



Co-funded by the  
Erasmus+ Programme  
of the European Union



*Higher Education for Central Asia Food Systems and Standards (HECAFS)*  
*No. 574005-EPP-1-2016-1-LV-EPPKA2-CBHE-JP*

# **ACTION PLAN**

## **FOR ENSURING SUSTAINABILITY OF THE PROJECT RESULTS**

Dushanbe, Bishkek, 2019

## ***I. General***

The action plan for ensuring sustainability of the results achieved within the project 'Higher Education for Tajikistan and Kyrgyzstan Food Systems and Standards' has been prepared to **make the results of the project consistent and useable in the long term**. The project took place from 15 October 2016 to 14 October 2019, co-funded by the EU Erasmus+ programme.

The intention of the project is to reconcile the systems of higher education in Tajikistan and Kyrgyzstan with the needs of food production and processing industries in these countries by developing and implementing new study modules covering international food safety systems and standards, by expanding the expertise of university lecturers in Central Asia, by improving the equipment available, and by building up cooperation between higher education bodies, food production and processing industries and public institutions.

As part of the project, study modules were developed and implemented in accordance with the standards and systems enabling food safety on the scale of manufacturers/farmers (Global Good Agricultural Practices (GAP)) and processors (Hazard Analysis and Critical Control Points (HACCP)).

Project results indicators:

<b>No.</b>	<b>Tasks accomplished</b>	<b>Measurable project results indicators</b>
1.	Higher education updated in 4 Central Asian universities (2 in Tajikistan and 2 Kyrgyzstan).	<b>New study modules developed and implemented in 9 study programmes of the four Central Asian universities.</b>
2.	Higher education system content was reconciled with the needs of food production and processing industries.	<b>Recommendations by companies in the food industry were integrated in the new study modules.</b>
3.	The potential of the higher education institutions was increased.	<b>The professional expertise of 45 university teachers was improved. Teaching infrastructure was expanded (teaching laboratories were established in 3 universities; the variety and amount of study literature was increased in 3 of the Central Asian universities).</b>
4.	Connections were established between higher education institutions and food processing enterprises in Tajikistan and Kyrgyzstan.	<b>15 meetings with more than 600 participants representing universities, industries and public institutions took place. Communication between universities, businesses and associations representing business interests was established.</b>
5.	Connections among higher education institutions in Tajikistan, Kyrgyzstan and EU Member States were improved.	Common initiatives were started.

All the tasks set were accomplished, and the corresponding results were obtained. The results and the plan for ensuring their longevity and sustainability were discussed during the final partner meeting, which took place in August 2019, in Tajikistan.

### ***Additional results for Tajikistan:***

a) **An additional course covering the special features of the Global GAP standard and its practical applicability to the production setting and conditions of Tajikistan was carried out for 19 members of the teaching staff of the corresponding departments in KPITTU and TAU.** The course comprised 32 academic hours, with a duration of four weeks. The course was funded externally, through financing obtained by one of the project's partners. The course was based on a practical review of all the

219 control points of the Global GAP standard pertaining to fruits and vegetables, and on a study of the procedures, risk analysis, instructions and records regulated by the standard.

In addition to the knowledge gained as part of the HECAFS project, **this course provided universities' teachers with hands-on experience in implementing the standard in farm enterprises, including the documentation management system, and preparation for audits and inspections.**

**b) A pilot platform was developed within KPITTU to enable cooperation and interaction between research institutions and the food industry.** The platform includes food processing companies, local experts, production engineers and laboratories in the northern part of Tajikistan, as well as KPITTU.

The main purpose of the platform is to:

- Implement international quality and food safety standards in actual production.
- Stimulate the cooperation between science and business.
- Expand the cooperation between companies and higher/professional education institutions.
- Improve the competitiveness of universities by boosting their ability to combine the teaching process with the practice of learning and implementing cutting-edge technologies, equipment, management innovations, of creating new knowledge and turning it into capital.

The platform involves discussions regarding academic and technological matters, such as the development of formulas and technologies for manufacturing food products with the purpose of expanding product lines, increasing food quality and safety, and reducing the prime manufacturing costs of local food processing enterprises.

