### Newsletter N°3 - May 2019

## **Teacheesy**



#### Teacheesy is an European project funded by Erasmus+ programme of the European Union

The project is aimed at facilitating the use of the Guide to Good Hygiene Practices [GGHP] in all EU countries. Teacheesy aims to create and provide the necessary training tools and methodologies required by qualified technicians and trainers which will, in turn, be used to instruct farmhouse and artisan cheesemakers across the whole of Europe on a common policy for good hygiene in cheesemaking. This Guide, specifically dedicated to farmhouse and artisan cheese and dairy producers, was officially approved by the European Commission and the 28 Members States in December 2016 and is a reference for the sector.

- 24 months: September 2017 to August 2019
- 10 partners (including FACEnetwork) in 9 different countries working on a common outcome:
- Training toolkits in several languages
- 6 transnational meetings
- 5 training sessions for technicians
- 10 information events for all interested public
- 1 specific website
- Total estimated budget: 283 205 euros

# After eighteen months of the programme, Teacheesy is now at a more tangible phase of realisation

With the support of the Erasmus+ programme of the European Union. The European Commission support for the production of this communication does not constitute an endorsement of the contents which reflects the views only of the authors, and the Commission cannot be held responsible for any use which may be made of the information contained therein.

Farmhouse and Artisan Cheese & Dairy Producers European Network



#### Positive results from the programme so far!

#### ► 45 training media developed and 5 pilot training sessions organised

From September 2017 to August 2018, the Teacheesy team dedicated its work to the preparation of training media about the Guide for Good Hygiene Practices and its use as Food Safety Management System for small scale cheese and dairy producers. During this first year of programme, **45 training documents and tools were developed. These documents are now available in PDF versions on the Teacheesy website.** During autumn/winter 2018, they were assessed with groups of technicians, via **training sessions organised in 5 of the countries of the partnership**:

Country	France	Italy	Poland	Germany	Spain
Dates	From 12 to 14 September 2018	From 18 to 20 September 2018	From 23 to 25 October 2018	From 13 to 15 November 2018	From 16 to 18 November 2018
Participants	. 13 trainees . 6 foreign technicians members of the Teacheesy team . 1 inspector	. 20 trainees . 3 foreign technicians members of the Teacheesy team	. 13 trainees . 3 foreign technicians members of the Teacheesy team	. 20 trainees . 2 foreign technicians members of the Teacheesy team	. 9 trainees . 3 foreign technicians members of the Teacheesy team
Fieldwork	2 visits of dairies	2 visits of dairies	2 visits of dairies	2 visits of dairies	1 case study
Profile of the trainees	Experienced and starting technicians	Experienced technicians	Advisors and experienced producers including opinion leaders	Advisors and experienced producers	Experienced cheesemakers, technicians and veterinaries

#### ► 70 technicians have been trained and are ready to take over the dissemination of the Guide in their own countries

A total of 75 people participated as trainees in these sessions, among which around 70 were technicians. They all were verv enthusiastic. In particular, they appreciated the exchanges with other technicians/producers from their country and from other countries. The balance between presentations and case studies was also pointed out by the trainees as an added-value. In one country, soft skills such as pedagogy were also included within the session and they were very much appreciated. The debates which followed the different sessions in the different countries were very useful to improve the training medias.

Following these sessions, the trainees received all the training documents and tools developed within Teacheesy. With this material, and thanks to the explanations given to them during the sessions, they are now able to organize training sessions for the producers in their own countries. In fact, in some countries (France, Spain) the first training sessions for producers have already been carried out. In other countries these sessions will be planned for Autumn and Winter 2019.

At this stage, the Teacheesy training media are not all available in all languages. The kit is complete in English, and translations are currently done in the following languages: Dutch, German, Spanish, Italian, Bulgarian, Polish, Finnish, French, Swedish, Norwegian, Slovenian, and hopefully Greek.

#### ► A network of technicians at European level

These pilot training sessions were also of a great interest for the Teacheesy team, for FACEnetwork and for the small scale dairy sector: **they set the basis of a network of technicians across Europe**, who will stay in the link in the future and continue a sort of self-training process through their networking.





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#### Save the dates! Information meetings planned in 10 countries from April to August 2019

Since the beginning of the programme, it is planned to organise in each country of the partnership meetings of presentation of the program and its results. 11 events will take place – one in each of the 10 Teacheesy countries – from now to end of August 2019. They will be addressed to a diverse audience composed of farmhouse and artisan producers, technicians, technical centers, and all other stakeholders at all stages (local, regional, national), including food hygiene authorities.

These meetings will aim:

- to present the results of the project and in particular the tools for the training sessions, the strategy of their diffusion through a technical network and the link between the project and the European official guide for good hygiene practices for the sector;

- to allow the participants to debate about the program's results in a rich and constructive manner, in order to prepare the dissemination in the field in the best possible way.

The first of these "information meetings" already took place on 12 April in Lidzbark Warmiński, Poland. It was a success with 17 participants!

The next dates already set are the following:

- 16 May in Wrocław, Poland
- 24 May in Turin, Italy
- 28 May in Paris, France
- 04 & 05 June in Stockholm, Sweden
- 06 June in Driebergen, Netherlands
- 18 June in Madrid, Spain
- 26 June in Kassel, Germany
- 15 August in Mouhijärvi, Finland

Consult programmes, details and updates on www.face-network.eu/teacheesy



#### Presentation of the European Project "TEACHEESY"

Common tools and trainers' networking at European scale for the implementation of "Food Safety Managament Systems" adapted to farmhouse and artisan cheese and dairy production.

Information meeting organised by [name of the organisation]

Ine Package) is based on a on an obligation of results: esponsibility to the producer, food safety. The preventive in a food safety plan, adapted f HACCP. Contrary to general den to the traditional food tion of the regulations. Since ing is working on this issue in and homogen 'translation' of

ct "TEACHEESY"

Interzes all this information. Woing this, FACEnetwork is conducting the Teacheesy programme since 7, thanks to a grant by Erasmus+, in order to contribute to the eminiation of these useful results to the producers in the different opean countries. In Francheesy, training tools and methodologies has been prepared and

uropean countries. With Teacheesy, training tools and methodologies has been prepared and uture trainers in several countries were trained to be able to organize hemselves specific training sessions for producers about the implementation (the Guide.

to me cannot for the cannot form house or artisan cheese and/or dairy produces a technicion/trainer/consultant from the sector, a competent authority's representative, or you are interested by this sector for another reason—we would very much like to share with you the achievements of this Teacheesy programme!

When you are a farmhouse or artisan cheese and/or dairy producer, a technician/trainer/consultant from the sector, a competent authority's representative, or you are interested in this sector for another reason... we would like to keep you in touch with the achievements of the Teacheesy programme!



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