



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 Member 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**

“Mission accomplished” for Teacheesy!

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.

► A huge pedagogic set of more than 50 training media in 13 languages is now available to all

As already explained in our previous newsletters, all the actions of the Teacheesy programme are focussed on the necessity to help farmhouse and artisan cheese and dairy producers to build and implement adapted Food Safety Management System in their businesses. In that purpose, the sector has developed an essential tool previously to Teacheesy: a Guide for Good Hygiene Practices, which is officially validated by the European Commission and by the Member States since 2016. Now, the challenge of Teacheesy was to set the architecture of a large scale training system which will contribute to disseminate this Guide and its recommendations to the producers all over Europe. The training programme imagined by the Teacheesy team, first and foremost targets technical advisors, and then producers, via these advisors.

All along the programme, the team developed a set of training materials composed of:

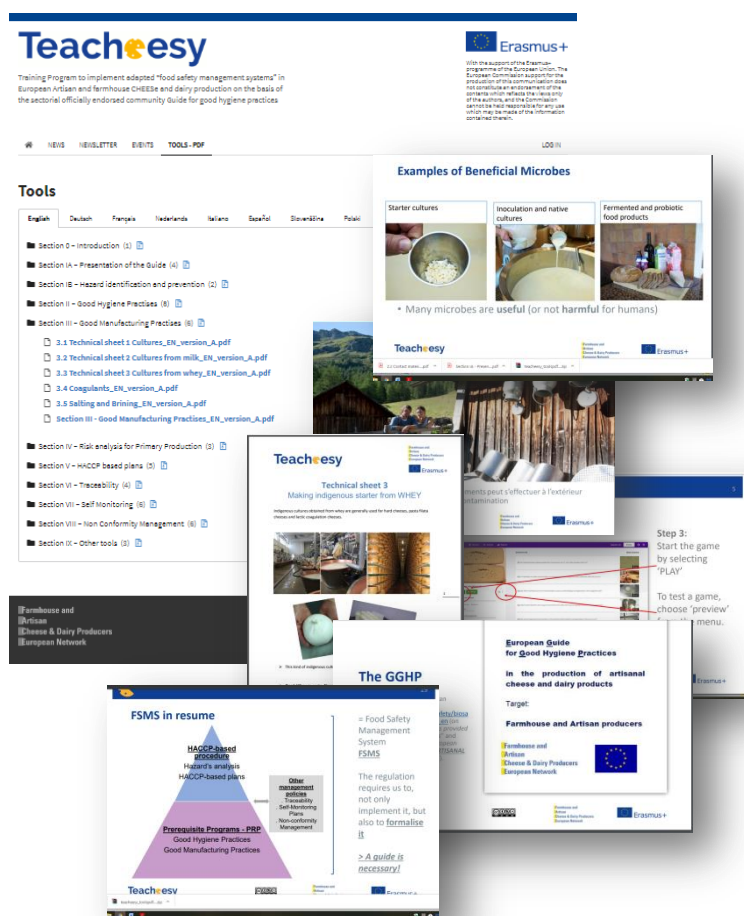
- a Power Point document (more than 200 slides) presenting the content of the Guide, its main topics and recommendations, and remaining the definitions and main basic knowledge useful for the producers;
- more than 50 pedagogic tools (fact sheets, technical documents, templates of follow-up tools, videos) to be used by the trainers to teach to producers on essential knowledge for safe production of cheese and dairy, including detailed explanations, examples and exercises.

This material was initially made in English, and then translated in 12 other languages: German, French, Spanish, Italian, Bulgarian, Polish, Finnish, Dutch, Slovenian, Croatian, Swedish and Greek. For some languages, it was not possible to translate already all the material, because of the limited budget (the costs for translation vary per country). The general Power Point presentation was translated as a priority in all languages, because it is the most basic media and it structures the training session. For the other materials, the members of the team made a selection according to the needs of knowledge of the producers in their country.

The whole set of Teacheesy material will be available in 13 languages in pdf versions at:

www.face-network.eu/teacheesy

More information on: www.face-network.eu/teacheesy



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70 trainers in 5 countries are already included in the Teacheesy's network because they were trained on the Guide and on Teacheesy methodology in the autumn 2018 (see our [newsletter 3](#)). These trainers can use not only pdf versions, but also original versions of all material (Word, Power Point, Excel, video,...), which they can find on a page of the website only accessible through a login. Indeed, each trainer is expected to adapt the content of the training to the needs and specificities of his country and his audience.

In addition to this, for these trainers there is also a forum available on the Teacheesy website. In this forum they can exchange with other trainers and with the members of the Teacheesy team about the training courses, Teacheesy and other materials and best training practises.

► From April to August 2019, 10 information meetings took place in 9 different countries

- **Poland – 12th April 2019 – Lidzbark Warminski** - 17 participants, including 2 people from the Bydgoszcz university, 1 person from an agricultural advisory center, 14 cheesemakers
- **Poland – 17th May 2019 – Wroclaw** - 23 people. Including 4 people from the Wroclaw university, 3 people from veterinary service, 2 students, 14 cheesemakers.

