



Food and Agriculture  
Organization of the  
United Nations



# People, Planet and Prosperity

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# Key considerations

## 2030 Agenda for sustainable development

- **People**

- End poverty and hunger
- Fulfil human potential with dignity and equality
- A healthy environment

- **Planet**

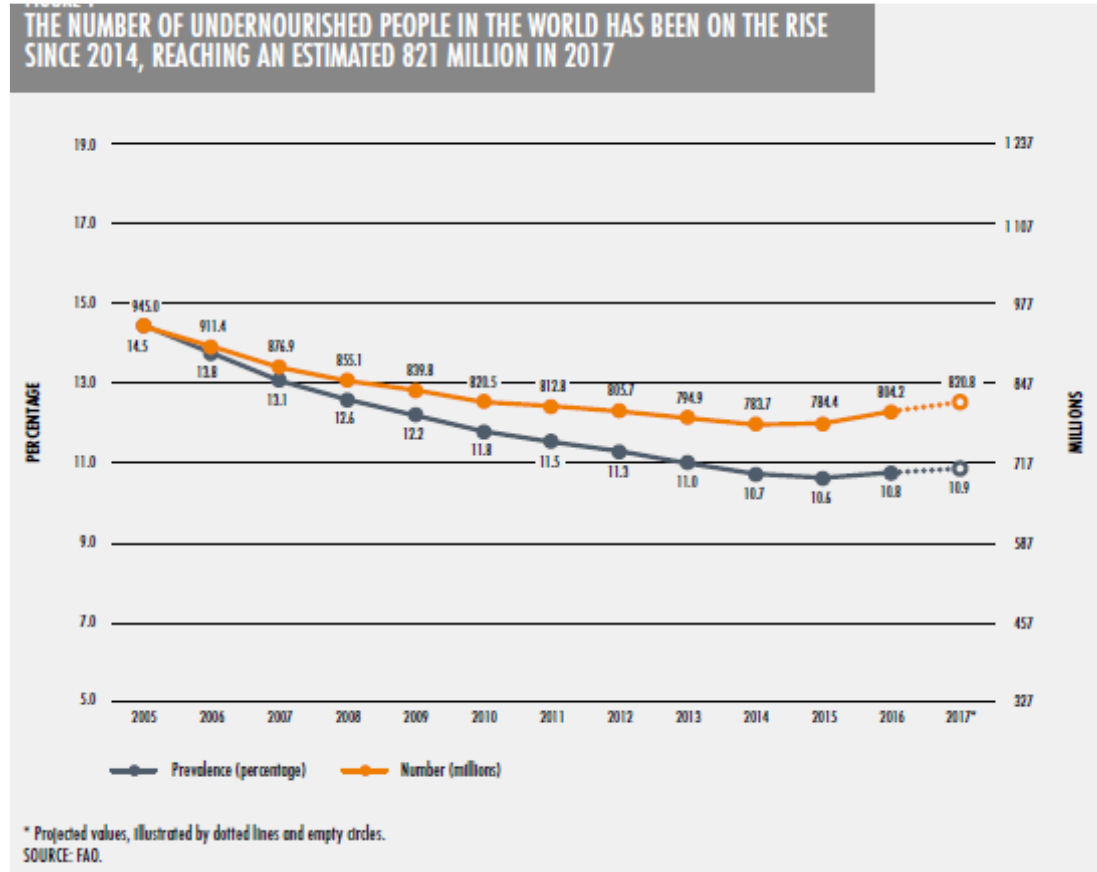
- Protect the planet from degradation
- Sustainable production and consumption

- **Prosperity**

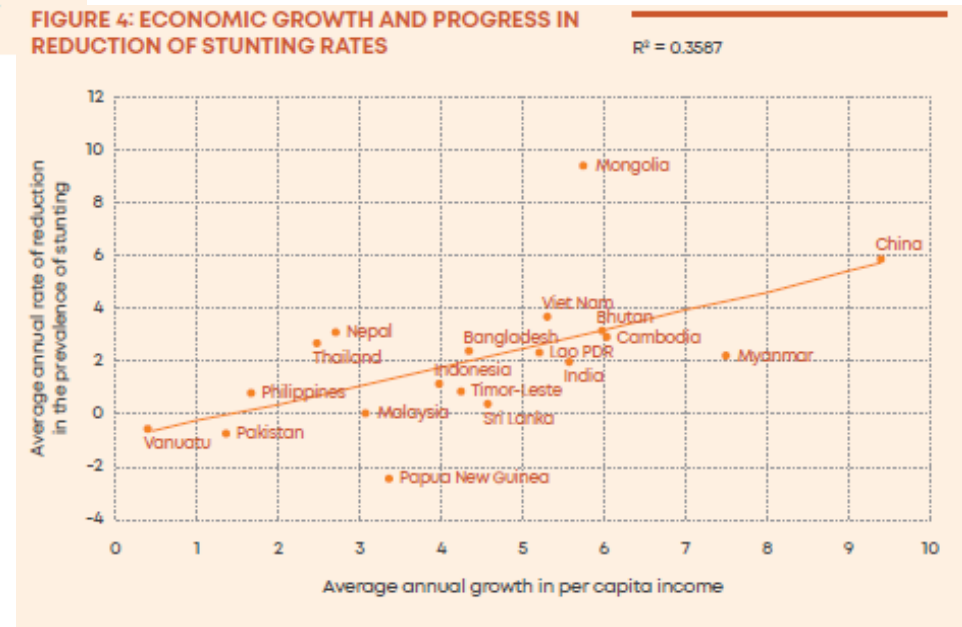
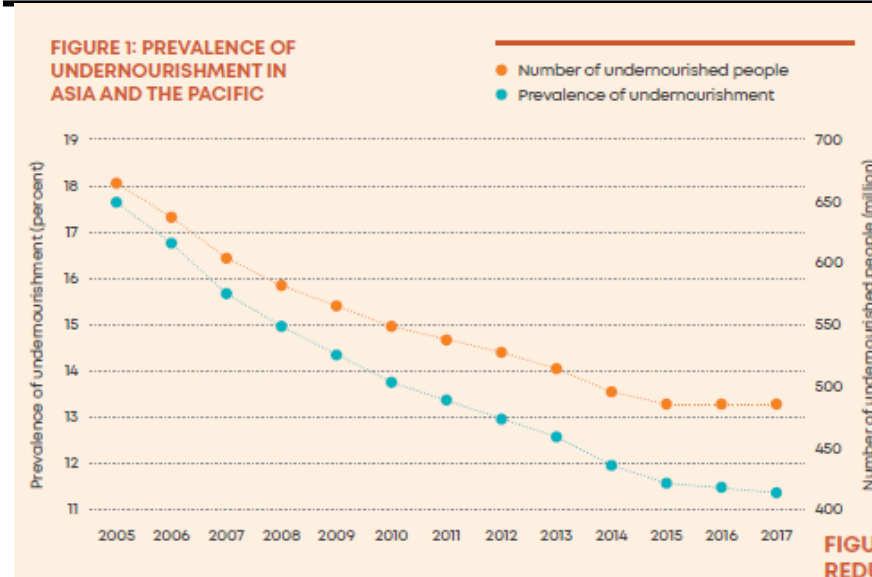
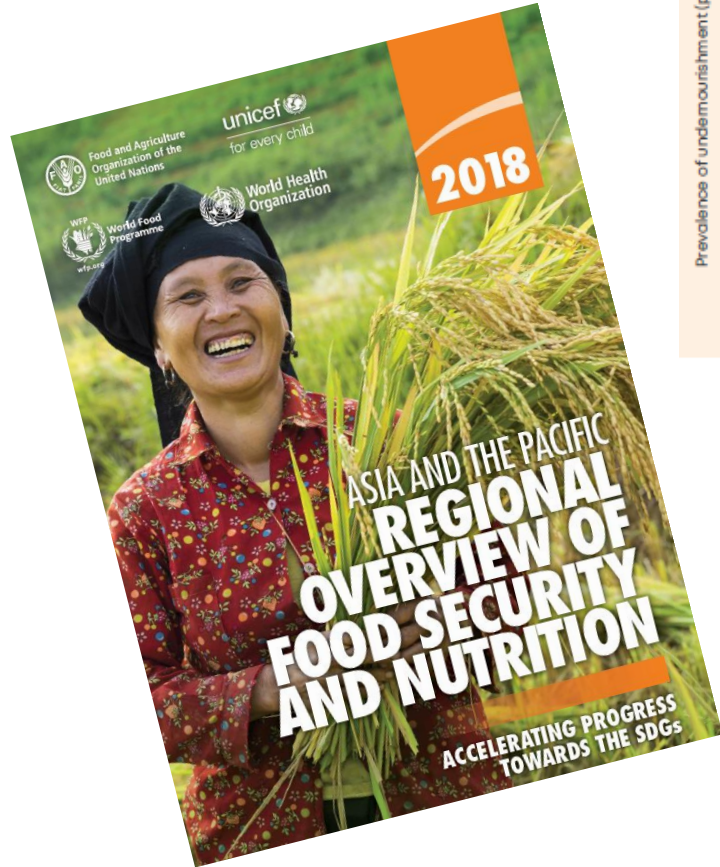
- Economic, social and technological progress
- Harmony with nature



