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**CAMPDEN & CHORLEYWOOD FOOD INDUSTRY  
DEVELOPMENT INSTITUTE HUNGARY**

1107 Budapest, Szállás u. 21

**Strengthening capacity of support institutions and food processing  
industries in Ukraine**

**UNIDO Project No. US/UKR/02/029**

**Contract No. 2003/152**

**Final Report**

**Report compiled by**

**Margit Bleszkán**

**November 2003**

## **SUMMARY**

This project has the overall objective to continue the awareness of support institution and food industry staff of Beregovo District regarding food safety and laboratory practices.

A lecture was held at the Seminar on Nutrition and Cereal Technology on 9 October in Usghorod, about the Hungarian experiences of application of GHP codes by an expert of Campden & Chorleywood.

A number of 8-15 food laboratory experts from ZIAP and other food laboratories from Beregovo District have received a Laboratory Accreditation training based on the International standard ISO 17025 organised by Campden & Chorleywood Food Development Institute Hungary.

Food Development Institute Hungary.

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## INTRODUCTION

The overall objective of the project was to strengthen the capacity of the identified support institution that is ZIAP, in particular through training of national staff and laboratory facilities upgrading. ZIAP was selected as the main counterpart and support institution of the project, and this will be enabling to create foundations for further development of the food processing industries in the region concerned. At the enterprise level the project will provide integrated assistance to seven selected small and medium-scale food enterprises through the above mentioned support institution. These seven selected pilot enterprises will serve for demonstration and training purposes for other entrepreneurs.

The objective of the contract is to provide the following services, which are described in the Terms of Reference dated on 29 September 2003. The Terms of Reference is enclosed in appendix 1.

1. A lecture at the Seminar on Nutrition and Cereal Technology on 9 October in Usghorod on the Hungarian experience regarding the improvement of the hygienic standard of the food industry.
2. A three days Laboratory Accreditation Training course based on the ISO 17025 for staff members of ZIAP and other regional food laboratories.

## PROGRAM OF WORK UNDERTAKEN

The programme of work undertaken within this project was the following:

1. The expert of Campden & Chorleywood Food Development Institute Hungary (Csaba Baár) held a lecture on the Seminar on Nutrition and Cereal Technology on 9 October in Usghorod. The programme of the seminar is enclosed in appendix 2.

The title of the lecture was: "Industrial experiences of GHP codes in Hungarian Food Industry". The main content of the lecture was based on the concept of the EU hygiene requirement regarding the application of GHP codes as a prerequisite of HACCP. The expert presented the Hungarian experiences related to the application of these codes, he presented the main difficulties of implementation and the advantages of its applications. The overheads of the presentation are attached in the appendix 3.

2. It was an important feature of this project that a number of personnel should receive training in laboratory accreditation. They would be capable to develop their own systems.

A number of 8-15 delegates from ZIAP and other regional laboratories attended a three days training course at Beregovo.

The language of the training course was Hungarian according to the Terms of Reference of the project. The project coordinator from ZIAP translated to other who does not understand Hungarian and one of the tutors speaks Russian language, which offered help in translation.

The training course is based on the international standard ISO 17025 which has two main parts:

- The first part contains general management requirements
- The second part of the standard contains the clear technical requirements.

The tutors tried to give to the participants an overall understanding of the standard and there were presented each requirement in detail

## Conclusions:

The project was successful regarding the interesting of the participant to the Seminar and to the Laboratory Accreditation training course. The feed-back's received from participants showed us that the Laboratory Accreditation training course served as a very good base to know what they have to develop before the accreditation.

They were interested in many details and they had a lot of questions at the end of the course. E.g.

- What should to contain a Quality Policy
- How should organise a small laboratory organisation in that way to comply with the requirements regarding the responsibilities
- Which is the most useful form of he non conformances
- Which are the requirements of the sampling

The main conclusion after the discussion is that there is a big difference between the ISO 17025 Standard and the Ukrainian regulations. The laboratories in Ukraine are under a very strong centralised monitoring system, which caused that it was very difficult to explain the validation of methods.

