

TRAINING PROGRAMS FOR AFRICA

STRENGTHENING FOOD SAFETY SYSTEMS ACROSS AFRICA

Practical, standards-based training for regulators, ministries, and food businesses

30+

years of field experience

30+

African countries supported

3

continents of applied practice

CORE TRAINING TOPICS

HACCP · CODEX ALIMENTARIUS · SPS MEASURES · RISK ASSESSMENT

DESIGNED FOR

Ministries

Food safety regulators

Food businesses & exporters

Development partners

Delivered on-site or online, in French and English, calibrated to national and regional regulatory frameworks across CEMAC, ECOWAS, and beyond.

Why invest in food safety capacity?

Foodborne illness is a persistent public health and trade burden across Africa. Strengthening the people who design, inspect, and enforce food control systems is one of the highest-return investments a ministry or business can make — it protects consumers, unlocks regional and export markets, and builds durable institutional trust.

866M+

estimated cases of foodborne illness worldwide each year

1.52M

estimated deaths linked to unsafe food annually

33

African countries directly supported through technical missions

5

Codex e-learning course tracks used to benchmark curricula

Sources: WHO food safety fact sheet; FAO/WHO Codex e-learning series; Dr. Ouattara professional profile — see back cover for full citations.

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“Practical, field-tested training grounded in three decades of work with regulators, laboratory teams, and food businesses across Africa, North America, and Europe.”

Dr. Blaise Ouattara — Food Safety Expert & Consultant

Institutional value delivered

- **Compliance & credibility**
Align national frameworks with Codex Alimentarius and SPS obligations recognized by trading partners.
- **Risk-based resource use**
Move from blanket inspection to risk-based models that focus scarce staff and budget where it matters.
- **Market access**
Meet buyer and export requirements, reducing rejections and strengthening regional trade positioning.
- **Sustainable capacity**
Build internal expertise so institutions rely less on one-off external missions over time.

This progression — assess, train, apply, sustain — mirrors the capacity-building approach used in FAO food control system strengthening guidance, so results translate into lasting institutional practice rather than one-time workshops.

Nine training programs, one integrated curriculum

Each program below is delivered as a standalone, in-person or virtual course — with a full syllabus available on request — and can be combined into an integrated curriculum tailored to your institution's stage of development.

01

Codex Foundations and Engagement Training

Equips national stakeholders to engage effectively in Codex Alimentarius work and global standard-setting.

5 DAYS (FLEXIBLE)

02

Codex Science & Risk Analysis Training

Builds foundational understanding of Codex risk analysis — assessment, management, and communication.

3 DAYS (FLEXIBLE)

03

Food Safety Risk Ranking and Prioritization Training (MCDA)

Applies FAO/WHO-aligned multi-criteria methods to rank hazards and prioritize food safety interventions.

5 DAYS (FLEXIBLE)

04

Risk Profiling Training

Develops concise, evidence-informed risk profiles that support sound risk management decisions.

3 DAYS (FLEXIBLE)

05

Animal Slaughtering and Abattoir Systems

Strengthens slaughter operations, meat inspection, and abattoir hygiene in line with Codex standards.

5 DAYS (FLEXIBLE)

06

HACCP Prerequisite Program Training

Builds the prerequisite programs — premises, hygiene, sanitation — that underpin an effective HACCP system.

5 DAYS (FLEXIBLE)

07

HACCP Plan Training

Guides teams to design, review, and improve HACCP plans grounded in sound hazard analysis.

2 WEEKS (FLEXIBLE)

08

Food Safety Risk Assessment Training (Microbiological Focus)

Builds practical microbiological risk assessment capacity tailored to African food safety priorities.

5 DAYS (FLEXIBLE)

09

SPS, Trade & AfCFTA Food Safety Training

Links food safety, SPS measures, and AfCFTA trade rules to support market access for exporters and SMEs.

3 DAYS (FLEXIBLE)

Formats built around your institution's reality

FORMAT	DURATION	IDEAL FOR
In-Person Workshops	2–5 days, in-country or regional hub	Interactive sessions with case studies and practical exercises
Online Live Training	Focused modules via Zoom or Teams	Multi-country teams, refresher sessions, short series
Tailored In-House Programs	Scoped to one institution or project	Content adapted to your systems, products, and priorities
Blended Programs	Online + in-person, phased delivery	Larger projects needing preparation, reflection, and follow-up

Who we work with

Regulators & ministries National food control authorities, inspectors, and agencies overseeing SPS and Codex work	Public health & standards bodies National standards institutions and public health authorities strengthening food control systems
Food industry & exporters Quality and compliance teams, agro-processors, and exporters preparing for certification or trade	Development partners & NGOs Programs and projects supporting food safety capacity-building across the region

Every format blends classroom instruction with applied, on-the-job coaching — the model FAO's capacity-building guidance identifies as most effective for turning training into durable institutional practice.

NEXT STEPS

Let's strengthen your food safety system

01

Request a Capacity Needs Assessment

A structured review of your current food control system, gaps, and priorities — the first step toward a tailored program.

[Request an assessment →](#)

02

Book a Training Program

Schedule an in-person, online, or blended training from the curriculum, or request a custom combination — most proposals are ready within 3 working days.

[Book a program →](#)

03

Partner With Us

Explore multi-year institutional partnerships, MOUs, and co-delivery with universities or development partners.

[Start a partnership →](#)

Get in touch

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How an engagement typically unfolds

01

Needs discussion

A conversation about your audience, goals, challenges, and preferred format.

02

Program design

A tailored agenda, learning objectives, and content suited to your context.

03

Training delivery

Delivered online, in person, or blended, with clear teaching and practical examples.

04

Reflection & next steps

Recommendations and action-oriented follow-up to apply what was learned.

ABOUT

Dr. Blaise Ouattara

A food safety expert with more than 30 years of experience across Africa, North America, and Europe, Dr. Ouattara has provided technical support to regulators, laboratories, and food businesses in more than 30 African countries. His work spans national food control system design, risk assessment and risk ranking, and the practical application of Codex Alimentarius and international food safety standards, including practical use of tools such as the FAO/WHO Food Control System Assessment Tool and the Codex Diagnostic Tool, and contributions to expert guidance developed with FAO and WHO.

Ready to build a stronger food safety system? Reach out to schedule a conversation.

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SOURCES

1. WHO, Estimating the burden of foodborne diseases (2026 edition) — <https://www.who.int/news-room/fact-sheets/detail/food-safety>
2. FAO/WHO, Effective participation in Codex work — e-learning series — <https://elearning.fao.org/course/codex-series-en>
3. Dr. Blaise Ouattara, professional profile — <https://blaiseouattara.com>
4. Dr. Blaise Ouattara, Food Safety Training in Africa — program directory — <https://blaiseouattara.com/food-safety-training-africa/>