Such general and themed meetings take place three to four times every year, involving KPITTU and companies currently operating in the north of the country.

**c) A series of meetings took place with representatives of companies from the food industry.** The purpose was to discuss the matters of cooperation and improving food safety, of developing know-how and implementing it in manufacturing practice, supported by KPITTU and TAU. Particular attention was paid to improving the competitiveness of the companies on both the domestic and the foreign markets. The main requirements pertaining to food quality and safety set by traditional and potential markets were discussed.

**d) 13 outreach sessions were carried out for employees of corresponding government institutions and ministries of Tajikistan, covering the topics of relevance and special features of the Global GAP standards,** with the intention of preparing plans and conducting measures to create appropriate conditions for implementing these plans.

**e) A task force was created** on the basis of the State Committee of the Republic of Tajikistan for State Property Investment and Management, **comprising representatives of the public and private sectors, with the purpose of setting conditions that are favourable for implementing Global GAP in agricultural production.** Five meetings of the task force took place, resulting in the development of the 'Plan establishing measures to carry out a programme for creating a beneficial environment in implementing the Global GAP international agricultural manufacturer standard'.

**f) Decision of the Government of the Republic of Tajikistan No. 95 of 1 March 2019 concerning the 'Plan establishing measures to carry out 300 days of reform to support businesses and to improve the investment conditions in the Republic of Tajikistan' was expanded with a section concerning the implementation of the Global GAP standard in manufacturing practice.**

## ***II. Measures planned to ensure the sustainability of the project in Tajikistan***

The problems of ensuring food safety in Tajikistan are very relevant at the moment. Their importance is stressed in the 26.12.2018 Statement of the President of the Republic of Tajikistan Emomali Rahmon. The Republic of Tajikistan Law on Food Safety was adopted on 1 August 2012, under No. 890.

In 2015, a project for the national food safety strategy was developed in Tajikistan, with particular emphasis on ensuring food safety during the post-harvest processing and primary processing stages, secondary processing stage, retail sales (markets), public catering and restaurant business, supermarkets/retail shops, storage (warehousing), transportation, distribution and exports of foods. The matter of updating the strategy project is currently being worked on.

Effective implementation of a food safety policy requires the development of action plans that not only encompass manufacturing, processing and marketing of food products, but also involve higher and professional secondary education institutions in training food safety specialists.

In order to achieve the goals set, it is necessary:

- to implement courses covering international food safety standards (HACCP, ISSO and Global GAP) in the corresponding technical universities;
- to raise awareness about international standards among business entities;
- to establish a management system that is based on national standards harmonised with international standards;
- to train specialists that meet the demands of today's labour market.

*The plan for achieving the goals set is as follows:*

Upon the completion of the sustainability project, the following will have been done:

1. A task force comprising KPITTU and TAU teachers, doctoral and master students, who participated in workshops and classes with European colleagues covering the HACCP and Global GAP standard systems, to provide consulting services to companies that manufacture and process food products. KPITTU will take over the creation of this task force in October 2019. The duties of the task force include:

- Providing support in understanding the HACCP and Global GAP international systems to manufacturers;
- Conducting initial preparation of the manufacturing sector with the purpose of completing audits and subsequent award of HACCP and Global GAP certificates;
- Identification of critical control points in manufacturing, and provision of recommendations for eliminating them;
- Determining the quality of raw materials and finished products in line with international standards using department laboratory facilities and manufacturer support;
- Selecting appropriate specialists at the company in question.

2. In order to enable the implementation and sustainable growth of the project in cooperation with KPITTU and TAU, an international conference with colleagues from Central Asian universities (including TUT, Tashkent State Agrarian University, Bukhara Institute of Technology and Engineering, ATU, KazHAU, KSTU, KEU).