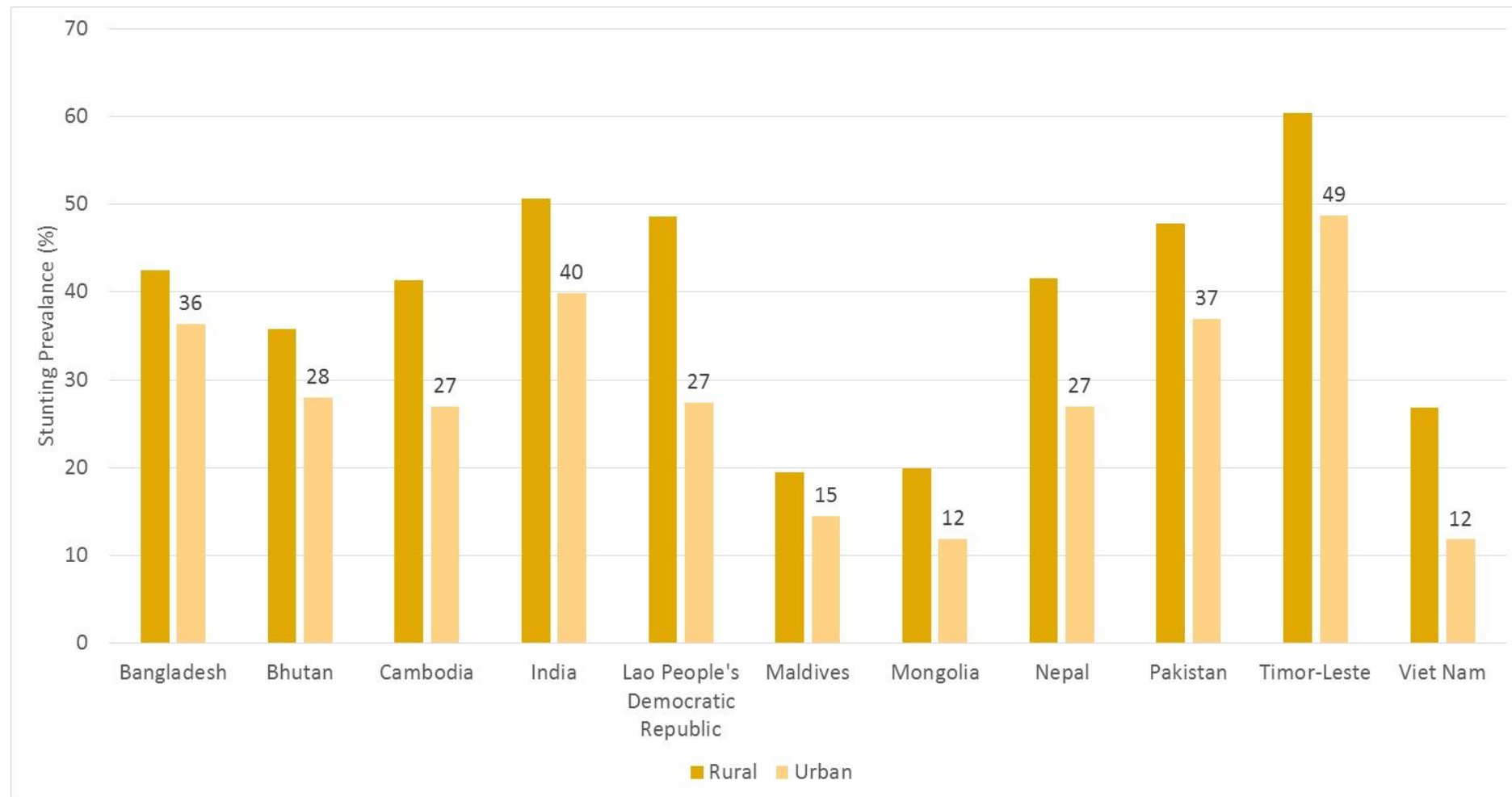
# People



# People – Asia and the Pacific



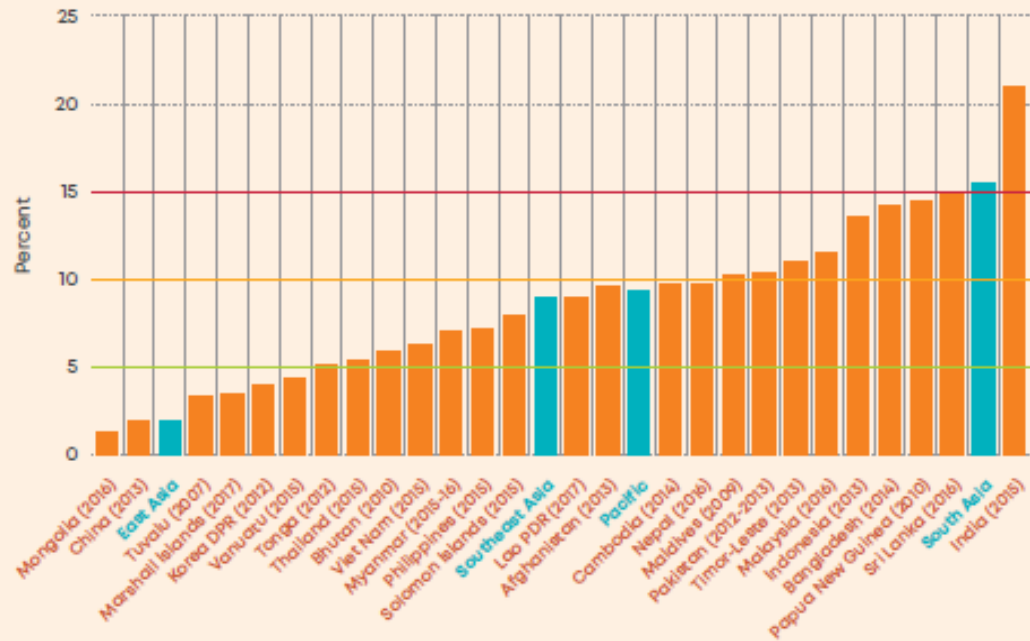
## *Stunting prevalence by location, 11 Asian developing countries*



## Undernutrition

**FIGURE 5: PREVALENCE OF WASTING IN CHILDREN UNDER FIVE YEARS OF AGE IN ASIA AND THE PACIFIC**

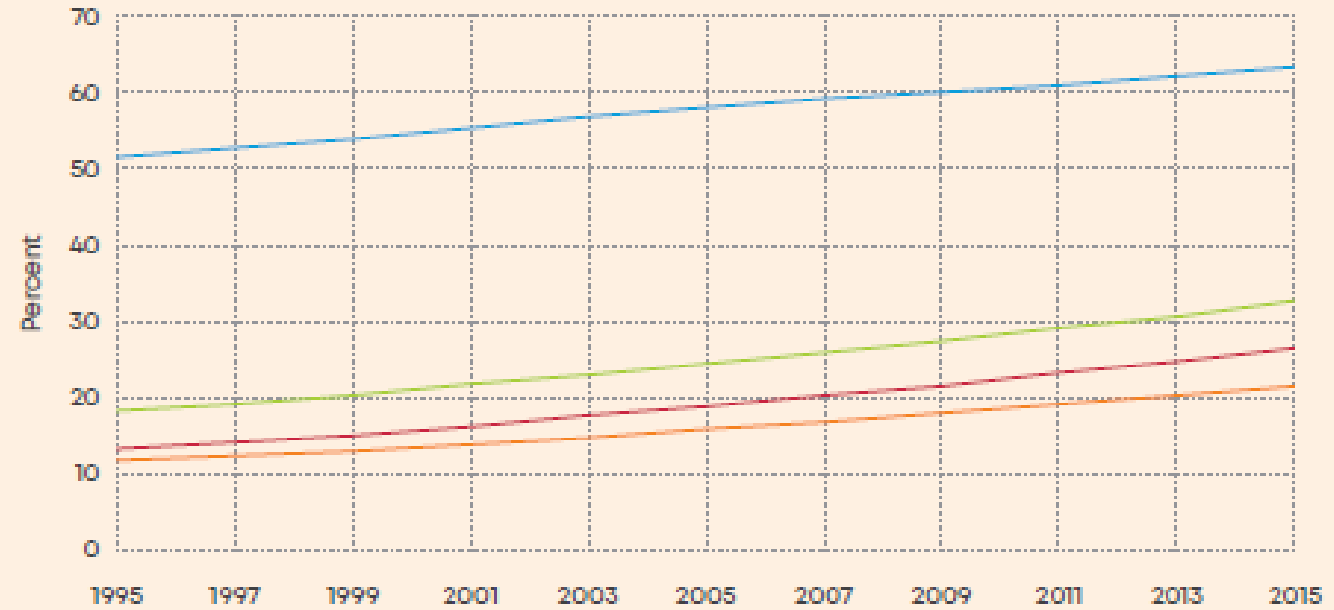
≥15% – WHO category: very high prevalence  
 10-15% – WHO category: high prevalence  
 5-10% – WHO category: medium prevalence



