



Knowledge Co-Creation Program (Group & Region Focus)

GENERAL INFORMATION ON

**Food Safety, Hygiene and Quality Control in Supply Chain
Management of Milk, Meat and Eggs
課題別研修「畜産物(乳・肉・卵)の安全・衛生・品質管理技術強化」
JFY 2025**

No. 202411598J001

Main Program in Japan: From February 16th, 2026 to April 23rd 2026

This information pertains to one of the JICA Knowledge Co-Creation Program (Group & Region Focus) of the Japan International Cooperation Agency (JICA), which shall be implemented as part of the Official Development Assistance of the Government of Japan based on bilateral agreement between both Governments.

JICA Knowledge Co-Creation Program (KCCP)

The Japanese Cabinet released the Development Cooperation Charter in June 2023, which stated, *“In its development cooperation, Japan has maintained the spirit of jointly creating things that suit partner countries while respecting ownership, intentions and intrinsic characteristics of the country concerned based on a field-oriented approach through dialogue and collaboration. It has also maintained the approach of building reciprocal relationships with developing countries in which both sides learn from each other and grow and develop together.”* JICA believes that this ‘Knowledge Co-Creation Program’ will serve as a foundation of mutual learning process.

I. Concept

Background

The ratio of meat and dairy products to food expense increases with improvement of income level. As economic development has been achieved in developing countries since 1980s, personal consumption of livestock products has been widely increasing and many countries are struggling to increase the supply. On the other hand, foodborne disease is of great global importance. Foodborne diarrheal diseases and zoonoses cause millions of deaths each year and great costs to society. Livestock animals play a particularly important role in foodborne diseases as they can be a source of pathogens in milk, meat, and eggs. Introducing hygienic measures and processing techniques in animal product value chain ensures safety and quality of the food and a stable supply of animal products by minimizing their deterioration and disposal.

For the purpose, development of human resources in livestock development and extension, food inspection, and animal product industry is required to improve methods and framework in hygiene and quality management in production, transportation, processing, storage, and distribution of food products of animal origin. This program is designed for countries which intend to improve animal production food safety.

This program, therefore, focuses on on-farm and in-plant measures for hygiene and quality control of animal products: meat, milk and eggs from cattle, pigs, and poultry.

For what?

This program aims at developing human resources who understand the mechanisms and techniques on hygiene and quality control in production, processing, and distribution processes (Farm-to-Table) of foods of animal origin and contribute to the supply system development for those foods through One Health Approach.

For whom?

This program is offered to food inspection supervisors and planning officers for livestock value-chain development and marketing, who are engaged in quality control and hygiene of foods of animal origin.

How?

The participants will take lectures and practices and join discussions to understand techniques and mechanisms of hygiene and quality control across the value chain of meat, dairy products, and eggs. Participants will then formulate a final report including an action plan describing what the participant will do in their country, putting the knowledge and ideas acquired and discussed in this program into their ongoing activities.

Voice - Past Program Alumni Comments -

Ms. DENOYA Gabriela Ines
ARGENTINA

I highly recommend attending this course for the unique opportunity to learn not only about the excellent way in which Japan achieves food safety and quality management in meat, egg, and milk production and processing but also to share experiences with experts in the field from countries all around the world. Besides, it is a great opportunity to learn more about Japan, its landscapes, culture, and people!



Mr. MONDAL Amitav
BANGLADESH

I strongly recommend this generous program. The course offers invaluable learning from world-class experts and fosters a vibrant international network, enriching knowledge with the potential for long-lasting impact on the safety, hygiene, and quality control of milk, meat, and eggs. Participants will also experience Japan's unique culture, potentially marking a wonderful new life chapter alongside an international networking opportunity.



Ms. BEHERA Sweety
INDIA

As an alumnus of another JICA training program, I wholeheartedly encourage you to take part in this valuable opportunity. Through JICA, I had the chance to learn about food safety and hygiene from farm to fork, along with Japan's remarkable innovation, discipline, and work ethic. These programs are thoughtfully designed, exceptionally well-structured blending hands-on technical training with rich cultural experiences. This program on livestock disease surveillance and diagnostic test will be equally enriching—helping you grow both professionally and personally.