The conference will include a review of the issues of implementing the HACCP and Global GAP standard system in the teaching process, as well as the cooperation between the academic and the manufacturing sectors. The goal of this conference is to raise awareness and to implement the international standard systems in the teaching process in Central Asia, and to enable close cooperation between universities and the student and teacher mobility organisation. The concept and programme of the conference will be developed in cooperation with KPITTU, TAU and Hilfswerk International in November 2019. The financing of the conference will be coordinated and proposed as part of the GIZ regional programme 'Professional education in Central Asia: supporting systemic approaches in food production'.

3. It is planned to review other study plans for specialities related to the production and processing of farming products; in accordance with the recommendations of European colleagues, and the workshops for KPITTU and TAU teaching staff, changes will be introduced in the curriculum, namely, by including disciplines that cover international safety standards such as HACCP and Global GAP. Participation of the manufacturing sector in the preparation of curricula and modules is mandatory, because only it can set the scope of knowledge that future specialists must have. Based on these updates, a proposal will be submitted to the Ministry of Education and Science of the Republic of Tajikistan regarding the necessity to introduce changes in the teaching standard for these specialities throughout the country. The proposal will include the contents of every new recommended module taking into account the requirements set by the HACCP and Global GAP standards, with the purpose of preparing high-quality specialists in the field of food and farming products.

4. It is planned to develop short teaching modules for entrepreneurs and stakeholders in the field pertaining to the HACCP and Global GAP standard system, accounting for the preparation of any organisational documents necessary.

5. New teaching guides for classroom, practical and laboratory sessions concerning the HACCP and Global GAP international standard systems in the Tajik language supported by teaching literature procured as part of the project. These teaching guides will be reproduced and available to every student for learning; they will also be distributed among manufacturers. The preparation of teaching materials will be completed by September 2019.

6. The tests developed by our European colleagues at KPITTU and TAU will be used to assess the students' knowledge of the matter taught in the field of the HACCP and Global GAP international standard systems. Then, together with the Software Development Department, updates will be introduced in the testing software developed by our European colleagues, to adapt it for all of the courses of the Food and Farming Technology Department.

7. In addition to the study-related research taking place in the KPITTU and TAU laboratories and in the field using the latest types of laboratory equipment procured as part of the project, research will be carried out to determine the quality and safety of raw materials and finished products. In cooperation with manufacturers, degree theses and research studies will be carried out, making it possible to implement the results obtained at the manufacturing facility in question, increasing the probability of employment and of preparing high-quality specialists in the food and farming industries.

8. In order to obtain practical skills from leading farming enterprises and processing companies, experimental stations will be set up for students to participate in practical assignments and production internships, and to carry out their bachelor and master-level research; these will also cater to certain

special fields of study, thus enabling the acquisition of new knowledge and skills in the field of practical assignments.

As of now, a division of KPITTU's Food Products and Agricultural Technology Department has been created using the production facilities of the Institute of Horticulture and Olericulture ASNT, where students acquire knowledge as part of production, gaining skills in the field of production and processing of farming products. This opens up ample opportunities for combining theory and practice. In the nearest future, a division of the department is to be created in conjunction with ZAO (private limited company) 'Temuriyen' and ZAO 'Farovon', for students not only to participate in production internships, but also to learn additional specialist disciplines pertaining to production, quality control and food safety in finished products.

Should the methods developed be successfully approved, a proposal for introducing these practical assignment methods as a mandatory subject in teaching specialities related to food production and processing and in preparing specialists in this field to the Ministry of Education and Science of the Republic of Tajikistan.

9. In order to improve the competence of the teaching staff, specialists from relevant governmental institutions and agencies (e.g. Tajikstandart, Ministry of Agriculture, Ministry of Healthcare, Food Safety Agency and others), specialists from companies and consulting and civic organisations will be invited to carry out workshops and master classes covering the new systems and standards, laws and regulations, know-how and new trends in the production and processing of foods at KPITTU and TAU. This will make it possible for the teaching staff to obtain new information for training specialists in these fields.