## **APPENDIX 1**

### **Terms of reference**





# United Nations Industrial Development Organization

Terms of Reference for

Sub-Contract

Within the framework of projects  
US/UKR/02/029

Strengthening capacity of support institutions and food  
processing industries in Ukraine

Revised: 05/09/2003

## **I. Background and justification**

### **1. Background**

The Trans-Carpathian Region is one of the most promising regions in Ukraine in terms of agricultural production. In the Beregovo District (one of the 15 Trans-Carpathian Region's Districts and one of the four most important districts with respect to agricultural and food processing industries production) there are some 250 companies involved in the food industry (small, medium and large scale). The main sub-sectors are; a) cereal processing, including milling and bakery products / bread manufacturing; b) wine-making - this activity represents 38 % of the total food processing capacity); c) fruits and vegetables processing.

Though the food industry in this region, is of high importance there is no support institution that is specifically active for the food processing industry.

The "Zakarpatsky Institute of Agro-industrial Production" of the Ukrainian Academy of Agrarian Sciences (ZIAP) is a scientific centre for activities related to agro-industrial production. It is one of the biggest institutes in the Trans-Carpathian Region and the only one specialized in areas close to food processing.

The active involvement of ZIAP as counterpart and support institution in project activities would enable this institution to use its actual scientific/technical capacities in terms of technical staff, buildings, laboratory facilities & equipment as well as its farming activities. Moreover it will strengthen its capacity of one of its departments in food processing technologies.

The companies should be made aware of the possible hazards and encouraged to implement appropriate safety measures.

The Government of Ukraine has recognized the importance of food safety and the benefits of food safety and quality systems in the food industry as well as the importance of a highly skilled and well-equipped support organisation. The food industry in the region has to become aware of and comply with the international requirements regarding the safety in food processing and quality management.

The industry and the future support institution is in need of training and technical support in this regard.

Safety and consistency of quality of food products is becoming a matter of ever-increasing importance for the Ukrainian food industry. This is true in the case of exports both to the major western European markets and to the neighbouring countries but in time it can also be expected that the domestic Ukrainian buyers will become equally discerning, as the market becomes increasingly consumer driven.

Paying attention to food safety is critical to safeguard public health. Since large segments of the population can be affected by possible hazards caused by food borne diseases, governments have to play a particularly important role to ensure a safe supply of a wide

variety of food products. Food safety assurance during production, processing and marketing, therefore, is made mandatory by legislation. To meet these requirements food safety assurance systems based on the HACCP (Hazard Analysis Critical Control Points) principles are to be implemented at all levels of the food production chain and in particular within the food factories.

A sub-contractor in cooperation with UNIDO will take part in UNIDO's activities toward development and strengthening of the food industrial sector and the support institution in the Trans-Carpathian Region, Ukraine, through conducting training seminars, study tours as well as working out methodological guidance and providing assistance in upgrading food laboratory facilities in the identified national counterpart institution in accordance with the international standards.

The sub-contractor will provide professional knowledge and experience to the support institution and industrialists and make sure that participants will have enhanced their skills, knowledge and practical experience to be introduced for the efficient management of the food processing sector of the region and that the laboratory equipment has been improved.

The sub-contractor will assure that the experience gained in Trans-Carpathian Region, Ukraine is applicable in other regions of Ukraine.

## **II. Objectives and results**

### **1. Objectives**

The project has the **overall objective** to strengthen the capacity of the identified support institution that is ZIAP, in particular through training of national staff and laboratory facilities upgrading. ZIAP is selected as the main counterpart and support institution of the project and this will enable to create foundations for further development of the food processing industries in the region concerned; At the enterprise level the project will provide integrated assistance to seven selected small and medium-scale food enterprises through the above mentioned support institution. These seven selected pilot enterprises will serve for demonstration and training purposes for other entrepreneurs

The **development objective** of the project is to upgrade the food processing industry in Trans-Carpathian Region of Ukraine and to strengthen the capacity and capabilities of ZIAP in order to be capable to provide support services in upgraded food processing technologies and equipment as well as the introduction of GMP and HACCP in the seven selected food factories.

### **2. Results:**

- a. The capacity and capabilities of ZIAP strengthened and capable of providing support services in upgraded food processing technologies and food safety assurance.
- b. GMP and HACCP introduced in the selected food factories

### **III. Terms of Reference for the sub-contract**

#### **3.1 Contract objectives**

The objective of the contract is to provide the services described below in paragraph 3.2.