Ms. RODRIGUEZ SILVA Viviana Micaela
URUGUAY

As a professional from Uruguay, joining this course in Obihiro, Japan was an unforgettable experience. I learned a lot from the Japanese approach to food safety and quality, visited farms, labs, and industries, and enjoyed the rich culture of Japan. The program perfectly balanced technical knowledge, practical activities, and cultural exchange. The opportunity to interact with participants from various countries was also invaluable. I highly recommend it to those looking to improve their food safety skills.



II. Description

1. Title (J-No.):

Food Safety, Hygiene and Quality Control in Supply Chain Management of Milk, Meat and Eggs (202411598J001)

2. Course Duration in Japan: February 16th, 2026, to April 23rd, 2026

3. Target Regions or Countries:

Burkina Faso, Eritrea, Kyrgyz Republic, Moldova, Mongolia, Namibia, Paraguay, Sri Lanka

4. Eligible / Target Organizations:

Government institutions, universities, research/ inspection institutions, and private organizations involved in hygiene and quality control in the production, processing, and distribution of foods of animal origin.

5. Course Capacity (Upper limit of Participants): 8 participants

6. Language to be used in this program: English

7. Course Objective:

To develop human resources who understand the mechanisms and techniques on hygiene and quality control in production, processing, and distribution processes (Farm-to-Table) of foods of animal origin and contribute to the supply system development for those foods through One Health Approach

8. Overall Goal:

Safe and quality foods of animal origin are stably supplied in the participating countries.

9. Expected Module Output and Contents:

This program consists of the following components.

Module 1					
Expected Output	To understand food hygiene risks in each process of production, processing and distribution of meat, milk and eggs.				
Subjects/Agenda	<ul style="list-style-type: none"> ● One Health concept basics and its application to safe, secure and sustainable livestock and food production ● Risks to the safety of meat, milk and eggs, including harmful microorganisms, food spoilage, residual chemical substances, and contamination ● Food safety and quality test and analysis ● International standards of food safety 				
Methodology	Lecture	Observation	Practice	Consultation	Presentation
	✓	✓	✓		
Module 2					
Expected Output	To understand farm-to-table hygiene management and the mechanism that supports food safety in Japan				

Subjects/Agenda	<ul style="list-style-type: none"> ● On-farm hygiene measures for animal health, disease prevention, pathogen control, proper and prudent use of antimicrobials, animal rendering ● In-plant hygiene measures with quality tests and inspection in collection, processing and distribution system) ● Food safety in Japan: history of food incidents, risk analysis, quality control, preservation techniques, food safety administration, mechanisms and organizations that support food safety ● Traceability on beef in Japan ● HACCP: basic methods for system establishment, audit and consultation 				
Methodology	Lecture	Observation	Practice	Consultation	Presentation
	✓	✓	✓		
Module 3					
Expected Output	To understand different approaches to food safety				
Subjects/Agenda	<ul style="list-style-type: none"> ● JICA's technical cooperation on safety of foods of animal origin ● Good cases observed in the partner countries 				
Methodology	Lecture	Observation	Practice	Consultation	Presentation
	✓				
Module 4					
Expected Output	To sort out the issues on hygiene management and quality control of foods of animal origin of participants' country and formulate Action Plan for the solution based on what the participants learned in the program				
Subjects/Agenda	<ul style="list-style-type: none"> ● Action Plan formulation ● Presentation and discussion on the Action Plan 				
Methodology	Lecture	Observation	Practice	Consultation	Presentation
				✓	✓

※The schedule is subject to change due to the coordination of curriculum.

III. Eligibility and Procedures

1. Expectations to the Applying Organizations:

- (1) This course is designed primarily for organizations that intend to address specific issues or problems identified in their operation. Applying organizations are expected to use the program for those specific purposes.
- (2) This course is enriched with contents and facilitation schemes specially developed in collaboration with relevant prominent organizations in Japan. These special features enable the course to meet specific requirements of applying organizations and effectively facilitate them toward solutions for the issues and problems.

