**INVITATION LETTER**

**Training Courses Food-Borne Outbreaks Investigation**

**This training is implemented by the TrainSaferFood consortium.**



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Technical Proposal EAHC/2010/BTSF/09  
Lot 1 Microbiological criteria and Control of Zoonoses

## 

## Introduction

Dear National Contact Point, As part of the Better Training for Safer Food initiative, the Executive Agency for Health and Consumers is organizing and implementing a 24 month training programme of activities on food-borne outbreak management mainly to be held for officials from EU Member States (MS) and Candidate Countries (CC) under the 'Better Training for Safer Food' Initiative

The main objective of BTSF is to provide training mainly for staff of competent authorities (CA) of EU Member States and associated states involved in official control activities to keep them up-to-date with all aspects of the EU law in the area of food-borne outbreak investigations and thus to ensure that controls are carried out in a more uniform, objective and adequate manner in all Member States.

## Overall educational project objective

Trainings under this tender are aiming on updating participants with latest information on food-borne outbreak investigation

# 1.1 Overall project objective

The overall objective is to train staff of the competent authorities of EU Member States (MSs), Candidate Countries (CCs) and EFTA-EEA states involved in official control activities and possible participants from third countries to keep them up-to-date with all aspects of EU law in connection to:

* Food-borne outbreak investigation

The case studies will be simplified in order to allow the participants to have time to apply all the taught methods within the timeframe of the course.

To help the tutors address key issues in their presentations, and to provide topics for later discussion, delegates will be asked to complete a questionnaire prior to the workshop, in which they will give details of specific issues they would have about each topic.

The training courses will primarily train staff of competent authorities involved in official control activities at national level on all relevant aspects of EU legislation in order to better understand and harmonize the methods used in modern-day food-borne outbreak investigations.

By the end of the course of Food-borne outbreak investigation, the participants have received knowledge of and updated on:

* The EU legislation, recommendations, reporting and guidelines on monitoring of food-borne outbreaks, including the classification of outbreaks according to the epidemiological and microbiological evidence
* The practical management and investigation of food-borne outbreaks in a local, national and European context. Outbreak preparedness and organisation of intersectional preparedness, development of outbreak management plan, establishment of traceability in practice
* Food-borne outbreaks as result of microbiological bio-terrorism and prevention of bio-terrorism including crisis communication, including communication during the uncertainty phase of an event and the ongoing long outbreak investigation
* The multidisciplinary skills necessary to plan and carry out epidemiological investigations in connection with food-borne outbreaks in a Member States harmonized approach and microbiology and food safety aspects, and the necessity and benefits of collaboration between Public Health and Veterinary and Food Safety authorities in outbreak investigations
* Practical application of analytical epidemiological methods and other tools for food-borne investigation: tracing back and forwards, cohort studies, case control studies and use of molecular typing. Software applications developed especially for outbreak investigation will be used practical for analysing data.

The communication platforms of the EFSA and ECDC network and the international rapid alert systems EWRS (Early Warning and response System), RASFF (Rapid Alert System for Food and Feed), GAR (Global Alert and Response)

## Selection criteria

It is assumed that participants are professionals with considerable skills and knowledge on the subjects of the course as the present courses are building on top of the knowledge gained by colleagues participating in previous courses.

It is further assumed that participants are able to follow training units held in English or translated into English.

The training programme is open to participants whose application was received from the BTSF National Contact Points of their country - through the selection process described hereunder.

The profiles of the applicants should respect the following criteria:

* Be officers of the national competent authority, relevant government ministries, inspection services and official food-testing laboratories;
* Be involved in the inspection and control of establishments producing food of animal origin;
* Be preferably in a position to disseminate the knowledge acquired during the workshop within the national competent authority and/or to private sector operators.
* Proficiency in the language of the training (English).
* To facilitate the multidisciplinary collaboration**, it is mandatory to invite a team of two participants coming one from the public health authorities and the other one from veterinary/food safety authorities from the same country.**

Priority will be given to the applications received before the datelines, from the countries invited in the session. However to **ensure some flexibility in the application process, 1 or 2 applications from the reserve lists will be accepted in each session**.

