

 **Farmer to Farmer**

**Volunteer Assignment Scope of Work**

|  |
| --- |
| **Summary Information** |
| **Assignment Code** | **ML208** |
| Country | Mali  |
| Country Project  | USAID CRS F2F Associated Awards Keneya Kelen Zoonotic diseases  |
| Host Organisation  | National Directorate of Veterinary Services (NDVS/DNSV) |
| *Type of Volunteer Assistance* | Technology Transfer |
| Type of Value Chain  | Input Support Services  |
| Assignment Title | Meat Value Chain Professionels Knowledge and Skills building for improved prevention and detection of foodborne zoonotic diseases  |
| Assignment preferred dates | Third Quarter 2020 |
| Objectives of the assignment | The overall objective of this two pronged assignment is to provide Hands On Training in Food Safety and Meat Hygiene to meat value chain stakholders to prevent diseases transmission with an emphasis on foodborne zoonotic diseases in Mali. Targeted audience will include both abattoirs veterinary technicians , slaughterhouse workers , meat processing workers , retailers , meat traders . The Volunteer mission intends to improve Knowledge and Capacity of all stakholders in the meat value chain through locally organized training events (workshops). |
| Desired volunteer skill/expertise | Education: Qualifications and skills - University degree in veterinary science; - Ideally, post-graduate degree in veterinary science; -* Advanced degree in veterinary medicine, food science, food technology or related fields
* At least 5 years of experience in the Food Safety sector, within livestock products’ value chains (meat and milk).

Required Skills and ExperienceExcellent analytical, communication, presentation and facilitation skills; - Excellent written and oral in English Proficiency in French requiredlanguage; - Excellent knowledge of West Africa context will be distinctive advantage; - Excellent computer skills and proficiency in Microsoft Office applications; - Proven ability to work in a team and under pressure |
| PERSUAP Qualification | Type III |

1. **BACKGROUND**

CRS is implementing an Animal Health and Laboratory Surveillance Support Activity, funded through the United States Agency for International Development (USAID)/John Ogonowski and Doug Bereuter Farmer-to-Farmer Volunteer Program in support of the Global Health Security Agenda (GHSA)'s zoonotic disease action package. This 3-year, US$ 3.5 million project will supplement and expand upon ongoing One Health and GHSA activities in Mali, ultimately increasing the capacity of the Malian government to detect zoonotic diseases quickly and accurately through strengthening of the animal health surveillance and disease identification network. The project will build the human and material capacity of multiple One Health Actors, including veterinary laboratories, government veterinarians, and livestock sector actors, in the areas of zoonotic disease diagnosis, specimen collection and transport, and passive surveillance of livestock disease. It will also develop innovative and effective means to strengthen the linkages between the animal and human health sector, further advancing the One Health approach in Mali.

Through the Farmer-to-Farmer Program's unique voluntary technical assistance component, the project will strategically draw upon the expertise of a pool of experienced global technical experts in multiple project-related areas. These expert Farmer-to-Farmer Volunteers will be selected to serve in well-targeted, short-term, high-impact volunteer field assignments which will support capacity building and peer-to-peer technical exchange in one or more of the project's core areas of focus.

Because Kénéya Kelen is Farmer-to-Farmer (F2F) program Associated Awards, the project has the unique ability to tap into a network of highly qualified, technical expert volunteers to support its objectives. During the project, CRS will source and place F2F volunteers in diverse assignments supporting laboratory, surveillance, specimen transport, and One Health objectives alongside GoM and other host agencies. These F2F volunteers will represent diverse backgrounds, coming from the US, the West Africa region, and from Mali. F2F assignments are short-term and high-impact—from helping to increase the reach of training for veterinary professionals, animal owners and laboratory technicians; to developing new resources in support of One Health for beneficiary agencies. Assignment development is iterative, with flexibility to adapt new assignments to needs. While contributing their technical expertise to their hosts, volunteers also advance international cooperation and understanding, including between the U.S. and Mali.

Through F2F initiatives to strengthen veterinary services capacity to promote methods and technologies designed to prevent foodborne diseases, including the application of the HACCP system , CRS is committed in technology transfert of government staff to improve best practices in food safety and meat hygiene focusing in foodborne zoonotic diseases at national , district and village levels . In implementing these activities, CRS through F2F project works in partnership with relevant Government of Mali institutions .

 The National Directorate of Veterinary Services (NDVS/DNSV) is legally tasked to ensure that norms and standards concerning food safety and meat hygiene be implemented uniformly on a national basis.Since the Directorate is the custodian of the “Meat Safety Act” it is fitting that the Department set the standards required for food , meat quality and safety .