2. Nominee Qualifications:

Applying organizations are expected to select nominees who meet the following qualifications.

【Remarks】Each Organizations is requested to strongly encourage female candidates to apply for the course to accelerate the realization of gender equality and women's empowerment.

(1) Essential Qualifications

- 1) Government officials and persons in the employ of the above "Eligible / Target Organizations"
- 2) Current Duties: Hygiene/quality control, auditing, guidance, or research in the production, processing, and distribution of foods of animal origin at the above "Target Organization"
- 3) Experience in the relevant field: have more than 3 years of practical experience in safety and quality management of foods of animal origin.
- 4) Language Proficiency: have a competent command of spoken and written English proficiency equivalent to TOEFL iBT 80 or more / IELTS Academic 6 or more / CEFR B2 or more. **This program includes active participation in discussions, which requires high competence in English.** Please attach an official certificate for English ability if possible.
- 5) Health: must be in good health to participate in the program in Japan. To reduce the risk of worsening symptoms associated with respiratory tract infection, please be honest to declare in the Medical History (QUESTIONNAIRE ON MEDICAL STATUS RESTRICTION of the application form) if you have been a patient of following illnesses; Hypertension / Diabetes / Cardiovascular illness / Heart failure / Chronic respiratory illness.
- 6) Attitude toward participation: Nominees who shall be regarded that they understand the contents of this program fully and have high motivation for learning through their Application form, Questionnaire, and Inception report.

(2) Recommended Qualifications

- 1) Age: Under 45 years old
- 2) Gender Equality and Women's Empowerment: JICA seeks more female applicants due to the past records of fewer applications from women. JICA is committed to promoting gender equality and women's empowerment, and provides equal

opportunities for all applicants regardless of their sexual orientation or gender identity.

* This course includes training in beef/pork processing.

3. Required Documents for Application:

In case there are any missing documents or missing part, the nominee shall be excluded from the selection.

(1) Application Form: The Application Form is available at **the JICA overseas office (or the Embassy of Japan)**

(2) Photocopy of passport: You should submit it with the application form if you possess your passport which you will carry when entering Japan for this program. If not, you are requested to submit its photocopy as soon as you obtain it.

*The following information should be included in the photocopy:

Name, Date of Birth, Nationality, Sex, Passport Number and Expiry Date

*It is recommended that your passport be valid for more than 6 months after the last day of the program.

(3) English Score Sheet: to be submitted with the application form, if the nominees have any official English examination scores. (e.g., TOEFL, TOEIC, IELTS)

(4) Inception Report: to be submitted with the application form (VI. ANNEX: Attachment-1) by October 20, 2025.

4. Procedure for Application and Selection:

(1) Submission of the Application Documents:

Closing date for applications: **Please confirm the local deadline with the JICA overseas office (or the Embassy of Japan).**

(All required material must arrive at the **JICA Hokkaido Center (Obihiro) in Japan by October 20, 2025.**

(2) Selection:

Primary screening is conducted at the JICA overseas office (or the embassy of Japan) after receiving official documents from your government. The JICA Hokkaido Center (Obihiro) will consult with concerned organizations in Japan in the process of final selection. Applying organizations with the best intentions to utilize the opportunity will be highly valued.

The Government of Japan will examine applicants who belong to the military or other military-related organizations and/or who are enlisted in the military, taking into consideration of their duties, positions in the organization and other relevant information in a comprehensive manner to be consistent with the Development Cooperation Charter of Japan.

(3) Notice of Acceptance:

The JICA overseas office (or the Embassy of Japan) will notify the results **no later than November 7, 2025.**

5. Conditions for Participation:

The participants of KCCP are required.