The templates of documents to be submitted are attached in the e-mail message through which this document has been sent.

## Training sites

Five courses will be held in Tallinn (Estonia), five courses will be held in Lisbon (Portugal) and five courses will be held in Rome (Italy).

# 

# 3.1 Tallinn

In Tallinn we have selected ***Hotel Park Inn Central*** for the accommodation, meals and conference venue.

***Hotel Park Inn Central*** is situated in near Old Town in the city centre (500 m)

It is closely associated with art, music, design and culinary art.

Its event facilities are perfect for hosting business events. It has four meeting rooms equipped with Free Wireless High-speed Internet access and the latest audiovisual equipment.

Participants will be assisted by GIZ VLS but also by the highly trained and experienced staff during the entire event..

Rooms are spacious, cozy and with free Wireless Internet and blackout curtains for complete privacy

 

 

# 3.2 Lisbon

In Lisbon we have selected *Novotel Lisbon* for the for the accommodation, meals and conference venue. The hotel is located in the city of Lisbon, just 10 minutes' walk from Lisbon historical city center.

Totally renovated, it is ideal for business trips, offering 10 spacious meeting rooms, 7 with natural light. The Novotel Lisboa hotel also has a swimming pool, fitness center, restaurant, bar and garage. All rooms are modern spacious equipped with: shower, WC, hairdryer, telephone, cable TV, mini bar, Wi-Fi connection.

The conference room selected is a first-class, fully air-conditioned event room, featuring modern conference technology and abundant natural lighting

All arrangements will follow quality requirements laid down in our proposal.

The conference room has a beamer, laptop (connected to Internet), flipchart, whiteboard, laser pointer and free WLAN for the participants.

[](http://www.google.be/imgres?q=tel+Novotel+Lisboa&hl=fr&biw=1440&bih=668&tbm=isch&tbnid=MCrUFLH43GCIpM:&imgrefurl=http://www.hotels-lisbon.org/hotels/nh-parque-lisboa-hotel-lisbon-35509.htm&docid=5iB4O5tdhayB6M&imgurl=http://www.hotels-lisbon.org/media/images/hotel/novotel-hotel-lisbon-686723.jpg&w=450&h=299&ei=28RRUcq5JM2Z0AWFyoCYCA&zoom=1&iact=hc&vpx=412&vpy=321&dur=156&hovh=183&hovw=276&tx=159&ty=109&page=1&tbnh=140&tbnw=218&start=0&ndsp=27&ved=1t:429,r:22,s:0,i:152) 

 

# 3.3 Rome

In Rome we have selected the ***Ibis Style*** in E.U.R. district for the accommodation, meals and conference venue.

Located in Rome's EUR business district, the ibis Styles Roma EUR hotel is just 15 minutes' walk from the EUR Palasport metro stop, with direct connections to the Colosseum, and offers a gastronomic restaurant, spacious air-conditioned rooms and a hearty breakfast decorated in a contemporary and minimalist style. The modern rooms are equipped with a minibar, 32" flat-screen satellite TV and a safe. In the dining room, an extensive buffet breakfast awaits participants every morning.

There are 2 modern and fully equipped conference rooms that allow to organize professional seminars

 

 

# 3.4 Berlin

In Berlin we have selected the ***Hotel Park Inn Alexanderplatz***

The hotel is located right next to famous Berlin TV tower, in the core of Berlin’s historic city center. With its 150 meters in height

It offers unique rooms with its panoramic views of the city.

Each room is equipped with high-quality furnishings and a modern design in warm and elegant wood tones. Rooms are equipped with **high-quality furnishings and a modern design** in warm, elegant wood tones. They have feature **marble bathrooms with under-floor heating and special rain-effect showers.** A flat screen TV and high-speed internet access is standard in all hotel rooms.