10. In order to expand the research capacity of KPITTU and boost cooperation with companies, the subjects of graduate and research papers (including external research) will be coordinated on all levels of higher education in KPITTU and TAU. Furthermore, in order to continuously provide information about the research facilities of the universities, articles and theses, as well as the topics of the graduate papers and the results of research papers will be published at their websites, making it possible for producers to become acquainted with this information in due time. In order to fulfil this task, the first priority will be to approve and sign a cooperation agreement with the government, consulting and civic organisations specified.

### ***III. Measures planned to ensure the sustainability of the project in Kyrgyzstan***

The results of the project will support the 'Kyrgyz Republic food safety and food supply programme for 2018—2023'. One of the external factors affecting the food safety and food supply is the low efficiency of the food safety infrastructure in KR. Internal factors: low farming productivity negatively affects the domestic farming output, resulting in low competitiveness of local agricultural producers; poor food safety infrastructure; insufficient knowledge about proper dietary habits among the general population, creating consistent risks of consuming low-quality foods and foods that are harmful to humans.

The programme specifies the main requirements for the food safety and food supply assurance policy, because KR must undergo radical changes in the food supply structure by significantly increasing the proportion of foods rich in protein and vitamins. This requires stimulating the growth of agricultural output to saturate the domestic market with farming products. The degree of availability of foods must be increased for all socioeconomic classes. Strict requirements for food quality and safety must also be

in effect. The general public must be well-informed and disposed towards consuming healthy and safe foods.

The country's retail trade and food service system play a major role in achieving this goal, because it is this chain of added value that has an impact on the end consumer.

Furthermore, the results of the project will affect the implementation of the Plan of Measures for Promoting Priority Products on the EU Market, approved by the Government of KR on 20.10.2018. This plan includes the following measures: development of education programmes for SME and farms presenting the advantages of certification in accordance with international standards and their requirements; development of education programmes (university courses) for future experts in the fields of certification, food quality control; support provided to the development of consulting and certification services based on the FSSC, ISO, Global GAP, IFS, Fairtrade standards.

In strategic terms, the sustainability of the project is enabled for the Kyrgyz Republic by its membership in the Eurasian Economic Union (EAEU) and the requirement to carry out the programme of the Generalised System of Preferences (GSP+) signed by the Kyrgyz government and the European Commission in 2018.

In order to enable the sustainability of the project results, the Kyrgyz partners are planning:

1. To carry out consulting and training events for the teaching staff involved in the projects and any stakeholders in the field of food safety at the 'Tekhnolog' training and practice centre of the Kyrgyz State Technical University; to introduce technical regulations, standardisation, compliance assessment, and management systems with the purpose of increasing competitiveness, promoting exports and raising the awareness of the ISO 22000 food safety standard, the ISO 9001 standard and the principles of HACCP among food producers.
2. To reinforce the potential of production and processing industries with specialists that have the expertise to implement and duly comply with the Global GAP and HACCP standards.
3. To provide support in increasing the competitiveness of the companies involved, and meeting the prerequisites for starting exports to the EU and other countries.
4. To increase the competitiveness of universities in attracting and training students through updated study programmes and better equipment.
5. To train bachelor's and master's students that have the knowledge and practical skills for creating modern food safety management systems in the corresponding companies.
6. At the Institute of Trade and Restaurant Business of Kyrgyz Economic University (KEU), a permanent teaching, information and consulting group will be established, in order to fulfil the following functions:
  - creation of a database of trade companies and food service companies, concluding agreements with them for providing teaching, information and consulting services based on the overall results of the HECAFS project;
  - arrangement of short study courses and training sessions for learning the basics of Global GAP, implementing the HACCP system and the quality management systems based on the ISO 9000 and ISO 14000 families of standards, as well as the food safety management systems based on ISO 22000-2018;
  - arrangement of study courses in the sensory analysis of food products;