- (1) to strictly observe the course schedule,
- (2) not to change the air ticket (and flight class and flight schedule arranged by JICA) and lodging by the participants themselves,
- (3) to understand that leaving Japan during the course period (to return to home country, etc.) is not allowed (except for programs longer than one year),
- (4) not to bring or invite any family members (except for programs longer than one year),
- (5) to carry out such instructions and abide by such conditions as may be stipulated by both the nominating Government and the Japanese Government in respect of the course,
- (6) to observe the rules and regulations of the program implementing partners to provide the program or establishments,
- (7) not to engage in political activities, or any form of employment for profit,
- (8) to discontinue the program, should the participants violate the Japanese laws or JICA's regulations, or the participants commit illegal or immoral conduct, or get critical illness or serious injury and be considered unable to continue the course. The participants shall be responsible for paying any cost for treatment of the said health conditions except for the medical care stipulated in (3) of "5. Expenses", "IV. Administrative Arrangements",
- (9) to return the total amount or a part of the expenditure for the KCCP depending on the severity of such violation, should the participants violate the laws and ordinances,
- (10) not to drive a car or motorbike, regardless of an international driving license possessed,
- (11) to observe the rules and regulations at the place of the participants' accommodation, and
- (12) to refund allowances or other benefits paid by JICA in the case of a change in schedule.

IV. Administrative Arrangements

1. Organizer (JICA Center in Japan)

(1) **Center:** JICA Hokkaido Center (Obihiro) (JICA Obihiro)

(2) **Program Officer:** Ms. NISHIGAKI Misako

(3) **Contact:**

(Address) 1-2, Minami 6-chome, Nishi 20-jo, Obihiro, Hokkaido 080-2470, Japan

(Tel) 81(*)-155(**)-35-1210 (Fax) 81(*)-155(**)-35-1250

Note: *: country code for Japan, **: area code for Obihiro

(Email) obic_kccp@jica.go.jp

(Website) www.jica.go.jp/obihiro/english/office/index.html

2. Implementing Partner

(1) **Name:** Tokachi Regional Activation Support Organization

(2) **URL:** <https://tokachi.biz/>

3. Travel to Japan

(1) **Air Ticket:** In principle, JICA will arrange an economy-class round-trip ticket between an international airport designated by JICA and Japan.

(2) **Travel Insurance:** Coverage is from time of arrival up to departure in Japan. Thus traveling time outside Japan (include damaged baggage during the arrival flight to Japan) will not be covered.

4. Accommodation in Japan

JICA will arrange the following accommodations for the participants in Japan.

JICA Hokkaido Center (Obihiro)

Address: 1-2, Minami 6-chome, Nishi 20-jo, Obihiro-city, Hokkaido, 080-2470, Japan

TEL: +81-155-35-2001 FAX: +81-155-35-1250

(where “81” is the country code for Japan, and “155” is the local area code)

If there is no vacancy at JICA Obihiro, or when conducting program outside Obihiro region, JICA will arrange alternative accommodation(s) for the participants.

5. Expenses:

The following expenses in Japan will be provided by JICA

(1) Allowances for meals, living expenses, and stopover.

(2) Expenses for study tours (basically in the form of train tickets).

(3) Medical care for participants who become ill after arriving in Japan (the costs related to pre-existing illness, pregnancy, or dental treatment are not included).

(4) Expenses for program implementation, including materials.

(5) For more details, please see “III. ALLOWANCES” of the brochure for participants titled “KENSU-IN GUIDE BOOK,” which will be given before departure for Japan.

*Link to JICA HP (English/French/Spanish/Russian):

https://www.jica.go.jp/english/our_work/types_of_assistance/tech/acceptance/training/index.html

6. Pre-departure Orientation

A pre-departure orientation will be held at respective country's JICA office (or the Japanese Embassy), to provide Participants with details on travel to Japan, conditions of the course, and other matters.

*YouTube of "Knowledge Co-Creation Program and Life in Japan" and "Introduction of JICA Center" are viewable from the link below.

