



Partner Search Form

INSTITUTION/CONTACT PERSON:			
	Last Name	Tanakov	First Name Nurlanbek
Institution		Osh Technological University	
Role in the institution		Professor of the Department of agricultural products production and processing technologies, Faculty of Technologies and Nature Use	
Address		81, Isanova street	
Town		Osh	Country Kyrgyzstan
Telephone		+996779582700	Email iro.oshtu@gmail.com
Homepage address of the institution		www.oshtu.kg	
INFORMATION ABOUT THE PLANNED PROJECT:			
Erasmus+ International co-operation Activity (higher education sector) – type of the project idea		Please, tick the appropriate one/ones: <input checked="" type="checkbox"/> Erasmus+ KA1: International students and staff credit mobility <input type="checkbox"/> Erasmus+ KA1: Erasmus Mundus Joint Master Degrees <input checked="" type="checkbox"/> Erasmus+ KA2: Capacity Building Higher Education in Partner Countries <input type="checkbox"/> Erasmus+ Jean Monnet programme	
Discipline / Academic field			
Institution's preferable role in the project? (applicant/partner)		<input type="checkbox"/> Applicant <input checked="" type="checkbox"/> Partner	
Which countries are about to be involved?		Erasmus+ Programme Countries	Any
		Erasmus+ Partner Countries	Kyrgyzstan, Kazakhstan, Tajikistan, Uzbekistan, Russia
Working language of the project consortium = language of the project application		English, Russian	
Duration of the project		3 years	



Partner Search Form

PROJECT DESCRIPTION:

Objectives

Osh technological university aims to develop professional qualification of the academic staff members or future specialists by incorporating HACCP system into higher education.

This project is directed to cooperate and take experience in theoretical and practical aspects with universities and enterprises of foreign countries, particularly the European Union countries where HACCP concept is practiced. This is new in Kyrgyzstan as well as in Commonwealth of Independent States (CIS). The department plans to train highly skilled future specialists i.e. to provide specialists with competent skills and expertising in HACCP in the field of food safety and that meet modern requirements for working at food enterprises. HACCP is based on the Codex Alimentarius, developed by the United Nations Food and Agriculture Organization (FAO) and the World Health Organization (WHO).

The project provides training on a systematic approach for analyzing the production processes of products, identifying possible hazards, identifying critical control points necessary to prevent dangerous food products from reaching the consumer.

Activities

The main tasks of this project are:

- exchange with EU experts and professionals
- provide trainings for staff members and train the experts in food production based on HACCP
- implement international academic mobility
- develop new learning materials according to the principles of building a HACCP system for the learners;
- improve the work of newly founded laborites
- implement a study of actions description at critical points;
- conducting an audit;
- train the staff of the department and students to the HACCP system certification;
- establish base for HACCP system certification;

Results

The project will improve training Bachelor and Master Programs students in food safety and



Partner Search Form

processing of agricultural products in the condition of Kyrgyzstan. Training participants acquire the skills of defining the main production risks (critical points) negatively affecting the quality of products;

We will startup food industry enterprises in the southern regions of Kyrgyz Republic to get certified with the Hazard Analysis and Critical Control Points (HACCP) certificate. We will provide with experts and employees in this field of industry.

We are searching for:

Types of institutions	Higher educational institutions, national agencies and businesses
Country/Region	Any, EU countries
Institutions' profiles	Higher educational institutions, national agencies and businesses dealing with training students, food production and processing technologies and agricultural products processing technologies.
Other relevant information	