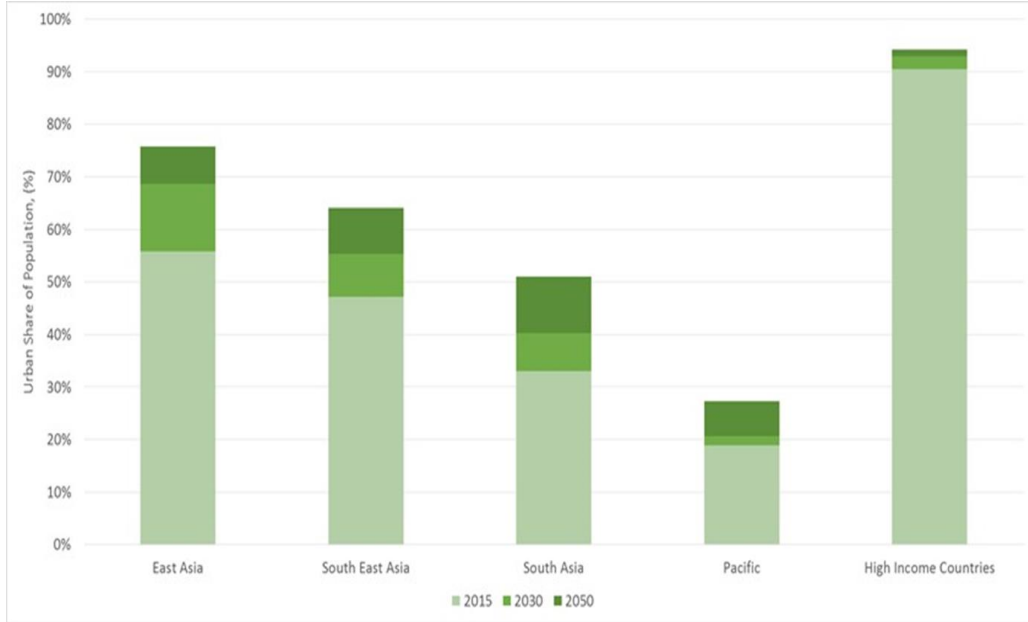
## Overnutrition

**FIGURE 11: TRENDS IN THE PREVALENCE OF OVERWEIGHT AND OBESITY**

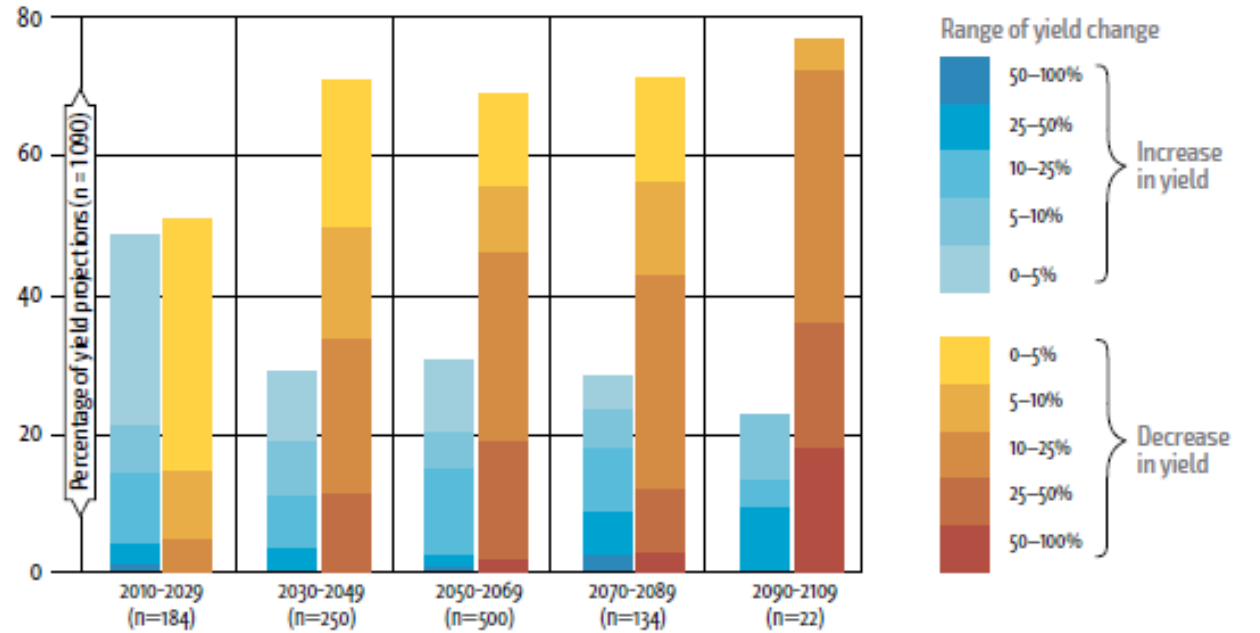
South Asia    Southeast Asia  
 East Asia    Oceania



## Urbanization in Asia-Pacific

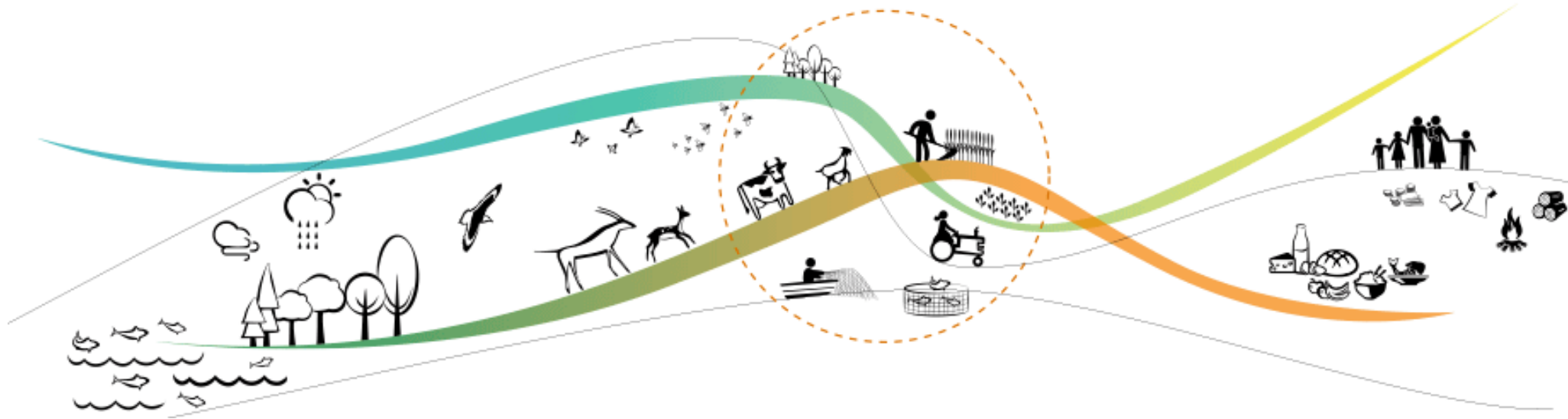


## Projected changes in crop yields due to climate change



Source: Porter et al., 2014, p.504.