Image videos of 'Introduction of JICA Center (YouTube)' show the following information of JICA Centers: Location, Building, Entrance, Reception(Front desk), Lobby, Office, Accommodation(Room), Amenities(Hand dryer), Bathroom(Shower and Toilet), Toiletries, Restaurant, Laundry Room(Washing machine, Iron), ICT Room(Computer for participants), Clinic, Cash dispenser, Gym, Neighborhood

Part I: Knowledge Co-Creation Program and Life in Japan	
English ver.	https://www.youtube.com/watch?v=SLurfKugrEw
Part II: Introduction of JICA Centers in Japan	
JICA Hokkaido (Obihiro)	https://www.jica.go.jp/obihiro/english/office/index.html

V. Other Information

1. Certificate

Participants who have successfully completed the program will be awarded a certificate by JICA.

2. Notes for belongings

(1) Necessary to bring

- Laptop computer and Conversion plug for Japan

It will be necessary for making report and presentation. It is highly recommendable for the participants to bring their own computer (Please install anti-virus software and periodically check your computer and any memory media with it). In JICA Hokkaido Center (Obihiro), common computers are available for internet, preparing reports, etc., but the number is limited.

(2) Advisable to bring

Socks, Regular drugs such as headache and gastrointestinal medicine, masks

*Please understand that there are some places where you might be asked to wear a mask.

3. Items to be lent to participants by JICA

JICA will lend participants the following necessary items during the program period.

1) laboratory coat 2) rubber boots 3) winter jacket

Therefore, Participants don't need to take own items above.

4. Currency Exchange

Participants are advised to exchange local currency to Japanese currency on your arrival at Narita (or Haneda) Airport if it is needed, since there is not enough time for currency exchange during the program.

5. For Your Health

It is advisable for participants to bring the household medicine. Especially in case you have or have had malaria, you are requested to bring the medicine with you because it is quite difficult to obtain it in Japan.

6. Courtesy Call to Obihiro City and Ceremony

The program includes courtesy call to Obihiro City and some ceremonies, for which it is recommended to bring appropriate clothes.

7. School visit

In order to promote international cultural exchange, all participants are invited to visit a Japanese local school and interact with the students during the program. To introduce your country, it is advisable for participants to bring items such as

(1) musical instruments, popular music CDs, traditional costume,

(2) small art crafts,

(3) digital photo data (e.g. foods, traditional dresses, houses, animals, tourist spot, and so on).

8. Climate

The climate condition in Obihiro is given below. Participants are advised to prepare appropriate clothes.

		Winter		Spring
		February	March	April
Temperature (°C)	Maximum	1.8	5.6	13.1
	Average	-3.7	0.2	7.6
	Minimum	-10.3	-4.8	3.1
Humidity (%)		71	70	72
Precipitation (mm)		94.0	56.0	130.0

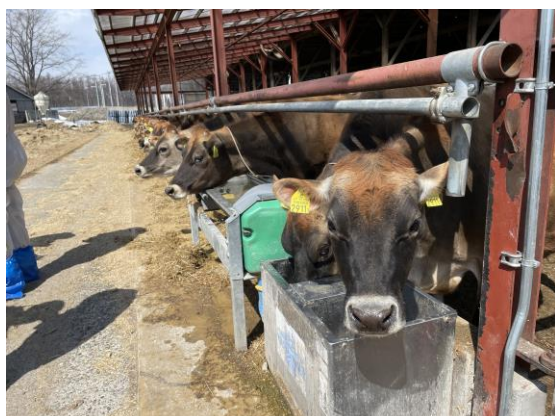
Source: Japan Meteorological Agency 2025

World Weather

<https://world-weather.info/forecast/japan/obihiro/2024/>

Japan Meteorological Agency

<https://www.data.jma.go.jp/stats/data/en/smp/index.html>



VI. ANNEX:

Attachment-1

For all applicants

Inception Report

With the Application Form, the applicants should submit an Inception Report on the following issues. The Inception Report will be used for the screening of successful applicants as well as for the selection of the most suitable subject for the participants. Applicants should submit it to JICA overseas office (or the Embassy of Japan) in respective country **by October20, 2025**

a. Purpose

- (1) To clarify issues and problems presently faced in their work in order to facilitate the acquisition of knowledge and ideas leading to solutions during the program.
- (2) To provide advance information regarding issues and problems faced by participants to lecturers and organizations concerned with the program as a point of reference in finding solutions.