#### **3.2 Scope of services**

The sub-contractor shall provide the following services:

- A lecture at the Seminar on Nutrition and Cereal Technology to be held on 9 October in Ushgorod on the Hungarian experience regarding the improvement of the hygienic standard of the food industry.
- A three-day Good Laboratory Practices training course for staff members of ZIAP and other local food laboratories. The training course will cover the following topics:
  - Benefits of good laboratory practices and laboratory accreditation
  - Quality system overview and document control
  - Organisation and personnel
  - Contract review and service to client
  - Sample receipt and handling
  - Methods: general requirements and validation requirements
  - Technical records and test reports
  - Accommodation, environment and security
  - Control of equipment
  - Calibration and monitoring of equipment
  - Control of non-conforming work, corrective actions, internal audits and management review
  - Purchase of supplies and services, handling of complaints
  - Existing schemes for GHP and their accreditation.

#### **3.3 Reporting**

The evaluation and reporting will be conducted taking into account UNIDO's rules and regulations.

### **3.4 Requirements**

The subcontractor should possess:

- a) A high level of technical and academic experience as well as practical experience in implementation of international projects;
- b) Knowledge of the food sector in Trans-Carpathian Region and Ukraine as a whole;
- c) Training of staff with the above-mentioned pre-conditions as well as experience in conducting of international training events.

In order to achieve a complete implementation of all activities to obtain the results specified in this document and to fulfil the project's objective, the sub-contractor should perform all works as required.

#### **The sub-contractor should allocate the following resources:**

##### **– Human resources:**

Qualified technical staff experts - food engineers/food technologists with experience in improving of the hygienic standard of the food industry of Hungary and GLP for rendering a lecture in the international seminar on Nutrition and Cereal Technology and a three-day seminar in 2 split missions totalling 4 work days (Mission 1 - 9 October 2003, mission 2 after total supply of laboratory equipment (preferably mid-November 2003).

##### **– Other resources:**

- a) Preparation of visual presentation aids and written technical documents with a summary of all training subjects to be distributed to the participants after the training courses;
- b) Generally, all expenses necessary to achieve the objectives of the projects.
- c) Working language of the Seminars: English, Hungarian

### **3.5 Duration of contract and contract implementation**

The contract shall start beginning in October 2003 and expire without prior notice after satisfactory performance and acceptance of the above-mentioned services, but not later than 31 December 2003.

#### a) **General conditions of contract**

See Annex A

#### b) **Instructions for preparing invitee's analysis of cost proposal**

See Appendix 3

## **APPENDIX 2**

### **Programme of Seminar**

<b>Time:</b>	<b>Title:</b>	<b>Speaker:</b>	<b>Responsibilities / Remarks:</b>
09.00h	Welcome Address	Gov. Adm. of Transcarpatia Language: Ukrainian	Mrs. Choma
09.10h	The UNIDO-Project in Transcarpathia	Mr. K. Schebesta, UNIDO-project manager Language: English	Dr. Häberli / Mr. Schebesta
09.25h	Seminar information	Mrs. Choma Language: Ukrainian	Mrs. Choma
<b>Bloc I, Hygiene</b>			
09.30h	Hygienic Situation of Food in the Ukraine and in Transcarpatia	Institute of Ecohygiene and Toxicology, Kiev Language: Ukrainian	Mrs. Choma
09.50h	Improvement of the Hygienic Standard of the Food Industry - the Example of Hungary	Mr. Csaba Baár, business manager c/o Campden & Chorleywood, Budapest Language: Hungarian	Dr. Häberli / Mr. Schebesta
10.10h	Discussion of bloc I		
<b>Bloc II, Nutrition</b>			
10.20h	Nutritional state in the Ukraine and in Transcarpathia - Food Fortification	Institute of Ecohygiene and Toxicology, Kiev Language: Ukrainian	Mrs. Choma
10.40h	Negative Components in Food	Institute of Ecohygiene and Toxicology, Kiev Language: Ukrainian	Mrs. Choma
11.00h	Food Regulations and Quality Control in the Ukraine	Institute of Ecohygiene and Toxicology, Kiev Language: Ukrainian	Mrs. Choma
11.20h	Discussion of Bloc II, Coffee break		
<b>Bloc III, New Trends in Milling Technology</b>			
12.00h	Topics in Flour Milling Technology	Mr. Rainer Friedrich, Area Manager c/o Buhler Group of Companies, Moscow Language: Russian	Dr. Häberli
12.30h	Experiences with a Vacuum Dampening System	Production manager of the VLAD mill in Ushgorod Language: Ukrainian	Mrs. Choma
12.50h	Filtration and Separation in the Wheat Milling Process	Mr. Robert Plaumann, sales and application engineer, Sefar Group, Switzerland Language: Russian	Dr. Häberli
13.20h	Discussion of Bloc III, Lunch		

## **APPENDIX 3**

### **Overheads of the lecture**



## Industrial Experiences of GHP codes in Hungarian Food Industry

Csaba Baár  
Campden & Chorleywood  
Magyarország Kht.