- issue of official state certificates based on the KEU licence granted by the Ministry of Education and Science of the Kyrgyz Republic to the students of the courses and training sessions.
- 7. In order to make the results of the HECAFS project more sustainable and dynamic, the study plans, modules, syllabuses, tests in specialist subjects, must be reworked and approved by the teaching council of the university, starting to use them as the basis for the teaching process on 1 September 2020. An approval of the Ministry of Education and Science of the Kyrgyz Republic must be obtained for the teaching documentation in question, in order to bring them to related universities and colleges of the country.
- 8. Annual scientific and practical conferences, round-table meetings, workshops with teaching professionals, manufacturers, food quality and safety specialists, specialists in trade systems, restaurant business, customs control, small and medium enterprises must be conducted. These events will result in the preparation of specialists in accordance with the needs and requirements of employers.
- 9. The teaching staff of the Commodity Research, Commodity Inspection and Restaurant Business Department will develop teaching aids in the subjects updated as a result of the HECAFS project, teaching guidelines for conducting practical and laboratory classes adapted to the use of instruments and equipment procured as part of the project funded by the EU.
- 10. Tests prepared by partner universities from Latvia, Lithuania and Poland, and expanded by the teaching staff of the Commodity Research, Commodity Inspection and Restaurant Business Department of the Kyrgyz Economic University will be used in order to assess the quality of knowledge and level of competence among the students.
- 11. The laboratory facilities updated as part of the HECAFS project will be used to carry out practical classes and experimental testing in the general fields concerning the verification of food quality and safety. The research assignments of bachelor's, master's, doctoral students and teaching staff will also be carried out.
- 12. The Institute of Trade and Restaurant Business will create its own study and consulting stations and branches assigned to leading retail and food services companies, as well as logistics centres, in order to carry out shared teaching, consulting activities, to enable students to write graduate and term papers based on retail and food service company materials, and to arrange targeted production internships.
- 13. The results of the HECAFS project prepared together with partners from I. Razzakov Kyrgyz State Technical University will be provided to the K. Skryabin Kyrgyz National Agrarian University, M. Adyshev Osh Technological University, Kyrgyz National University, in which students are taught subjects pertaining to the quality, safety, standardisation of agricultural raw materials and foods, to the certification, metrological security, quality management system.
- 14. In cooperation with KPITTU, the Kyrgyz Economic University will carry out study workshops, short courses for near-border trade companies conducting import/export transactions in supplying food between Batken Region of Kyrgyzstan and Sughd Region of Tajikistan.
- 15. Work on promoting the results of the HECAFS project through the mass media and information systems of Kyrgyzstan, as well as through conferences, workshops, round-table meetings devoted to the issues of preparing new generations of specialists with higher education in the field of food quality and safety, will continue.



#### IV. Long-term measures planned to ensure the sustainability of the project results in Central Asia (5-year plan)

No.	Results achieved	Future long-term measures for ensuring quality and sustainability	Implementing parties
1	Higher education modernised in 4 Central Asian universities (2 in Tajikistan and 2 Kyrgyzstan).		
1.1	New thematic content has been developed and implemented.	<ul style="list-style-type: none"> <li>Continue consistently teaching the student using the new and updated content.</li> <li>Regularly review the content of the study modules developed, especially in what pertains to the information that is subject to change (laws, standards etc.), and implementing said changes.</li> <li>The universities of every single country must carry out the work jointly as part of reviewing the content of the study modules developed and introducing updates. This should be done on a regional level wherever possible.</li> <li>Develop and implement teaching instructions for practical classes, workshops, laboratory classes.</li> </ul>	Universities of Central Asia
1.2	New audio-visual teaching materials (videos and tests) have been developed and implemented.	<ul style="list-style-type: none"> <li>On an annual basis, demonstrate the teaching materials to colleagues (in the corresponding fields of study) who have not been presented with these materials, with a demo workshop at each of the Central Asian universities involved in the project.</li> <li>Use the materials continuously as part of the teaching process.</li> </ul>	Universities of Central Asia
1.3	New teaching methods and formats have been implemented.	<ul style="list-style-type: none"> <li>Increase the proportion of practical and laboratory classes within the structure of study programmes.</li> <li>Continuously improve the teaching materials by implementing the latest knowledge.</li> <li>Expand the use of teaching methods such as discussions, group work, situation analysis etc.</li> </ul>	Universities of Central Asia
1.4	A quality assessment methodology has been developed and implemented for the updated study programmes.	<ul style="list-style-type: none"> <li>Gradually implement and use the quality assessment methodology every year.</li> <li>Regularly review the quality assessment criteria, introducing modifications as necessary.</li> </ul>	Universities of Central Asia
2	Higher education system content was reconciled with the needs of food production and processing industries.		
2.1	The content developed and implemented complies with the needs of food production and processing companies in the context of expansion and export plans.	<ul style="list-style-type: none"> <li>Disseminate the knowledge, skills and experience obtained among farmers and entrepreneurs, promoting interest in the matter and supporting cooperation.</li> <li>Companies and company associations must regularly submit offers about the knowledge needs of their respective industries to the universities.</li> </ul>	Universities of Central Asia  Company associations
2.2	Prerequisite conditions have been met for bringing specialists into compliance with the needs of food production and processing companies.	<ul style="list-style-type: none"> <li>Arrange preparatory courses in Chemistry, Biology and other subjects forming the basis of the updated study programmes for those enrolling, or first-semester students, in the updated study programmes.</li> <li>Pay more attention to the command of the English language by the students, and whenever possible, provide them with more intensive training in this field, thus improving their ability to use study literature and information available in English.</li> </ul>	Universities of Central Asia