# Planet – sustainable agriculture

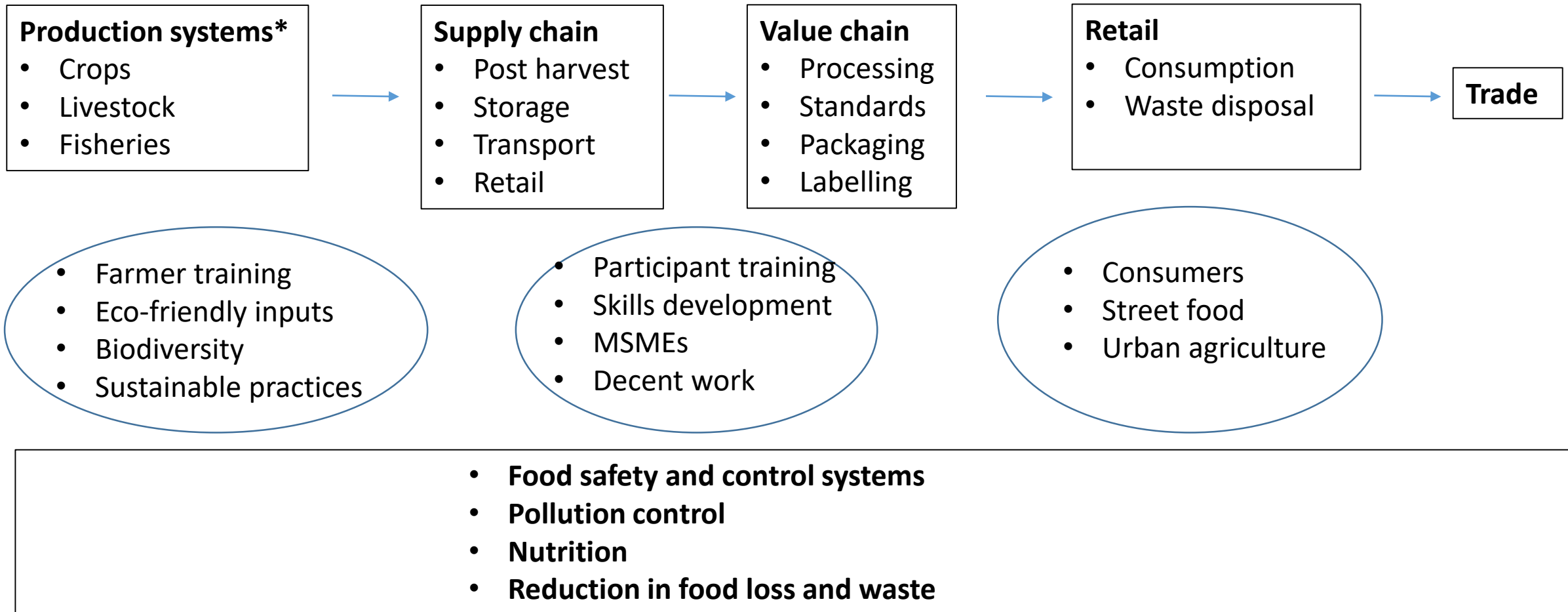


- Improving efficiency in the use of resources
- Direct action to conserve, protect and enhance natural resources
- Improve rural livelihoods and social well-being
- Enhance resilience of people, communities and ecosystems
- Responsible and effective governance mechanisms

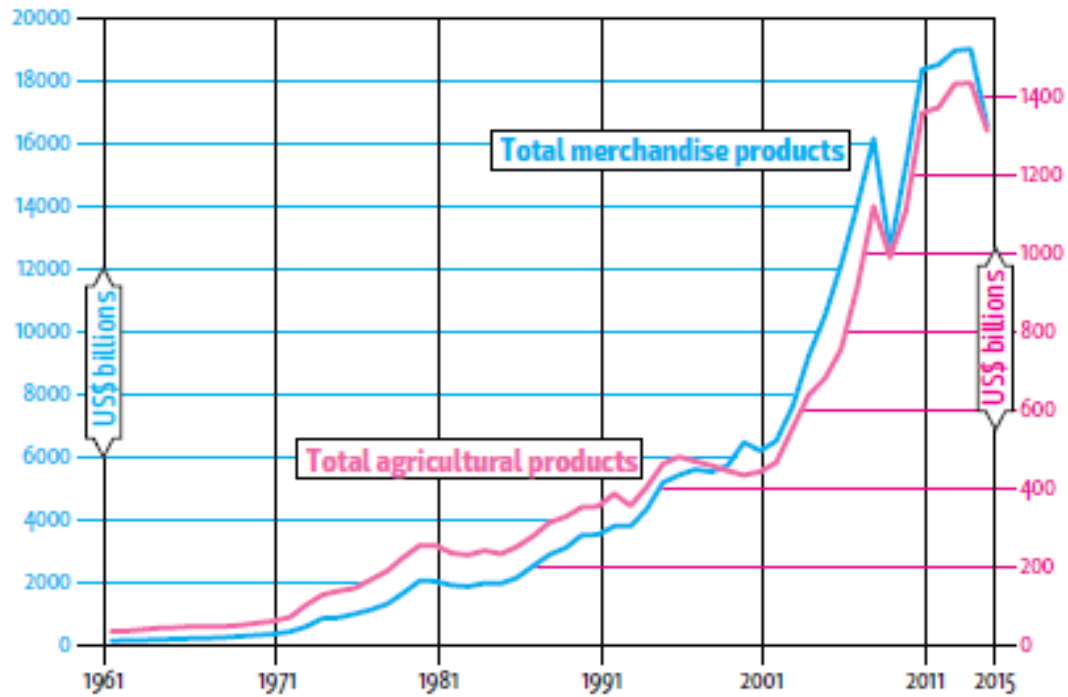




## Balancing intensive farming, sustainability and health outcomes



**Figure 2.11 Total and agricultural International trade volume, 1961-2015**




SUSTAINABLE  
DEVELOPMENT  
GOALS





## Intergovernmental body on food standards

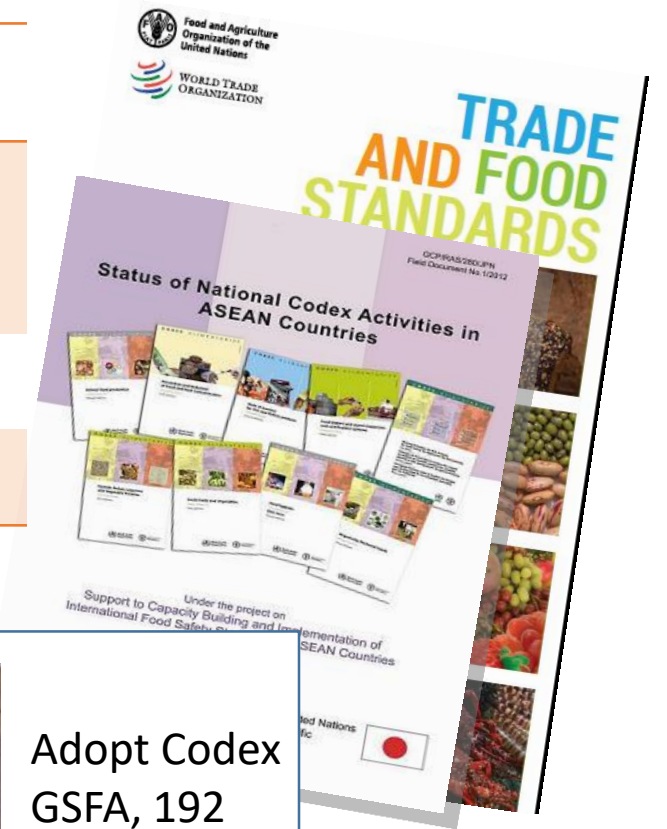
- Founded in 1962 - jointly hosted by FAO & WHO