06.10.2003 Ukraine  
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## Hungarian Food Industry

Over 8000 registered manufacturers  
Approx.: 200 „large”  
Approx. 300 „medium” size manufacturers  
represent more than 90% of the production  
Presence of multinationals  
Majority of leading brands in Europe are  
present

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## Food Retail in Hungary

Presence of multinational retailer chains  
Share of hypermarkets is increasing, now over  
25%.  
Manufacturer branded and retailers owned  
label products – own label is increasing.  
On the base of „Due diligence” retailer chains  
develop their own supplier systems

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## Food safety, quality assurance in Hungary

Food legislation is harmonised with EU – (hygiene, labelling, contaminants, composition standards, etc.)

HACCP is mandatory for manufacturers, mandatory (transition period) for retailers but major players already have it.


Quality management systems are widely used (most of the significant manufacturers have some system)

11 sector specific GHP guides are published

BRC/EFSIS certification:

- Increasing, currently 19 sites (17 companies), at least 9 companies in preparation

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## EU hygiene requirements

Concept:

- Legislative requirements + GHP + HACCP should ensure safety of food
- GHP is a prerequisite of HACCP

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## Food Safety Management Systems: Good Hygiene Practice

- GHP / GMP is not a system (in itself), it is a set of practices, essential to support HACCP programme.
- GHP is an integral part of food safety system.
- Product / risk based information on correct food handling practices (hair covering, traceability, etc.) are widely known, but not consistently defined.

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**Good Hygienic Practice**

- Good Hygienic Practice is the implementation of all those measures during the manufacture, storage and distribution of foods that ensure the minimisation or prevention of contamination of the food from external sources.

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**Requirements**

GHP's must be visibly implemented within food manufacturing companies in order to provide necessary assurance to customers that all possible measures are being taken to prevent product contamination.

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**Level of voluntary GHP guides**

- Plant / factory
- Group of companies
- Trade associations / national
- Trade associations / EU

It is easier to follow written, formalised guidance, rules.

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### Sector specific GHP guides in Hungary

1996	GMP to the Hungarian Food Industry	UNIDO
1998	GHP in the Canning Industry	OMFB
1998	GHP in the Bakery Industry	OMFB
2001	GHP for pickle production	CIAA
2001	GHP for confectionery production	CIAA
2001	GHP for fruit drinks production	CIAA
2001	GHP in the milling industry	CIAA
2001	GHP for dry pasta production	CIAA
2001	Guidelines for design and construction buildings of Food Industry	FVM
2001	Water Quality in Food Industry	FVM
2002	GHP for fresh fruit and vegetable processing	CIAA
2002	GHP for deep frozen processing	CIAA
2002	GHP for retailing of food products	CIAA

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### Good Hygienic Practice

The main areas of GHP

- HACCP system
- Quality management systems
- Factory environment
- Product control
- Process control
- Personnel

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### Background for experiences of GHP's in Hungary: food safety systems developed and audits carried out by C & C Hungary

- More than 450 HACCP systems in different areas of Hungarian Food Industry are developed and audited.
- More than 200 supplier audits for Tesco are carried out.

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**Difficulties in the implementation of GHP in Hungary**

- Limited number of new establishments
- More investment into processing and packaging than into factory environment
- Cost of improvements
- Pressure on sales prices
- Where to start

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**General experiences in the implementation of GHP in Hungary (1)**

- Less differences in the processing technologies than in the external conditions
- It is easier to create high hygiene standards in new plants than to refurbish the old ones
- System approach of hygiene of production environment is limitedly used
- Duties, responsibilities for hygiene are not always clearly specified

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**General experiences in the implementation of GHP in Hungary (2)**

- Attention for preventing foreign bodies and cross-contamination is variable
- Formal documentation is not complete
- Availability and use of GHP codes is variable

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**The typical non-compliances of GHP**  
(HACCP system)

- There is not a verification plan, or it is not operated
- The Hazard analysis is not correct
- The CCP-s are not properly identified
- Critical limits are not kept
- The monitoring system is not suitable (frequency, responsibility)