 The surveillance and control of zoonotic diseases requires a “One Health” approach, involving human and animal health disciplines (WHO, 2006). However, lack of funding and inadequate coordination has weakened animal health and veterinary departments in most developing countries. This situation has resulted in a lack of control of endemic zoonoses, increasing occurrences of foodborne disease and the emergence of new diseases. These veterinary public health (VPH) issues are likely to be exacerbated in future by globalisation, increasing population,

urbanisation, climate change, changing agricultural practices, and agricultural intensification (WHO, 2002).

Slaughterhouses are places where animals are slaughtered for food. In developing countries a lack of appropriate facilities and limited resources mean the slaughter industry is poorly regulated. Poor hygiene practices in slaughterhouses can result in the transmission of diseases from animals to people called zoonoses. Slaughterhouse workers are generally considered at increased risk of being exposed to such diseases due to their close contact with animals and animal products.

The host, therefore, requested F2F volunteer technical assistance to provide Hands On Training targeting all stakholders involved in the meat value chain : veterinary abattoirs inspectors , meat processing workers , meat traders , retailers .

1. **ISSUE DESCRIPTION**

 Mali’s meat sector animal health sector faces serious constraints which contribute to its “limited capacity” rating (1-2/5) on Joint External Evaluation (JEE. 2017) measures P.5.1 Surveillance systems in place for the detection and monitoring of foodborne diseases and food contamination and P.5.2 Mechanisms are established and functioning for the response and

management of food safety emergencies .

 There are may bottelnecks facing the meat sector, unorganized nature of meat production and marketing , inadequate infrastructures facilities and poor post-harvest management. The main stakeholder are resources poor and lack of awareness among the persons involved in this sector . Infrastructures for meat animals marketing , slaughter and processing is inadequate and exploitation by middlemen compounds the prospects of this sector and reduces the realization of value of the farmer products. Most of the slaughterhouses of local bodies lack basic facilities for hygienic slaughter and utilization of byproducts profitably . Though byproducts are being collected by middlemen for processus to value added products , but waste such as blood and rumen contents are getting accumulated in the premises and result in odour and pollution problems affecting the image of the meat sector. Most of the shop meant for retail sale of meat has liitle or no basic facilities for differents operations to be performed hygienically and in aesthetic manner .

 Over the past two decades, consumers have been exposed to a series of food safety scares including major outbreaks of foodborn diseases , food security issues, tainted food and feed supplies . Under these uncertainties, there is a growing need to address these issues in a scientific and transparent manner in the national regulations of the country and make the food business operators aware of the mandate to ensure food safety in their areas of activities.

The focus of foodborne zoonotic diseases in slaughterhouse workers and meat workers is an off-shoot of the F2F Keneya Kelen . It came about because of a request by the Host NDVS to provide support to reinforce its mandate in inspection and monitoring activities along the meat value chain .

 Mali has already established the food safety regulation in Law 2011-440 establishing the modalities of application of law 2011-028 instituting the control of foodstuffs of animal origin and animal feed. The country has a national food testing lab under the regulatory authority , catering to the routine testing needs of the country. However, it is true that testing cannot eliminate the problem. It is the commitment of all the stakeholders in the food chain to see that such food safety issues are not introduced into the food chain at any stage of the food handling, storage or distribution. This preventive approach only can ensure clean and safe food for the consumers and transform the country to a destination for safe food.

Majorities of slaughterhouses and abattoirs have low levels of hygiene, oversight and infrastructure.This is described locally as perpetuating a sense of ‘chaos’ that normalized (un)hygienic practices and justified the ignoring of government rules and regulations.The prevalence of zoonotic and animal related food borne diseases have caused considerable disease burden among human and livestock populations and significant strain on community based health care systems. Community based animal health workers that provide frontline animal healthcare services, including quality control for livestock and livestock products (health

certifications and meat, milk and fish quality inspections) are exposed and at risk of contracting zoonotic diseases.

Hence the quality and safety of animal foods depends on the effort of averyone involved in the complex domain of animal production , processing , transport and consumption . Maintaining the quality and safety of foods throughout the food chain requires both operating procedures to ensure the wholesomeness of food and monitoring procedures to ensure operations are carried out as intended . Hence all stakholders in meat production , farmers , live animals traders , processors , retailers and consumers must be informed/trained about the details of safe meat handling .

Vendors in the livestock value chains such as livestock traders, slaughter personnel, meat inspectors, butchers, milk vendors, fish traders and consumers of livestock products are similarly at risk. The situation is exacerbated by poor knowledge base, prevalent attitudes and practices due to lack of basic information, communication and education on the

prevention and control of zoonotic diseases among human and livestock populations, and the general poor state of sanitation and hygiene situation and lack of access to safe drinking water.