3	The potential of the higher education institutions was increased.		
3.1	The level of professional competence of lecturers at the Central Asian universities involved in the project has been improved.	<ul style="list-style-type: none"> <li>• Continue the professional improvement of the lecturer using the teaching materials and sources of knowledge recommended by colleagues from European universities, as well as industry experience to achieve this.</li> <li>• Continuously and regularly maintain the exchange of knowledge and experience among lecturers within universities and faculties.</li> <li>• Arrange internal events for improving the professional skills and expertise of the lecturers.</li> <li>• Encourage the participation of the lecturers in courses and workshops organised by other organisations.</li> <li>• Include the criteria of participating in educational competence-improving events, and of sharing knowledge and experience with colleagues as part of assessing the work done by the lecturers and their achievements.</li> <li>• Whenever possible, encourage the lecturers to improve their professional skills and exchange their knowledge and experience through monetary incentives (allowances, bonuses).</li> <li>• Implement an approach whereby the lecturers can attend educational events paid by the university.</li> <li>• Discuss the possibility of providing state funding to regular educational events with government bodies.</li> <li>• Find opportunities for improving the mobility of the lecturers on the international and regional scale.</li> <li>• Pay more attention to the level of English language skills, arranging training for the lecturers in this field.</li> <li>• Provide incentives for professional improvement and motivation among the technical staff of laboratories.</li> </ul>	Universities of Central Asia
3.2	The equipment of the Central Asian universities has been improved, with new laboratories established and modern teaching literature procured.	<ul style="list-style-type: none"> <li>• Continue improving the equipment of the new laboratories.</li> <li>• Include the purchase of laboratory accessories and reagents, and well as maintenance in the annual budget.</li> <li>• Create a learning environment with computer equipment and a reliable high-speed internet connection.</li> <li>• Arrange practical courses to enable the lecturers working in the field to learn the capabilities, functions and purposes of the laboratory equipment procured.</li> <li>• Acquaint all the relevant lecturers and students with the new teaching literature.</li> </ul>	
4	Connections established between higher education institutions and food processing enterprises in Tajikistan and Kyrgyzstan.		
4.1	Cooperation between universities and company associations has been expanded and strengthened, with mutual understanding of	<ul style="list-style-type: none"> <li>• Companies and company associations must regularly submit offers about the needs of their respective industries to the universities.</li> <li>• Companies must encourage internships and employment of young specialists.</li> <li>• Involve researchers in solving the current problems of food producers and processors.</li> <li>• Arrange short courses on Global GAP and HACCP for entrepreneurs, thus boosting their awareness, interest and desire to cooperate.</li> </ul>	Company associations  Universities of Central Asia