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**The typical non-compliances of GHP**  
(QM management system)

- There is not any product recall system or it has serious deficiencies
- The specifications of raw material , packaging material, and other incoming material are missing, insufficient, or inaccurate
- The existing specifications are not reviewed regularly
- Duties and responsibilities and /or deputisation of key personnel are not correctly specified
- The corrective actions are not recorded

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**The typical non-compliances of GHP**  
(Factory environment (1))

- The glass windows are not protected against breakage
- There is no procedure for handling glass breakage
- The glass and breakable surfaces are not registered
- Use of glass windows is not avoided (most of the windows are made from glass)
- The insect traps are missing, or not working continuously
- The changing rooms are in a separate building

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The typical non-compliances of GHP  
(Factory environment (2))

- External doors are not protected properly against the pest
- The wall damages are not repaired, wall and floor junctions are not rounded
- The high and low risk preparation areas are not separated clearly
- The lights are not protected with shatterproof cover
- Pest control inspections are not properly documented and recorded



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The typical non-compliances of GHP  
(Product control)

- Regular audits have not been carried out to identify potential sources of foreign body contamination
- The foreign material control is not suitable
- The metal detector is not applied where it would be necessary
- Non conforming products are not properly handled and controlled



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The typical non-compliances of GHP  
(Process control)

- The measuring equipments, instruments are not calibrated regularly, or with an appropriate frequency
- Automatic recording of temperature control is not applied
- The overstepping of the critical limits of time / temperature is not linked to an alarm system
- The value of critical time / temperature is not recorded



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**The typical non-compliances of GHP  
(Personnel)**

- There is no medical screening of visitors and subcontractors (they are not requested to declare their health statement)
- Wearing of watches and jewellery is not prohibited
- Cleaning of protective clothing is made by workers
- The used plaster is not blue and metal detectable
- The training of the personnel hygiene is not properly controlled and documented

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**What was improved from the start of GHP  
work**

- HACCP was introduced,
- General housekeeping was improved,
- General improvement in tidiness,
- Staff facilities were developed to minimise the potential contamination of food
  - toilets and hand washing facilities,
  - protective clothing without pockets and bottoms,
- Decrease of foreign body contamination
  - elimination of wood from working areas,
  - remote and secure chemical's storage,
  - better designed working areas.

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**These important tasks have to be improved**

- Quick tests for checking the cleanness
- Foreign material detection and removal
- Hygiene of the factory environment, indoor and outdoor
- Cleaning and sanitising systems
- Water supply
- Changing rooms and social facilities
- Storage facilities
- Transport facilities

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## **APPENDIX 4.**

### **Programme of the training course**

# Programme of the Laboratory Accreditation training course

18-20 November 2003.

## Day 1.

9.00-9.30 Registration

### **Management requirements**

9.30-10.30 Main aspects of the quality management systems

10.30-11.30 The background of the laboratory accreditation, advantages

11.30-11.45 Break

11.45-12.30 Organisational structure

12.30-13.15 Document control and record keeping

13.15 14.15 Lunch

14.15-15.0 Quotation, contracts, sub-contractors

15.00-15.45 Ordering the services and delivery

15.45-16.30 Complaints handling, corrective and preventative actions

16.30-17.30 Internal audit, management review

## Day 2.

### **Technical requirements**

9.30-10.15 Personnel

10.15-11.00 Laboratory site, environment, security

11.00-11.15 Break

11.15-12.00 Equipment calibration

12.00-13.00 Traceability

13.00-14.00 Lunch

14.00-15.00 Methods

15.00-16.00 Validation of methods

16.00-17.00 Sample receipt and sample handling

**Day 3.**

**Technical requirements (continuation)**

9.30-10.15 Quality assurance of results

10.15-11.15 Presentation of the results

11.15-11.30 Break

11.30-13.00 Audit (presentation of the method)

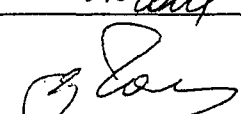
13.00-14.00 Lunch

14.00-15.00 Questions, conclusions

## **APPENDIX 5**

### **List of participants**

**Список запрошених**  
систем якості і контролю  
**на семінар з питань харчування та зернопереробних технологій**  
в спеціалізованих лабораторіях