 

 

# 3.5 Barcelona

In Barcelona we have selected the ***Abba Garden Hotel*** for the accommodation, meals and conference venue.

It is located in the city center at the end of Avda. Diagonal, next to Hospital Sant Joan de Deu.

Close to the San Joan de Déu Hospital with excellent connection to the upper part of the city, to the Barcelona Airport and to the Palacio de Congresos de Catalunya (congress centre).

It has 138 Rooms fully equipped a meeting rooms for up to 400 people and 3,5 m high. Garden area, Panoramic views of the city,  Amalur Restaurant, Gym, Jacuzzi , Steam Bath, Sauna, Outdoor Pool, Paddle Court and Car Park.

 

 

## Timing

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Session Reference** | **Dates** | **Location** | | **Dateline for applications** |
| **Food-borne outbreaks** | | | | |
| **Session 1** | 13-17 Apr 2015 | | Lisbon | 20 Feb 2015 |
| **Session 2** | 15-19 Jun 2015 | | Barcelona | 16 Mar 2015 |
| **Session 3** | 31 Aug – 04 Sep 2015 | | Tallinn | 06 Apr 2015 |
| **Session 4** | 28 Sep – 02 Oct 2015 | | Berlin | 05 May 2015 |
| **Session 5** | 02-06 Nov 2015 | | Barcelona | 17 Jun 2015 |
| **Session 6** | 30 Nov – 04 Dec 2015 | | Rome | 24 Jun 2015 |
| **Session 7** | 01-05 Feb 2016 | | Berlin | 14 Sep 2015 |
| **Session 8** | 29 Feb – 04 Mar 2016 | | Lisbon | 05 Oct 2015 |
| **Session 9** | 04-08 Apr 2016 | | Berlin | 19 Oct 2015 |
| **Session 10** | 25-29 Apr 2016 | | Tallinn | 26 Oct 2015 |
| **Session 11** | 23-27 May2016 | | Rome | 10 Nov 2015 |
| **Session 12** | 20-24 Jun 2016 | | Lisbon | 24 Nov 2015 |
| **Session 13** | 12-16 Sep 2016 | | Tallinn | 02 Dec 2015 |
| **Session 14** | 10-14 Oct 2016 | | Rome | 11 Dec 2015 |
| **Session 15** | 07-11 Nov 2015 | | Berlin | 18 Dec 2015 |

## Invitation of your Country

The EAHC wishes to invite participants from your countryto attend sessions as indicated in the table received in the **Annex – quota**.

However, **do not hesitate to send us additional applications**, which would be placed on a reserve list for each session. Should there be any availability, we would inform the National Contact Point at least three weeks before the training session.

**As much as possible, do not hesitate to send us registration forms before the indicated dateline**. The earlier participants are registered, the easier it is then to carry out the organisation of the session

## Registration Procedure

Please register via the website of TrainSaferFood***:*** [***www.TrainSaferFood.eu***](https://owa.giz.de/owa/redir.aspx?C=159279ec5aec4939b73cd1d83931032d&URL=http%3a%2f%2fwww.trainsaferfood.eu%2f)

Click on the green button “Register here” and select the link corresponding to the training course you would like to register the participant.

As a login, please use the username: tsfcontactpoint and the password: **x15z25@tsf**.

## Agenda for training courses on Food-borne outbreak investigation

The aim of the BTSF course in food-borne outbreaks investigation is to provide the participants with sufficient knowledge and skills to conduct investigations, management and reporting of food-borne outbreaks, at local, national and multinational level in a European context. The course will have a multidisciplinary approach, and address both the Public Health- and the Veterinary and Food Safety authorities.

Food-borne outbreaks often arise unforeseen and abruptly, and the investigators must collect and analyse information, make decisions, communicate and give advice on intervention strategies under time pressure. Successful conducted outbreak investigations points at the necessity of collaboration and exchanging information between the different stakeholders involved in human disease caused by food-borne outbreaks.