	the problems, needs, solutions necessary and possible collaboration formats.	<ul style="list-style-type: none"> <li>• Invite and include entrepreneurs in university task forces working on teaching content and research in the corresponding field of study.</li> </ul>	
4.2	The trilateral cooperation between universities, company associations and government bodies has been partially strengthened.	<ul style="list-style-type: none"> <li>• Arrange short courses on Global GAP and HACCP for employees of relevant government bodies, thus boosting their awareness, interest and desire to cooperate.</li> <li>• Invite and include employees of relevant government bodies in university task forces working on teaching content and research in the corresponding field of study.</li> <li>• Encourage the inclusion of the project's results in parts of national strategies devoted to setting the goals and objectives pertaining to the provision, quality assurance and exports of food products.</li> </ul>	<p>Company associations</p> <p>Government bodies</p> <p>Universities of Central Asia</p>
5	Connections among higher education institutions in Tajikistan, Kyrgyzstan and EU member states have been improved.		
5.1	Cooperation between the universities from Central Asia and the European Union, and between the universities from European Union and Central Asian company associations has been established.	<ul style="list-style-type: none"> <li>• The Central Asian universities must determine future approaches and development needs of higher education study programmes.</li> <li>• The Central Asian universities must create concepts for future approaches and discuss them with their EU partners.</li> <li>• New projects for submission to the Erasmus+ programme competition must be developed.</li> <li>• The mobility opportunities for the teaching staff of the Central Asian and EU universities involved in the project must be considered.</li> </ul>	<p>Universities of Central Asia</p> <p>Universities of the European Union</p> <p>Company associations</p>

## V. *Short-term measures planned to ensure the sustainability of the project results in Central Asia*

The plan spans over a period of up to the end of 2021. The measures are split into three units: 1) knowledge; 2) funding; 3) cooperation and interaction.

No.	Unit	Acting parties and organisations involved	Period of completion
<b>1</b>	<b>Knowledge</b>		
1.1	Short courses, workshops for exchanging knowledge and experience must be carried out for lecturers in order to improve their professional competence and expertise within their universities.	Central Asian university teaching staff, within their universities	09.2019—12.2021
1.2	Long-term courses and workshops for exchanging knowledge and experience must be organised by the Central Asian universities and consulting companies.	Central Asian university teaching staff Consulting company experts	09.2019—12.2021
1.3	The Central Asian universities must arrange training for specialists in food production and processing companies.	Central Asian university teaching staff  Associations and companies that are their members	09.2019—12.2021
1.4	The Central Asian universities must share and exchange teaching materials.	Central Asian universities	09.2019—12.2021
1.5	The Central Asian universities must identify promising approaches and future development needs of higher education study programmes, compile a list of thematic interests and needs, to be sent to EU universities for review and possibly finding cooperation opportunities.	Central Asian universities	08.2019—01.2020
1.6	Exchange of lecturers must be arranged among the Central Asian universities.	Central Asian universities	09.2019—12.2021
1.7	The teaching materials developed must be demonstrated to colleagues in the relevant fields (demo workshops), in each of the Central Asian universities involved in the project.	Central Asian universities	10.2019—11.2019
1.8	Short courses on Global GAP and HACCP for employees of relevant government bodies must be arranged.	Central Asian universities	10.2019—12.2021
<b>2</b>	<b>Funding</b>		
2.1	National task forces must be initiated and created, involving universities and government bodies in order to solve problems related to the resources necessary for the development and implementation of short and long-term measures.	Central Asian universities  Government bodies	09.2019—12.2021
2.2	A policy for using laboratory equipment and providing research services must be developed and implemented on the level of universities.	Central Asian universities	09.2019—03.2020
<b>3</b>	<b>Cooperation and interaction</b>		
3.1	Create a platform for national and regional stakeholders.	Central Asian universities Associations	01.2020—12.2021
3.2	Arrange a regional conference for all stakeholders.	Central Asian universities Associations	By 06.2020

*This material is elaborated with the support of the Erasmus+ Programme of the European Union.*

*The content of this document is an opinion of the project partners. The Education, Audiovisual and Culture Executive Agency, as well as the European Commission do not take any responsibility for the contents of this document.*