№ п/п	Прізвище, ім'я, по батькові запрошеного	Посада	Реквізити
1.	Бурак Надія Алексівна	Ассистент Держлібінспекції	м. Вінніпег, вул. Статична, 52
2.	Ташковська Світлана Андріївна	Сол. інспектор Держлібінспекції	—
3.	Сікари Марія Господарівна	зав. лабораторією Держлібінспекції	—
4.	Томко Людмила Александрівна	зав. лаборат. рай СЭС (Баклабораторія)	г. Березово Б-Земельного 5
5.	Литвин Єва Миколаївна	Бактеріолог рай СЭС	—
6.	Мейн Людмила Віталіївна	зав. саміт лабораторії Березової рай СЭС	—
7.	Осифенко Юлія Миколаївна	ТОВ "Береза" директор	м. Суряєво, Тиха Кол. завал. с. Ракошівка
8.	Тракася Анна Василівна	членкиня сектору Зак. ДУСМС	м. Чигирод, вул. Тиха, 3
9.	Ємельянова Людмила Меланівна	Зак. ДУСМС, хімік виробничої лабораторії	м. Чигирод Тоголя, На
10.	Порожда Ірина Іллівна	Зак. ДУСМС, нач. В.Л.	м. Чигирод Вул. Тоголя, На
11.	Кебер Віктор Званович	Зак. ДУСМС, провідний спеціаліст	м. Чигирод Вул. Тоголя 11.а
12.	Мовчан Євгенівна Юрїївна	інженер-технолог КП "Закарпатська агро- техніка"	с. Сидорівка, 6-11-70
13.	Триценко Катерина Петрівна	науч. експерт "Вико і кохак" зав. лабораторії виробства	с. В. Вахта, Березівський Садів 6, кв. 1.
14.	Чапа Мутасим Госєєвнa	ст. н. си. Закарпатсь- кого ІАТБ	с. В. Вахта посад
15.	Томко Золтан Золтанович	ст. п. си. закарп- патського УАТБ	









18 листопада 2003 р.

**Список запрошених**  
щодо якості і контролю  
**на семінар з питань харчування та зернопереробних технологій**  
 в великобальних лабораторіях

№ п/п	Прізвище, ім'я, по батькові запрошеного	Посада	Реквізити
1.	Грибачкова Анна Анатоліївна	зав. лабораторією Закарп. центр "Обдзерпродогос" "	<i>[Signature]</i>
2.	Хмель Рокітницька Василь	зав. лабораторією Зак. центр "Обдзерпродогос"	<i>[Signature]</i>
3.	Білофренко Юлія Миколаївна	ТОВ "Беркон" директор.	<i>[Signature]</i>
4.	Мовчан Маріамна Ігорівна	КП "Дніпроїлвска хлібопеккарня" інженер-технолог	<i>[Signature]</i>
5.	Литвин Єва Михайлівна	Бактеріолог Турнової рай санигістолог	<i>[Signature]</i>
6.	Менц Модина Віталіївна	зав. самі лабораторією Березівської рай СЭС	<i>[Signature]</i>
7.	Томко Золтан Золтанович	ст. н. снівробити Золотничівського ЗАПВ	с. В. Франко виз. Аудиторська 8/2 <i>[Signature]</i>
8.	Толуб Ігорина Александрівна	зав. лабораторією Турнової рай СЭС	<i>[Signature]</i>
9.	Сіларі Мерія Восинівна	зав. лабораторією Держхлібінспекції	<i>[Signature]</i>
10.	Талковська Євгенія Андріївна	гол. інспектор Держхлібінспекції	<i>[Signature]</i>
11.	Цана Мстислав Восинівна	ст. н. сні. Закарп. патолого ЗАПВ	<i>[Signature]</i>
12.	Овдійчук Віталь	химик-технолог лаборат. ДУСМ	<i>[Signature]</i>
13.			
14.			
15.			

19 листопада 2003р.

Список запрошених  
 систем якості і контролю  
 на семінар з питань харчування та зернопереробних технологій  
 в спеціалізованих лабораторіях

№ п/п	Прізвище, ім'я, по батькові запрошеного	Посада	Реквізити
1.	Крибичкова Анна Анатоліївна	Зав. лабораторії Закарп. центр "Обдеркаєдність"	
2.	Хміль Вікторія Василівна	Зав. лабораторії Закарп. центр "Обдеркаєдність"	
3.	Литвин Ева Михайлівна	Бактеріолог Березівської рай СЗС	
4.	Сала Мутсан- на Йосифівна	ст. н. співробітниця Закарпатського ІАТІВ	
5.	Полуб Людмила Александрівна	Зав. бак лабораторії Березівської рай СЗС	
6.	Мельник Маринка Віталівна	хімік Березівської рай СЗС	
7.	Кана Злата Золтанович	Зав. лад. Закарп. райського ІАТІВ	
8.	Полюшко Людмила Петрівна	Зав. лаборато- рією маси м'яса	
9.			
10.			
11.			
12.			
13.			
14.			
15.			