Epidemiological skills are needed, as well as operational and cooperative aspects are very important in an outbreak situation. The course will therefore provide the participants with the basic epidemiological elements needed, and also stress how preparedness, prior knowledge of relevant local structures and the importance of networking are central in a successful outbreak investigation.

**The training units will disseminate the best practices for the multidisciplinary management, investigation and reporting of food-borne outbreaks to improve knowledge of this complex area of work**.

The course will bring together participants from both **the Public Health**- and **Veterinary and Food Safety authoritie**s from different MS and third countries, which will contribute to increase the compatibility of procedures and practices across the EU and third countries and allow exchange between the different stakeholders. EU Legislation on Food Safety and Food-borne Outbreaks will be presented.

The basic initial knowledge and tools such as: definition of an outbreak, how are outbreaks detected, the basic descriptive epidemiological concepts (time/place/person, epicurves, linelists etc) and *“the ten steps in an outbreak investigation”* will introduce the formal structures of an investigation and the management of an outbreak. llustrative real outbreak investigations are presented (outbreaks which the tutors themselves have been investigating), and the participants will be invited to share their experiences from own investigations.

The most frequent microbiological agents (including *norovirus*) in food-borne outbreaks will be presented and differences between MS discussed when investigating the importance of settings and contributing factors. The different principles for molecular typing and how molecular typing and integrated surveillance systems are used to identify the source of infection will be included.

The training sessions will focus on the benefits of a collaborative structure where data are shared between the relevant experts, laboratories and authorities in the Public Health and the Food and Veterinary sectors. The formalized networks in the EU will be presented (e.g. EFSA FBO platforms, EPIS for FWD) in order to reinforce collaboration cross boarders and the exchange of knowledge and know-how between MS. The course will, also based on the participants’ experiences and contributions, focus on how to establish and maintain collaboration between the different stakeholders in food-borne outbreaks.

The principles of establishment of traceability, trace-back in outbreak investigations and recall of implicated foodstuffs will be addressed including the multinational alert systems in EU for Public Health and Veterinary and Food authorities (e.g. EWRS, RASSF) and WHO (e.g. GAR, RSS).

The more complex epidemiological tools are examined (cohort and case-control studies) including practical issues on how to perform questionnaire investigations including interviews. The participants will be introduced to software tools (EpiData and EpiInfo) in order to conduct investigations descriptively and to analyse results from cohort and case-control studies.

During workshops the participants will play an active role in an outbreak group and take part in the management and investigation of a food-borne outbreak. The participants will be working with prior solved outbreaks that have been converted into cases and the tutors will be available to assist the workshops. The participants have to make relevant decisions and different epidemiological output, including formation of an outbreak group, define a case, create an epidemiological curve, and calculate relative risks based on a questionnaire dataset. The different aspects of the investigation and the results of the workshops groups will be presented and discussed in during the plenary discussion.

**The course will also address food-borne outbreaks as result of microbiological bio-terrorism, including crisis communication**. Communication and press policy during the uncertainty phase of an event and during the prolonged outbreak investigation will be presented and discussed.

An important issue, when the investigation of a food-borne outbreak is completed, is the reporting of the outbreak to collaborating partners both nationally and internationally. The use of collected outbreak data for attribution purposes, i.e. attempts to calculate the disease burden from different disease agents and from different food categories. The systematically collection of outbreak data are published and used in the preventive work in food safety, both on national and on multinational level in the EU..

The training courses on investigations of food-borne outbreaks are structured to further increase and update the participant’s knowledge of the methods used in modern-day food-borne outbreak investigations and management, as well as the EU legislation related to the Directive 2003/99/EC and Regulation (EC) No 178/2002 which are relevant to the management of food-borne outbreak investigations. State-of-the art knowledge within the different topics is presented on the courses as all tutors have been chosen based on their expertise within a field.

