart (PMC). In addition, implementation, meeting and reporting schedules will be regularly communicated to all Project staff.

Based on PFID-MSP's Scope of Work and the progress made during this year this project will initiate a planning process for Year 3 activities by November 2006.

**Section III. Schedule of Project Activities**

Activity	Targets	Indicators	Results
<b>A. January – March 2006</b>			
<i>Project Objective # 1 – IIFSQ Expansion</i>			
Logistical Enhancement	Conduct bidding procedure and purchase equipment	Documented bidding process and purchase	IIFSQ’s logistical capacity to give training courses is enhanced
	Begin creation of a new IIFSQ web site	Status, including decision to use World Lab-generated pages or to design new ones, is documented in Project monitoring mechanism	Web page can be designed by next quarter
Meat and Poultry HACCP Training	Preparation for course in Georgia	Preparation status - including venue, participants and IHA approval - is documented in Project monitoring mechanism	Course can be conducted next quarter
Auditor Check Lists	Development of lists	Design status – including criteria to be measured and benchmarks - is documented in Project monitoring mechanism	Checklist can be verified
On-going Activities	<ul style="list-style-type: none"> <li>• Facility based consultations</li> <li>• Informational seminars</li> <li>• Food safety/security articles in regional industry magazines</li> <li>• Consultations on draft regulations to Parliament Committees of Ukraine</li> <li>• Auditing competency confirmed</li> </ul>	Progress toward the following year-end targets: <ul style="list-style-type: none"> <li>• At least 3 general information HACCP seminars conducted, at least 60 persons trained</li> <li>• At least 3 food processors received food safety and HACCP consultations</li> <li>• At least 3 articles published each in Ukrainian, Georgian and Azeri food industry magazines</li> <li>• Expert reviews are provided to at least 3 draft regulations</li> <li>• Competency confirmed and certified by independent third party</li> </ul>	IIFSQ further demonstrates its contribution to the regional food industry

Activity	Targets	Indicators	Results
<i>Project Object #2 – Food Security Capacity Building</i>			
Risk Assessment Seminar	Logistical support for seminar	Preparation status - including translating/printing respective training materials - is documented in Project monitoring mechanism	Seminar can be conducted next quarter
<i>Project Object #3 – Better Process Control School</i>			
BPCS, Preparation	Logistical and programmatic support of BPCS	Preparation status – including the following - is documented in Project monitoring mechanism: <ul style="list-style-type: none"> <li>• Reconciliation of requirements of USAID Branding Strategy with National Food Processor Institute</li> <li>• New set of Canned Foods... manuals</li> <li>• Invited participants</li> <li>• Logistical support for US trainers and participants from outside Kyiv</li> <li>• Curriculum</li> </ul>	School can be conducted next quarter
<i>General Management Activities</i>			
Branding	Verification that all Project-disseminated materials meet USAID branding strategy to the greatest degree possible	<ul style="list-style-type: none"> <li>• Copy of each Project-disseminated material available for donor review</li> <li>• Documented verification that all newly purchased equipment and supplies are appropriately branded</li> </ul>	Donor receives appropriate credit for PFID-MSP funding
Monitoring and Evaluation	Project Monitoring Chart	Internal submission of PMC	Project issues can be addressed in a timely manner
<b>B. April – June 2006</b>			
<i>Project Objective # 1 – IIFSQ Expansion</i>			
Logistical Enhancement	Complete creation of a new IIFSQ web site	Web site is available to the public	IIFSQ can update and disseminate relevant information electronically