20 листопада 2003 р.

## **APPENDIX 6.**

### **Feed back's of participants**



**CAMPDEN & CHORLEYWOOD MAGYARORSZÁG Kft.**  
**ÉLELMISZERIPARI FEJLESZTÉSI INTÉZET**  
1107 Budapest, Szállás u. 21.

**UNIDÓ által támogatott**  
**Minőségirányítási rendszer és felügyelet a vizsgáló laboratóriumokban**

Project No.: US/UKR/02/029

Tanfolyam

Annak érdekében, hogy további tanfolyamainkat tökéletesíthessük és az Önök érdekei és kívánságai szerint alakíthassuk, kérjük, hogy szíveskedjen a tanfolyammal kapcsolatos észrevételeit erre a lapra feljegyezni és a tanfolyam oktatóinak visszajuttatni.

Név: Csoma Zsuzsa

Vállalat: ZIAP

Szerencse's volna az ilyen típusu tanfolyamokba  
bevonni a megfelelő helyi szakembereket, mint  
előadókat. Ez nagyban segítené az anyag  
megértését. Az előadások színvonal  
nagyon jó volt és érthető. Köszönjük az  
előadóknak dr. Horváth Erikének és Kuti Tünde'nek.

20. XI. 2003.

CAMPDEN & CHORLEYWOOD MAGYARORSZÁG Kft.  
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1107 Budapest, Szállás u. 21.

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Annak érdekében, hogy további tanfolyamainkat tökéletesíthessük és az Önök érdekei és kívánságai szerint alakíthassuk, kérjük, hogy szíveskedjen a tanfolyammal kapcsolatos észrevételeit erre a lapra feljegyezni és a tanfolyam oktatóinak visszajuttatni.

Név: .....  
Lőrincz István  
Hóhuta Ludmilla  
Plehek Ferencz Mihály  
Vállalat: .....  
Beregszászi Időjáról

Először köszönetet mondunk Horváth  
Erikának és Kuti Tünde-keért  
a tanfolyamért. Rengeteg új hasznos  
tudományos tapasztalatot szereztünk.

Tisztelettel a Beregszászi Időjáról  
működéséről:

20. XI 2003

CAMPDEN & CHORLEYWOOD MAGYARORSZÁG Kft.  
ÉLELMISZERIPARI FEJLESZTÉSI INTÉZET  
1107 Budapest, Szállás u. 21.

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Név: Амелия В. В.

Vállalat: Заказная фирма  
ООО "Общественное предприятие"

Семинар был проведен на высоком уровне. Было много полезной информации, которая в будущем покажется по какому.

CAMPDEN & CHORLEYWOOD MAGYARORSZÁG Kht.  
ÉLELMISZERIPARI FEJLESZTÉSI INTÉZET  
1107 Budapest, Szállás u. 21.

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Tanfolyam

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Név: *Sz. -* .....

Vállalat: *Исцпф «Облдепродгоснцль»* .....

*Семинар полезный для работников лаборатории  
Материал подан в доступной понятной форме,  
который будет применен в работе.*

*Лекторы достойно справились с возложен-  
ной на них задачей.*

CAMPDEN & CHORLEYWOOD MAGYARORSZÁG Kft.  
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1107 Budapest, Szállás u. 21.

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Tanfolyam

Annak érdekében, hogy további tanfolyamainkat tökéletesíthessük és az Önök érdekei és kívánságai szerint alakíthassuk, kérjük, hogy szíveskedjen a tanfolyammal kapcsolatos észrevételeit erre a lapra feljegyezni és a tanfolyam oktatóinak visszajuttatni.

Név: *Гостомеко А. П.*

Vállalat: *зав. лабораторієно  
наєиництво*

*Семинар провели цікаво, зметовно доступ-  
но. Одержала багато цікавої інформації,  
яка буде використана в роботі лабораторії.*