The programme presents a multidisciplinary approach, and addresses both the Public Health- and the Veterinary and Food Safety aspects of food-borne outbreak investigations. Background information and a detailed presentation of the different steps in food-borne outbreak management including important references to the EU legislation will be presented. The workshops will insure that the participants will work with different aspects of an outbreak investigation (e.g. case-control and cohort studies, introduction to software for epidemiological analysis, ECDC tools for outbreak management, traceability in the food chain). The roles of the Competent Authority and the Food Business Operator are emphasized and the multinational alert systems in EU for Public Health, Food Safety and Veterinary authorities (EPIS, EWRS, and RASFF) and WHO (INFOSAN) are presented and discussed.

Please find a description of each session in Table 1.

**Monday, Day 1**

|  |  |  |  |
| --- | --- | --- | --- |
| **Hour** | | **Activity** | **Tutor** |
| *13:30* | *14:00* | *Arrival of participants and registration* |  |
| 14:00 | 15:00 | **Introduction and overview of training course activities** General and learning objectives, program of the week and feedback on the questionnaires received from participants on expectations to the course. Presentation and introduction of participants | Training coordinator (TC) |
|  |  | Presentation of the “Better training for safer food” strategy |  |
| *15:00* | *15:10* | *Short break* |  |
| 15:10 | 16:00 | **Presentation 1: The role of the different EU bodies in relation to investigation of food-borne outbreaks**  **The Member States obligations to report data on food-borne outbreaks** A detailed description of the different EU bodies (DG Sanco, EFSA, ECDC, reference laboratories) responsibility in relation to food-borne outbreak investigations with reference to their legal bases. The importance of an efficient and sufficient communication flow and collaboration between the bodies and Member States will be underlined.  To give the participants an understanding of the type of information to share during outbreak investigations, a short presentation of the EFSA technical specifications for a harmonised reporting of food-borne outbreaks will be included together with an overview of reported food borne outbreaks in the EU (From the European Union Summary report on Trends and Sources of Zoonoses Agents and Food-borne Outbreaks in the EU) | TC |
| *16:00* | *16:30* | *Coffee break* |  |
| 16:30 | 17:30 | **Presentation 2: The 10 steps in the management and investigation of food-borne outbreaks** Descriptions of food-borne outbreaks, the formal 10 steps and the structural framework in an outbreak investigation include an introduction to epidemiological concepts, e.g. descriptive epidemiology, cohort and case-control studies. Focus on tasks and collaboration between public health and veterinary/food safety authorities. Role of microbiological typing in food-borne outbreak detection and investigation |  |
| 17:30 | 18:00 | Plenary discussion: Questions and experience from the participants are shared and discussed | All Tutors |
| 18:00 | 18:30 | Short computer session to ensure Epi Info 7 is working on the available computers | TC |
| *19:30* | 21:00 | *Dinner at the hotel restaurant* |  |