Activity	Targets	Indicators	Results
Institutional and Programmatic Expansion	<i>Pending fund availability</i> , establish official link between IIFSQ and the CCC as Azeri ICS	<ul style="list-style-type: none"> <li>• Sub-contract between CCC and LSU AgCenter signed</li> <li>• Finalized communication mechanism between IIFSQ and ICSs documented</li> </ul>	IIFSQ's regional operation enhanced
Meat and Poultry HACCP Training	Conduct of course in Georgia	At least twenty Georgians receive basic certification in Meat and Poultry HACCP	IIFSQ demonstrates the regionalization of its capacity building efforts
Seafood HACCP Training	Identification/initial planning of course in Moldova	Documented agreement between IIFSQ and MCFQS	Preparation can continue next quarter
Auditor Check Lists	Verification of lists	Verification – through approval by an official entity and/or incorporation into a formal plant audit or conformity assessment - is documented in the 11 <sup>th</sup> SAR	Checklist can be legitimately incorporated into future diagnostic audits
On-going Activities	<ul style="list-style-type: none"> <li>• Facility based consultations</li> <li>• Informational seminars</li> <li>• Food safety/security articles in regional industry magazines</li> <li>• Consultations on draft regulations to Parliament Committees of Ukraine</li> <li>• Auditing competency confirmed</li> </ul>	Progress toward the following year-end targets: <ul style="list-style-type: none"> <li>• At least 2 general information HACCP seminars conducted, at least 40 persons trained</li> <li>• At least 3 food processors received food safety and HACCP consultations</li> <li>• At least 3 articles published each in Ukrainian, Georgian and Azeri food industry magazines</li> <li>• Expert reviews are provided to at least 3 draft regulations</li> <li>• Competency confirmed and certified by independent third party</li> </ul>	IIFSQ further demonstrates its contribution to the regional food industry
<i>Project Object #2 – Food Security Capacity Building</i>			
Risk Assessment Seminar	Conduct of seminar	As documented in the 11th SAR, At least twenty stakeholders are trained in relevant bio-security issues	IIFSQ can follow up on bio-security issues with trained stakeholders

Activity	Targets	Indicators	Results
Preparations for 2007 Risk Assessment Conference	Meeting with Dr. Moody	Resolutions and an initial SOW pertaining to the preparation of the Risk Assessment Conference are documented in Dr. Moody's travel report and/or the 11 <sup>th</sup> SAR	Preparations for the conference can commence
<i>Project Object #3 – Better Process Control School</i>			
BPCS, Conduct	Conduct of BPCS	As documented in the 11 <sup>th</sup> SAR: <ul style="list-style-type: none"> <li>• At least 50% of the course material is presented by local instructors</li> <li>• At least twenty stakeholders are trained in relevant low-acid canning issues</li> </ul>	Low acid canning principles can be applied in the region
<i>General Management Activities</i>			
Branding	Verification that all Project-disseminated materials meet USAID branding strategy to the greatest degree possible	<ul style="list-style-type: none"> <li>• Copy of each Project-disseminated material available for donor review</li> <li>• Documented verification that all newly purchased equipment and supplies are appropriately branded</li> </ul>	Donor receives appropriate credit for PFID-MSP funding
Monitoring and Evaluation	Project Monitoring Chart and SAR	<ul style="list-style-type: none"> <li>• Submission of 11<sup>th</sup> SAR to USAID/EGAT</li> <li>• Internal submission of PMC</li> </ul>	<ul style="list-style-type: none"> <li>• Donor is appropriately informed of Project's key issues</li> <li>• Project issues can be addressed in a timely manner</li> </ul>
<b>C. July - September 2006</b>			
<i>Project Objective # 1 – IIFSQ Expansion</i>			
Seafood HACCP Training	Preparation for course in Moldova	Preparation status – including venue, participants and AFDO approval – is documented in Project monitoring mechanism	Course can be conducted next quarter

Activity	Targets	Indicators	Results
Diagnostic Audits	Initial conduct	Progress toward conduct of five diagnostic audits documented in Project monitoring mechanism	Year end target can be met
Audit Package Development	Initial Development	Progress toward development of documents outlining requirements, rules and procedures for conformity assessment activities documented in Project monitoring mechanism	Package can be completed next quarter
On-going Activities	<ul style="list-style-type: none"> <li>• Facility based consultations</li> <li>• Informational seminars</li> <li>• Food safety/security articles in regional industry magazines</li> <li>• Consultations on draft regulations to Parliament Committees of Ukraine</li> <li>• Auditing competency confirmed</li> </ul>	Progress toward the following year-end targets, as verified by Project monitoring mechanism: <ul style="list-style-type: none"> <li>• At least 2 general information HACCP seminars conducted, at least 40 persons trained</li> <li>• At least 3 food processors received food safety and HACCP consultations</li> <li>• At least 3 articles published each in Ukrainian, Georgian and Azeri food industry magazines</li> <li>• Expert reviews are provided to at least 3 draft regulations</li> <li>• Competency confirmed and certified by independent third party</li> </ul>	IIFSQ further demonstrates its contribution to the regional food industry
<i>Project Object #2 – Food Security Capacity Building</i>			
Risk Assessment Seminar	Follow-up activities	At least three instances of IIFSQ consultations and/or stakeholder adoption of bio-security measures are documented in Project monitoring mechanism	IIFSQ is established as a repository of bio-security assistance to the region