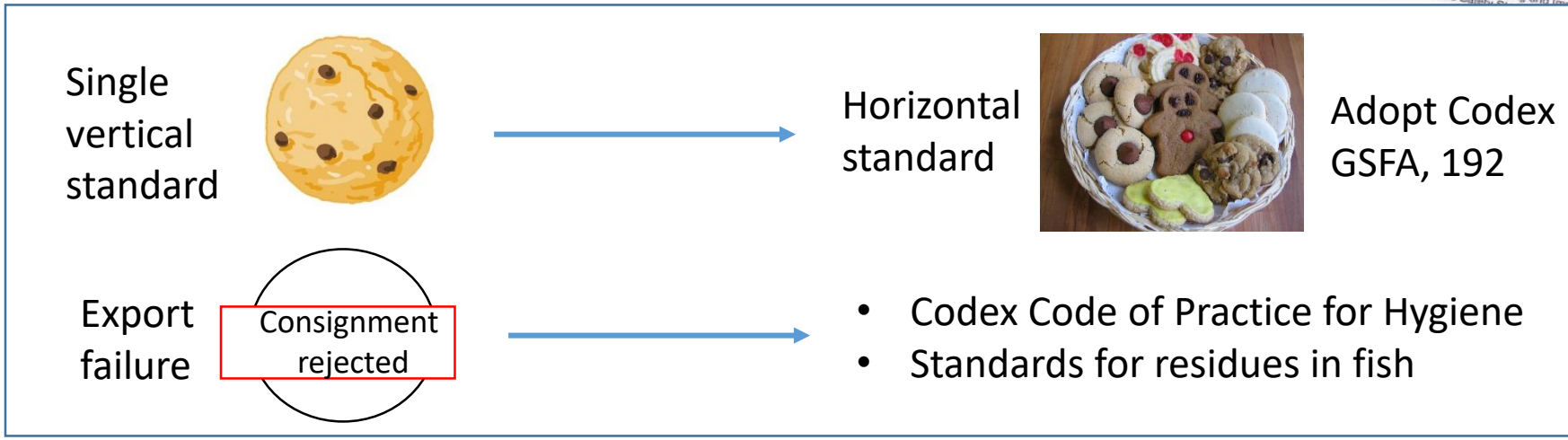
- 188 countries + EU representing 99% of world population
- Observers: 220 international organizations
- Mandate
  - protect the health of consumers
  - ensure fair practices in international food trade
  - coordinate food standardization at the international level

# Codex standards and trade

Countries	FAO assistance
National Standards Body and multiple regulators	One country, one standard – harmonized with Codex
Codex Alimentarius	Training on Codex and infrastructure
Few voluntary standards	Enabling environment



## Support innovation and market access



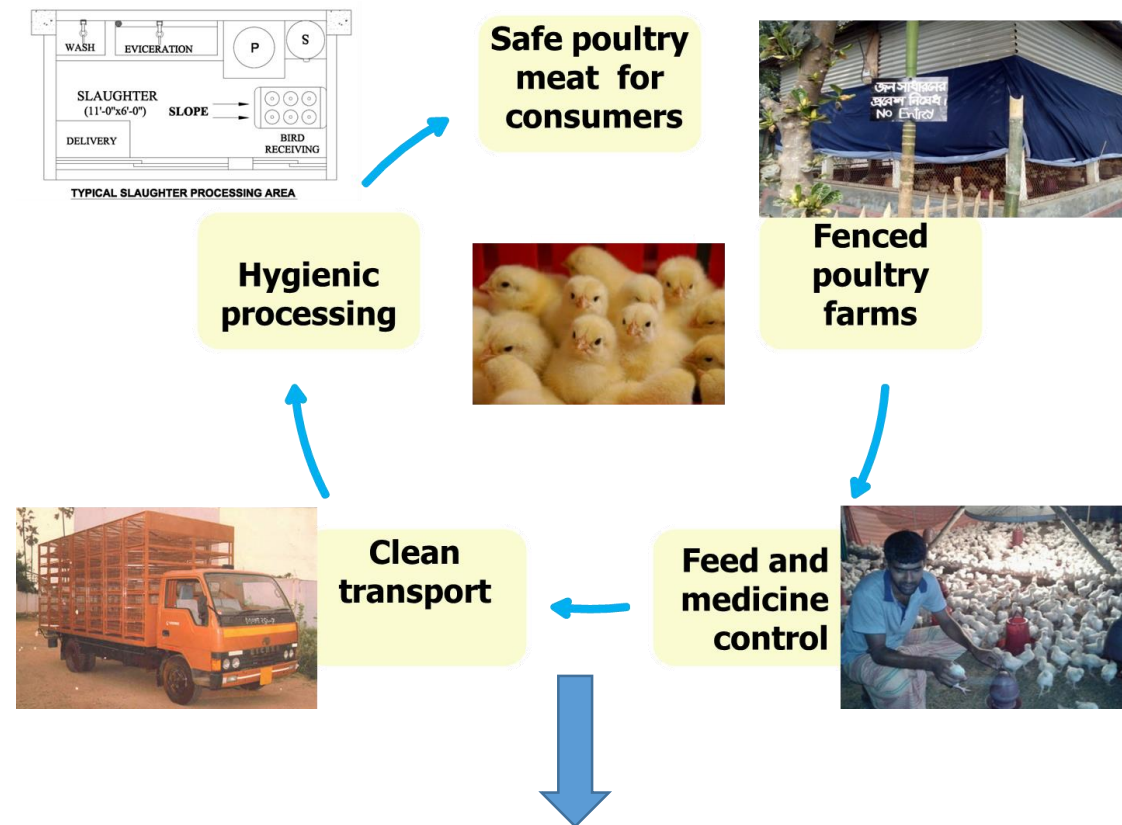
# Codes of Practices

## • Key issues

- Farm-to-fork controls
- Awareness of **producers and actors**

## • Solutions

- **Enabling environment** for good practices
- Link safe **supply chains to markets**
- Demonstrate **business and safety benefits**
- Promote **awareness and education**