**Tuesday, Day 2**

|  |  |  |  |
| --- | --- | --- | --- |
| **Hour** | | **Activity** | **Tutor** |
| *08:45* | *09:00* | *Registration of the participants* |  |
| 09:00 | 09:45 | **Presentation 3: Agents and Outbreaks I - Salmonella, Campylobacter, E. coli and Listeria** Description of agents and their microbiological potential to cause an outbreak with examples from previous outbreak investigations |  |
| 09:45 | 10:00 | Plenary discussion: Questions and sharing of experience between participants | All Tutors |
| *10:00* | *10:10* | *Short break* |  |
| 10:10 | 10:55 | **Presentation 4: How to design and conduct cohort studies** Principles and tools in descriptive epidemiology, line list, case definitions, epicurve, use of microbiological and demographic information, benefits and limitations |  |
| 10:55 | 11:25 | *Coffee break* |  |
| 11:25 | 12:05 | **Presentation 5: How to design and conduct case-control studies** The presentation will include: Epidemiological principles including selection of controls, confounding and bias'. Benefits and limitations are discussed, how to calculate an odds ratio |  |
| 12:05 | 12:15 | Plenary discussion: Questions and sharing of experience between participants  Introduction to the case materials for the workshop on outbreak investigation. Participants will be divided into groups | All Tutors |
| 12:15 | 13:15 | **Workshop 1 on a well described outbreak** Case materials introduce the participants to the stepwise investigation of a food-borne outbreak and take them through the investigation and different aspects. The participants must discuss which actions to take (both operational and epidemiological) and design an epidemiological study and analyse data. The participants will conduct case interviews in play roles. | All Tutors |
| *13:15* | *14:15* | *Lunch break* |  |
| 14:15 | 15:00 | **Workshop 1 continues** | All Tutors |
| *15:00* | *15:30* | *Coffee break* |  |
| 15:30 | 16:10 | Plenary discussion: The Tutor will present the results. Discussion of results, actions, take-home lessons from the case story investigated and differences in national outbreak investigations | All Tutors |
| *16:10* | *16:15* | *Short break* |  |
| 16:15 | 17:00 | **Presentation 6: Typing methods available for outbreak investigations** When and where molecular typing methods are used in outbreak investigations, microbiological cluster definition, epitype, antimicrobial resistance patterns, reference laboratories, transfer of information between laboratories and epidemiologists. |  |
| *18:00* |  | *Cultural event and social dinner* |  |

**Wednesday, Day 3**

|  |  |  |  |
| --- | --- | --- | --- |
| **Hour** | | **Activity** | **Tutor** |
| *08:45* | *09:00* | *Registration of the participants* |  |
| 09:00 | 09:45 | **Presentation 7: Agents and Outbreaks II - Virus (Norovirus, hepatitis A virus), toxin producing and spore forming bacteria** Description of agents and their microbiological potential to cause an outbreak with examples from previous outbreak investigations |  |
| 09:45 | 09:55 | *Short break* |  |
| 09:55 | 10:30 | **Presentation 8: Introduction to the "Toolkit for investigation and response to Food and Waterborne Disease Outbreaks with an EU dimension"** Introduction to material developed by ECDC which may be of help when faced with cross-border EU outbreaks. Included will be an introduction to the communication flow to and between European alert systems/networks and stakeholders -EWRS (Decision No 2119/98/EC) and RASSF (Regulation (EC) No 178/2002 and Decision 2004/478/EC), the Epidemic Intelligence Information System (from ECDC). |  |
| *10:30* | *11:00* | *Coffee break* |  |
| 11:00 | 11:40 | **Presentation 9: Computer tools** A brief introduction to the possibilities that lie within the free outbreak investigation EpiInfo7 (developed by CDC, see cdc.gov), including how to construct Epidemic curves and perform simple analyses of associations. |  |
|  |  | Introduction to the workshop on practical use of the toolkit and software Epi Info. Participants will be divided into groups. |  |
| 11:45 | 13:15 | **Workshop 2: Practical use of the toolkit and the software Epi Info** The participants will work on the results from the interactive outbreak. They will work on the tools related to the different steps in an outbreak investigation.  Participants will be divided into groups. Each group will be asked to present on different tasks | All tutors |
| *13:15* | *14:15* | *Lunch break* |  |
| 14:15 | 15:45 | **Workshop 2 continues** | All tutors |
| *15:45* | *16:15* | *Coffee break* |  |
| 16:15 | 17:15 | Plenary discussion: Presentation of results and discussions from the workshop | All tutors |
| *17:15* | *18:15* | ***Voluntary computer session***  We will continue working with Epi Info 7. The participants will get a chance to work with the part of the workshop material they did not work with during the workshop 2 |  |
| *19:00* |  | *Dinner at the hotel restaurant* |  |