<b>Activity</b>	<b>Targets</b>	<b>Indicators</b>	<b>Results</b>
<i>Project Object #3 – Better Process Control School</i>			
BPCS, Follow-up	Initial Follow-up of BPCS	Progress toward at least three instances of IIFSQ consultations and/or stakeholder adoption of low-acid canning measures are documented in Project monitoring mechanism	Low acid canning principles can be applied in the region
<i>General Management Activities</i>			
Branding	Verification that all Project-disseminated materials meet USAID branding strategy to the greatest degree possible	<ul style="list-style-type: none"> <li>• Copy of each Project-disseminated material available for donor review</li> <li>• Documented verification that all newly purchased equipment and supplies are appropriately branded</li> </ul>	Donor receives appropriate credit for PFID-MSP funding
Monitoring and Evaluation	Project Monitoring Chart	Internal submission of PMC	Project issues can be addressed in a timely manner
<b>D. October – December 2006</b>			
<i>Project Objective # 1 – IIFSQ Expansion</i>			
Seafood HACCP Training	Conduct of course in Moldova	At least twenty Moldovans receive basic certification in Seafood HACCP	IIFSQ demonstrates the regionalization of its capacity building efforts
Diagnostic Audits	Completed conduct	At least five diagnostic audits conducted – in which compliance of HACCP system with national or international norms – as verified in the 12 <sup>th</sup> SAR	IIFSQ establishes itself as a competent third party for HACCP verification and stakeholder plants are established as compliant with international norms
Audit Package Development	Complete Development	A completed package of documents outlining requirements, rules and procedures for conformity assessment activities documented in Project monitoring mechanism	IIFSQ further demonstrates its competency as a certifier for HACCP compliance

Activity	Targets	Indicators	Results
On-going Activities	<ul style="list-style-type: none"> <li>• Facility based consultations</li> <li>• Informational seminars</li> <li>• Food safety/security articles in regional industry magazines</li> <li>• Consultations on draft regulations to Parliament Committees of Ukraine</li> <li>• Auditing competency confirmed</li> </ul>	Progress toward the following year-end targets: <ul style="list-style-type: none"> <li>• At least 3 general information HACCP seminars conducted, at least 60 persons trained</li> <li>• At least 3 food processors received food safety and HACCP consultations</li> <li>• At least 3 articles published each in Ukrainian, Georgian and Azeri food industry magazines</li> <li>• Expert reviews are provided to at least 3 draft regulations</li> <li>• Competency confirmed and certified by independent third party</li> </ul>	IIFSQ further demonstrates its contribution to the regional food industry
<i>Project Object #2 – Food Security Capacity Building</i>			
Preparations for 2007 Risk Assessment Conference	On-going preparations	Preparation status - including venue, agenda and participants - is documented in the 3 <sup>rd</sup> AWP and/or the 12 <sup>th</sup> SAR	The conference can be held in 2007
<i>Project Object #3 – Better Process School</i>			
BPCS, Follow-up	Completed follow-up of BPCS	At least three instances of IIFSQ consultations and/or stakeholder adoption of low-acid canning measures are documented in 12 <sup>th</sup> SAR	Low acid canning principles are applied in the region
<i>General Management Activities</i>			
Branding	Verification that all Project-disseminated materials meet USAID branding strategy to the greatest degree possible	<ul style="list-style-type: none"> <li>• Copy of each Project-disseminated material available for donor review</li> <li>• Documented verification that all newly purchased equipment and supplies are appropriately branded</li> </ul>	Donor receives appropriate credit for PFID-MSP funding

<b>Activity</b>	<b>Targets</b>	<b>Indicators</b>	<b>Results</b>
Monitoring and Evaluation	Project Monitoring Chart and SAR	<ul style="list-style-type: none"> <li>• Submission of 12<sup>th</sup> SAR to USAID/EGAT</li> <li>• Internal submission of PMC</li> </ul>	<ul style="list-style-type: none"> <li>• Donor is appropriately informed of Project's key issues</li> <li>• Project issues can be addressed in a timely manner</li> </ul>
Year 3 (7) Planning	Preparation of AWP	1 <sup>st</sup> Draft submitted	3 <sup>nd</sup> AWP can be finalized