b. Contents

- (1) General Information: Your Name / Organization / Country
 - (2) An introduction of work that applicants have been in charge of for the last one year.
 - (3) Basic information and problems on the hygiene and quality management of foods of animal origin in the country.
 - (4) Subject in which applicants are particularly interested in this program and the reasons.
- * (3), (4) are main part of the Inception report and (1), (2) is brief introduction.**

c. Layout

Typewritten in English, utilized MS PowerPoint (Maximum 10 pages).

d. Presentation *Participants only

The Inception Report is presented by each participant using MS PowerPoint at the beginning of the program.

- (1) The time allocation for each presentation of the Inception Report will be about 5-10 minutes.
- (2) It is advisable to bring some materials such as pictures or other visual aids to show your country's situation.

For Your Reference

JICA and Capacity Development

Technical cooperation is people-to-people cooperation that supports partner countries in enhancing their comprehensive capacities to address development challenges by their own efforts. Instead of applying Japanese technology per se to partner countries, JICA's technical cooperation provides solutions that best fit their needs by working with people living there. In the process, consideration is given to factors such as their regional characteristics, historical background, and languages. JICA does not limit its technical cooperation to human resources development; it offers multi-tiered assistance that also involves organizational strengthening, policy formulation, and institution building.

Implementation methods of JICA's technical cooperation can be divided into two approaches. One is overseas cooperation by dispatching experts and volunteers in various development sectors to partner countries; the other is domestic cooperation by inviting participants from developing countries to Japan. The latter method is the Knowledge Co-Creation Program, formerly called Training Program, and it is one of the core programs carried out in Japan. By inviting officials from partner countries and with cooperation from domestic partners, the Knowledge Co-Creation Program provides technical knowledge and practical solutions for development issues in participating countries.

The Knowledge Co-Creation Program (Group & Region Focus) has long occupied an important place in JICA operations. About 400 pre-organized courses cover a wide range of professional fields, ranging from education, health, infrastructure, energy, trade and finance, to agriculture, rural development, gender mainstreaming, and environmental protection. A variety of programs is being customized by the different target organizations to address the specific needs, such as policy-making organizations, service provision organizations, as well as research and academic institutions. Some programs are organized to target a certain group of countries with similar developmental challenges.

Japanese Development Experience

Japan, as the first non-Western nation to become a developed country, built itself into a country that is free, peaceful, prosperous and democratic while preserving its tradition. Japan will serve as one of the best examples for our partner countries to follow in their own development.

From engineering technology to production management methods, most of the know-how that has enabled Japan to become what it is today has emanated from a process of adoption and adaptation, of course, has been accompanied by countless failures and errors behind the success stories.

Through Japan's progressive adaptation and application of systems, methods and technologies from the West in a way that is suited to its own circumstances, Japan has

developed a storehouse of knowledge not found elsewhere from unique systems of organization, administration and personnel management to such social systems as the livelihood improvement approach and governmental organization. It is not easy to apply such experiences to other countries where the circumstances differ, but the experiences can provide ideas and clues useful when devising measures to solve problems.

JICA, therefore, would like to invite as many leaders of partner countries as possible to come and visit us, to mingle with the Japanese people, and witness the advantages as well as the disadvantages of Japanese systems, so that integration of their findings might help them reach their developmental objectives.



CORRESPONDENCE

For enquiries and further information, please contact the JICA overseas office or the Embassy of Japan. Further, address correspondence to:

JICA Hokkaido Center (Obihiro) (JICA Obihiro)

Address: 1-2, Minami 6-chome, Nishi 20-jo, Obihiro-city, Hokkaido 080-2470, Japan

TEL: +81-155-35-1210 FAX: +81-155-35-1250

Website: <https://www.jica.go.jp/obihiro/english/office/index.html>

E-mail: obic_kccp@jica.go.jp