- Safer food
- Higher incomes
- Traceability
- Certification

# Preventive approaches

## ➤ Codes of Practice for Good Agricultural Practices

- Crops
- Livestock
- Fisheries

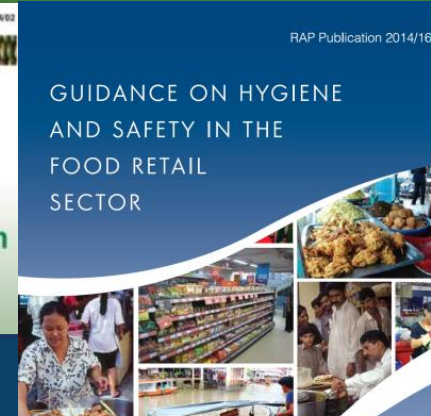
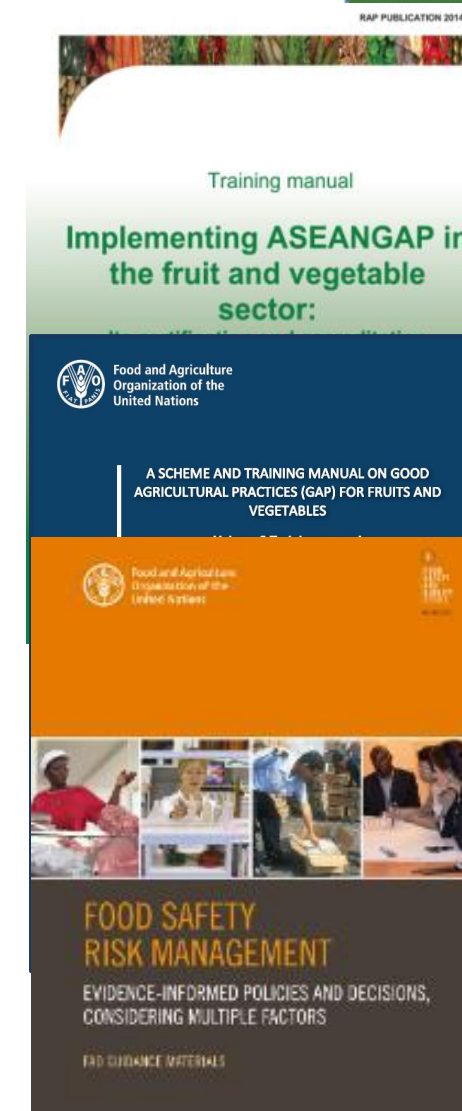
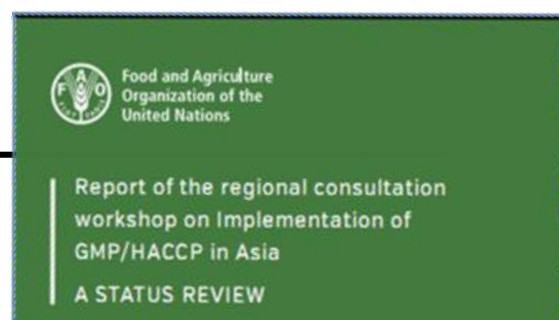
## ➤ Delivery of large-scale training

- Training of Trainers
- Farmer's field schools

## ➤ Regional standards and certification schemes

- ASEAN GAP , SAARC GAP

## ➤ GHP/GMP/HAACP implementation (SMEs)



# Linking farmers to standards



## External controls

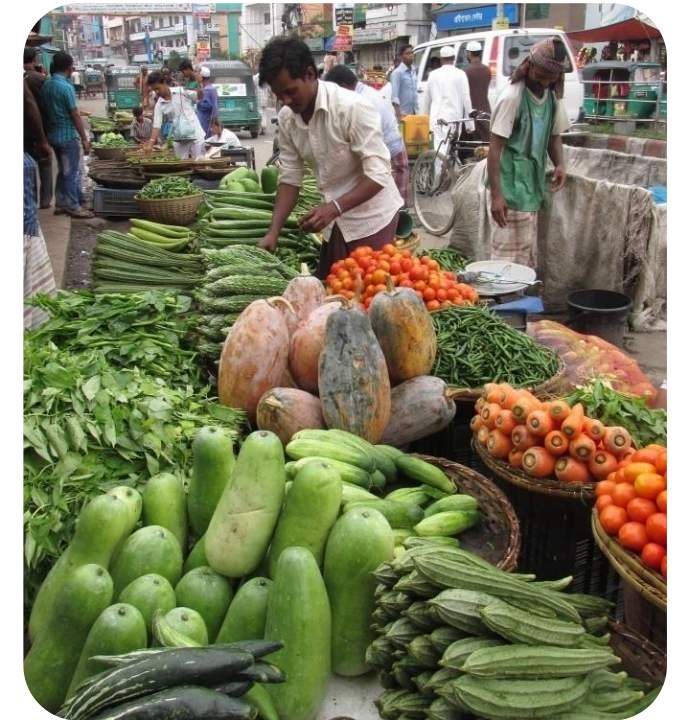
Third party certification

## Internal controls

Private sector  
Co-operatives  
Producer groups

## Self controls

Producers  
Processors  
Farmers  
Value chain actors



# Connecting farmers with markets

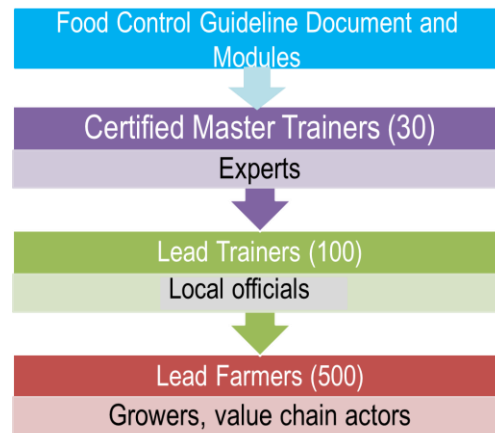


**Aim:** To improve product quality and safety in the **Horticulture, Poultry and Fisheries** value chains

**Outcomes :** Better price for farmers and safer product for customers

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Food safety guidelines



*Drafted by Experts*

*Develop change team  
Build trust*



*Simple distilled messages*





# Food safety guidelines

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# Codes of Practice

- Produce quality
- Produce safety
- Decent work
- Occupational health
- Environmental health