In order to reach as many stakeholders as possible, two meetings were organised. The Guide for Good Hygiene Practices (GGHP), the Teacheesy programme and its outcomes were presented. The general presentation was particularly useful to talk in depth about Food Safety Management Systems. Some specific tools were presented and very well appreciated. The producers were enthusiastic and they said that the GGHP will be useful for their daily work.



- **Italy – 24th May 2019 – Turin** - 48 participants, including 5 producers, 6 technicians, 3 representatives of the Department of Agriculture Region Piedmont and Veneto, 1 representative of Vet University, and 6 representatives of Producer Associations, Inspectors

The meeting took place on May 24th and mainly involved inspectors from North and Central Italy. The European GGHP was compared with local guides (Dott. Nicolandi) and the common points were highlighted. The inspectors appreciated the Guide and educational tools for dissemination. We also report the intervention of Dr. Cravero concerning the official controls and the use of the Guides.

"GGHP is an important tool to have a common reference for all local Guides". Dr. Luca Nicolandi Inspector vet ASL TO 4 Torino.



- **France – 28th May 2019 – Paris** - 20 participants, including 14 producers and 4 technicians

The meeting was a great opportunity for producers coming from diverse areas of France and even from Belgium (for two of them) to exchange and learn from each other. In their comments, the participants often pointed out that they see the European Guide and the Teacheesy project, and even the existence of FACENetwork, as very essential tools to defend their activity of small scale producers.

"I have now a better understanding of the benefits of being organized through our producers associations." Alexandra Garnier, Ferme Garnier in Bargny (Hauts-de-France Region)



- **Sweden – 4-5th June 2019 – Stockholm** - 11 participants. The group consisted of cheesemakers, and some of the cheesemakers employees, and two persons from a regional development center in the south of Sweden.

It was a good meeting, and the participants said they were satisfied with it. The presentation about FACENetwork was an appreciated update. The presentation of the Teacheesy programme pointed out the connections between the training documents and tools and the Guide.

During the final "tour de table" on their overall impressions, the group notably proposed: *"The material can be used in completely or partially web based courses, depending on what the course is about".*

- **Netherlands – 6th June 2019 – Driebergen-Rijsenburg** - 19 participants, including 1 technician and 15 producers

The participants were very interested in the European Guide and what it means for their company, also in comparison with the current National Guide. They were enthusiastic about the content and quantity of the Teacheesy material and felt that this could be of interest to them to improve their food safety management.

'I'm really looking forward to sink my teeth into the European Guide and make it work for my own company.' Mathilde van Otterloo, Mathilde's Kaas Amsterdam



- **Spain – 18th June 2019 – Madrid** - 40 participants, mostly veterinary inspectors

The participants were from the regional and national authorities. It was an intense meeting, because there were real exchanges about questions of interpretations of the regulation and about how to implement the regulation in an adapted way in the sector of the small scale dairies. However, at the end, the balance was positive.

- **Germany – 26th June 2019 – Kassel** - 51 participants, including 8 technicians, 14 producers and 29 veterinary authorities

The assessment of the participants was unanimous: The meeting was very practical, competent, with good and understandable presentations, and the tools are diverse, very helpful for producers and authorities. The participants praised the composition of the group which allowed an open and interesting discussion between producers, consultants and inspectors. The question of whether to meet regularly, all participants affirmed.

"You should offer regular trainings to competent authorities."
Representative of a local Competent Veterinary Authority



- **Finland – 15th August 2019 – Sastamala** - 25 participants, producers and dairy employees

The Finnish Teacheesy Information Meeting was organized in brand new facilities of Herkkujuustola, an artisan cheese dairy owned by Peter and Jenni Dörig. The setting up of a new production facility and the related regulation were a topic of interest throughout the day.

Also Finnish Food Authority was represented and the content of a recently published national guide for starting up a new dairy plant was shown.



- **Bulgaria – 19-20th August 2019 – Karlovo** - 23 participants, all of them cheesemakers from the whole country

It was a very nice event. The Bulgarian producers were very happy to exchange about the mutual knowledge and competences they have been developed during last 2-3 years. However, the development of the sector started in Bulgaria only in 2010, after the changes in the legislation. First small farm dairy was registered in 2015!

A training with the Teacheesy materials, addressed to cheese and dairy makers is already planned in November.



The Teacheesy programme ends on 31th August 2019. It is time for us to express our thanks to Erasmus for the funding and to all the readers and stakeholders who followed this work. We really enjoyed working on the Teacheesy project because of its interesting and important content and moreover, because it enlarged our mutual understanding and our enthusiasm for being active and useful for the European farmhouse and artisan cheese and dairy makers.



The Teacheesy team