**Thursday, Day 4**

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **Hour** | | **Activity** | | **Tutors** | |
| *08:45* | *09:00* | *Registration of the participants* |  | |
| 09:00 | 09:45 | **Presentation 10: Integrated surveillance systems for the identification and investigation of food-borne outbreaks** Suggestions on how an integrated surveillance system can be organised to highlight the benefits of a collaborative structure where data are shared between the relevant experts and authorities in Public Health and in Food and Veterinary authorities (multidisciplinary management). How to ensure relevant information reach the risk managers and decision makers. Development of collaboration culture in peace time and facilitate preparedness in crisis situations. Introducing the advantages of having a central coordinating body. | |  | |
| 09:45 | 09:50 | *Short break* | |  | |
| 09:50 | 10:20 | **Presentation 11: Surveillance as a tool in an integrated approach to food safety and investigation of food-borne outbreaks**  A national example on how to organise integrated surveillance systems. The benefits of a coordinating body and networks to facilitate collaboration and knowledge sharing. Development of a system where contact between the industry and authorities ensure more efficient sharing of information and thereby a faster possibility of tracing food stuff implicated in national and multinational food-borne outbreaks. | |  | |
| 10:20 | 10:30 | Plenary discussion: Questions and experience from the participants are shared and discussed | | All tutors | |
| *10:30* | *11:00* | *Coffee break* | |  | |
| 11:00 | 11:45 | **Presentation 12: Crisis communication during foodborne outbreaks** Crisis communication and communication during the uncertainty phase of an event. | |  | |
| 11:45 | 12:00 | Plenary discussion: Questions and experience from the participants are shared and discussed | | All tutors | |
| *12:00* | *12:05* | *Short break* | |  | |
| 12:05 | 12:50 | **Presentation 13: Trace back and trace forward in connection with outbreak investigation**  How to trace a positive batch from e.g. slaughter to consumer, use of consumer receipts in outbreak investigations. An overview of existing legislation (regulations and guidance materials from the Commission and other official bodies) on traceability will be given. | |  | |
| 12:50 | 13:00 | Plenary discussion: Questions and experience from the participants are shared and discussed | |  | |
| *13:00* | *14:00* | *Lunch break* | |  | |
| 14:00 | 14:15 | Introduction of the workshop on trace-back and trace-forward in connection with outbreak investigations.  Participants will be divided into groups | |  | |
| 14:15 | 15:15 | **Workshop 3 on trace-back and trace forward in connection with outbreak investigation** The groups will work with different aspects in such an investigation. Each group will prepare a presentation | | All tutors | |
| *15:15* | *15:45* | *Coffee break* | |  | |
| 15:45 | 16:45 | **Workshop 3, Session 2**  Group work continues | | All tutors | |
| 16:45 | 17:30 | Plenary discussion: Presentation of results and discussions from the workshop | | All tutors | |
|  |  |  | |  | |
| *19:30* |  | *Dinner at the hotel restaurant* | |  | |

**Friday, Day 5**

|  |  |  |  |
| --- | --- | --- | --- |
| **Hour** | | **Activity** | **Tutors** |
| *08:45* | *09:00* | *Registration of the participants* |  | |
| 09:00 | 09:45 | **Presentation 14: Terror or Errors. How to recognize and respond to deliberate food contaminations.**  The presentation will include: Preparedness and action plans during possible scenarios due to microbiological bio-terrorism.  Discussion and questions |  | |
| 09:45 | 10:00 | Plenary discussion: Questions and experience from participants are shared and discussed |  | |
| *10:00* | *10:30* | *Coffee break* |  | |
| 10:30 | 11:45 | **Food-borne outbreaks - real-life case stories from the MS** 4-5 participants will present real-life case stories on an outbreak investigation they have participated in | TC | |
| 11:45 | 11:15 | Plenary discussion: What are the main lessons learned in relation to outbreak investigation and communication? Evaluation | All tutors | |
| 12:15 | 12:30 | Closing of the training course | TC | |
|  |  |  |  | |
| *12:30* |  | *Farewell Lunch* |  | |
| Afternoon | | Departure of participants and tutors |  | |