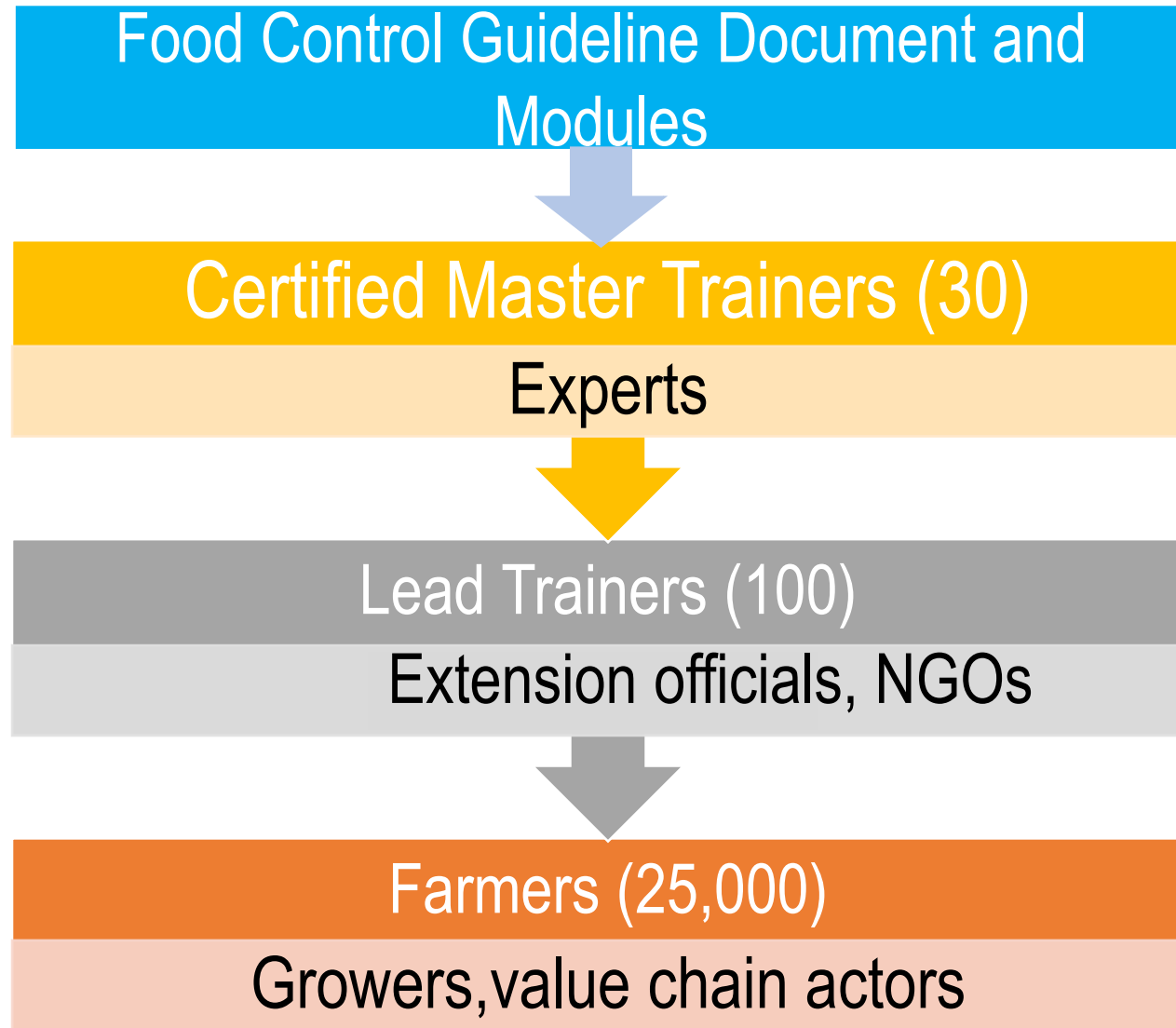


# Certified training

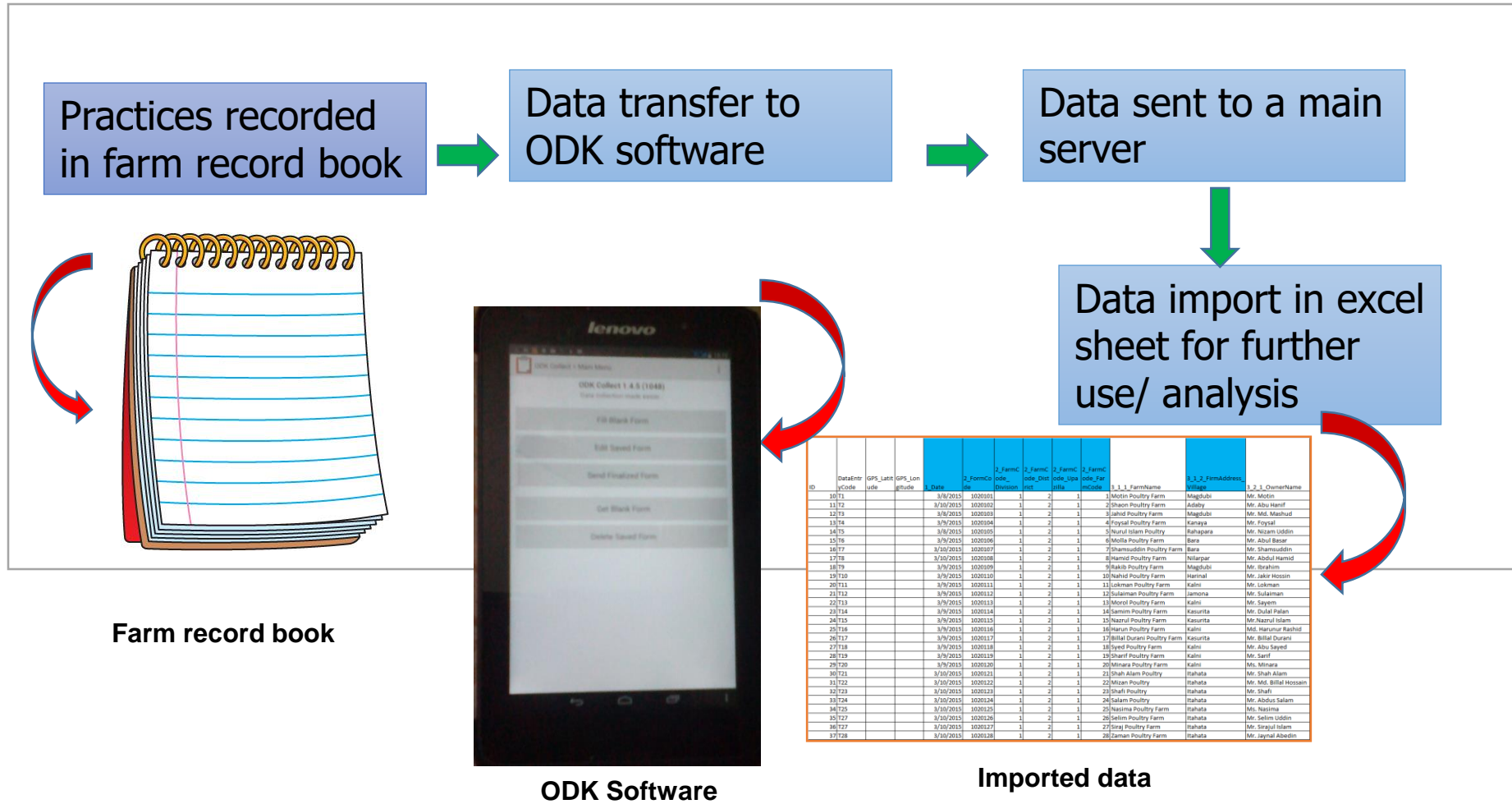
Training Day	Content
Day 1	<p>Introduction to the FAO Food Safety programme and objectives            Introduction to the Food Control System and the demand for safe food            Barriers to Change – benefits and productivity gains            HACCP principles – 7 Principles, Analysing hazards in the FCS</p>
Day 2	<p>Development of the HACCP schedule – HACCP Analysis            HACCP Monitoring and control – target tolerance            Defending the HACCP plan – court case and business case role plays            Exam/assessment based on UK past papers</p>
Day 3	<p>Value chain cost and benefits            Value chain – pro-poor and getting the design right – Who GAINS?            Auditing the Value Chain – GAP audit:</p>
Day 4	<p>Building codes of practice - Food Safety            ‘Why do it?’ – example benefits and gains            ‘Why do it?’ – benefits of the GAP COPs</p>
Day 5	<p>Teaching styles and communication, Session Plans            Training the master trainer            Teaching assessments and resources            Development of an outline training programme for the GAP COP</p>



# Training cascade



# Monitoring using technology



# Improved supply chain



Harvesting



Transport



Cleaning



Hot water  
treatment



Inversion



Packaging

ขอบคุณครับ

Merci

¡Gracias

Thank You

谢谢

Спасибо

شكرا