The Host (NDVS/DNSV) therefore, requested F2F volunteer assistance to provide technical support in raising awareness of meat value chain stakholders around foodborn zoonotic diseases . The assignment should support the preparation and implementation of training initiatives regarding food safety and meat hygiene legislation and increase their capacity to comply with the requirements from food and veterinary inspection services.

1. **OBJECTIVES OF THE ASSIGNMENT**

The overall objective of this two pronged assignment is to provide Hands On Training (HOT) in veterinary public health capacity building to in-service professionnals focusing on foodborne zoonotic diseases originating from livestock in Mali. The volunteer is expected to elaborate illustrative educational material to the targeted beneficiaries on food safety and meat hygiene . The assignment is scheduled to educate and/or transfer knowledge and skills to all beneficiaries in the meat sector value chain .

The educational training material is sought at achieving two major objectives: firstly that of ensuring that slaughter activities of ruminants are in full compliance with the relevant international standards governing animals for slaughter; and secondly to ensure that the meat and meat products from these animals are safe and wholesome for human consumption both locally .

The educational training material shall be basically in line with recommendations of best practices . Materials shall be presented and accompanied with illustrations on the various subject matter covered – with respect to procedure, protocols, facility infrastructure and personnel that impact the safety of meat and meat products, as well as the important emerging area of animal welfare especially as it relates to animals for slaughter along the total production and processing chair from farm to consumption and inclusive of ante and post mortem inspections.

The beneficiaries or attendees of this assignment will be expected to be more than 70 veterinary abattoirs technicains , slaughterhouse workers and meat workers , and retailers meat processing workers meat traders/retails outlets in projetc two main regions Kayes and Sikasso.

Anticipated training topics include but are not limited to the following:

* Animal Selection, transportation and ante-mortem inspection
* The slaughter process
* Contamination and spoilage of meat
* Post-mortem inspection
* Transportation and packaging of meat
* Meat Inspection
* Post-mortem inspection of ruminant meat
* Food safety and hygiene
* Food contamination and food poisoning
* Hygiene provisions in the slaughter of animals, personal hygiene, slaughter house sanitation and waste disposal

Specific Tasks that will include, but are not limited to, the following: The Volunteer is expected to provide a draft Agenda, training materials, and perform theoretical and practical training for the targeted audience .

Since the assignment is sought to reach two different meat value chain audience: abattoirs /slaughterhouses personal and meat traders , retailers we expect the volunteer to understake two assignment during the mission .

* Assignment Part 1
	+ Specific objective 1: To support the Host personal to develop Hands On Training Material targeting slaughterhouses veterinary inspectors , abattoirs and meat processing workers
	+ Specific objective 2: To deliver a Training (Workshop) to slaughterhouses veterinary inspectors personel to enhance their knowledge, skills and attitude as it relates to hygiene provisions in the slaughter of animals, personal hygiene, slaughter house sanitation and waste disposal;

* Assignment Part 2
	+ Specific objective 1: To support the Host personal to develop Hands On Training Material targeting Butchers , Meat traders , Retailers
	+ Specific objective 2: To deliver a Training to Butchers , Meat traders , Retailers to enhance their knowledge, skills and attitude as it relates to contamination and spoilage of meat , Transportation and packaging of meat .

However, it should be noted that the terms outlined within this document are a high-level description. It will be the role of the Volunteer to propose the specific and comprehensive low-level technical requirements for each of the components of the assignment.

1. **HOST CONTRIBUTION**
* The host NDVS/DNSV will ensure the commute from the volunteer’s hotel to the work site and will also provide stationery and printing of documents relating to work.
* The host will facilitate volunteer introduction and avail key personnel to work closely with the volunteer. CRS F2F Mali will organize the volunteer’s lodging in the guesthouse in Bamako .
* CRS will provide per-diem advances for meals and incidental expenses and will serve as point-of-contact for any concerns the volunteer may have.
1. **ANTICIPATED RESULTS FROM THE ASSIGNMENT**

It is anticipated that the volunteer will transfer up-to-dated capacity building in professionel skills building food safety and meat value chain

Thus:

* NDVS (DNSV) personal knowledge and skill in food safety and meat hygiene strengthened
* NDVS (DNSV) personal knowledge in foodborne zoonotic disease improved

The anticipated deliverables that can be accomplished by the volunteer include:

* Initial presentation done (outlines of topics of the Hands On Training , plan, approach, etc.),
* If time permits, reviewing of Hands On Training modules or handouts prepared and submitted.
* Reports with recommendations submitted;
* Presentation to CRS staff and/or USAID;
1. **SCHEDULE OF VOLUNTEER ACTIVITIES IN COUNTRY (22 days)**

|  |  |
| --- | --- |
| **Day** | **Activity** |
| Day 1: April 11th | * Arrival in Bamako / Guesthouse Lodging
 |
| Day 2 |  |
| Day 3 |  |
| Day 4 |  |
| Day 5 |  |
| Day 6 |  |
| Day 7 |  |
| Day 8 |  |
| Day 9 |  |
| Day 10 |  |
| Day 11 |  |
| Day 12 |  |
| Day 13 |  |
| Day 14 |  |
| Day 15 |  |
| Day 16 |  |
| Day 17 |  |
| Day 18 |  |
| Day 19 |  |
| Day 20 | * Debriefing with CRS
 |
| Day 21 | * Debriefing with the mission USAID
 |
| Day 22  | * Travel back to USAID
 |

1. **DESIRED VOLUNTEER SKILLS**

Experience:

Professional experience

- At least 10 years of relevant professional experience;

- Relevant professional experience in veterinary policy and requirements in the field of veterinary public health a;

- Experience in official control system for slaughterhouses .

1. **ACCOMMODATION AND ANOTHER IN-COUNTRY LOGISTICS**
* Before reaching out to the host at the assignment place, the volunteer will stay in Bamako at CRS’s guesthouse that will be booked and confirmed before the arrival date.
* The hotel or CRS will arrange a vehicle for short travel from the hotel to CRS and vice versa while in Bamako.
* All required materials will be prepared ahead of time and will be provided to the volunteer. CRS Mali will provide the volunteer with a laptop computer, local internet/wifi and mobile phone with charged local SIM-card.
* Any other required logistics and facilities can also be requested by the volunteer during her/his stay in Bamako.
* CRS will arrange transport service and accompany the volunteer to the place of assignment.
* During her/his assignment period, the volunteer will be stay in CRS guesthouse
* CRS will provide the volunteer with a per-diem advance to cater meals.
* CRS will also reimburse the volunteer with laundry costs against receipts.
* Before departing from Mali, the volunteer will also liquidate if s/he received any advances in Mali.
* For more information, please refer to country information that will be provided.
1. **RECOMMENDED ASSIGNMENT PREPARATIONS**
* Although CRS F2F has developed such hinting SOW, the volunteer can fine-tune through her/his professional qualifications to successfully carry out this assignment.
* Generally, Mali is under the tropical zone, where malaria may be a problem.
* Therefore, the volunteer is advised to take pills or vaccination for malaria and (maybe also for cholera) as per medical recommendations by her/his doctors/health professionals in US before departing from US.
* Prior to travel, the volunteer is advised to prepare necessary training and demonstration aids and written handouts. Electronic copies of the handouts and any other paper materials can be printed for immediate use at the CRS office in Bamako on request by the volunteer.
* If the volunteer requires simple training aids like flip charts, markers or tape s/he should make the request and collect from the CRS office in Mali .
1. **Study design Material**

Power Point presentations will be needed for designing the HOT Training . Reference documents may be printed in advance, although sharing of electronic versions of documents with the host is encouraged. All logistical material will be available onsite or can be brought from the CRS Bamako office (flip chart paper, markers, etc.)

1. **Working Environment**

Almost all the volunteer’s work will occur at fields level in project regions Kayes and Sikasso . The volunteer will have at leats two days briefing with the NDVS/DNSV in Bamako to prepare for the fields trip . At field level , the Volunteer will be in close contact with the Regional Directorate of Veterinary Services for introductory meeting with the trainees .

1. **Weather Appropriate Clothing**
2. **KEY CONTACTS**

|  |  |
| --- | --- |
| **CRS Baltimore** |  |
| **Priyanka Subba** Farmer to Farmer CoordinatorEA Farmer to Farmer Program228 W. Lexington StreetBaltimore, MD 21201+1 443-955-7194Email: priyanka.subba@crs.org  | **Mireille Ngokion** Farmer to Farmer CoordinatorEA Farmer to Farmer Program228 W. Lexington StreetBaltimore, MD 21201+1 410-951-7315Email: mireille.ngokion@crs.org  |
| **CRS Country Program** |
| Dr Ismaila Kane Farmer to Farmer Kénéya Kelen Director Hamdallaye ACI 2000 Immeuble Alou Diarra+223 75-61-13-92Email: ismaila.kane@crs.org  | Khadidjatou H. KoumaréFarmer to Farmer volunteer Coordinator Hamdallaye ACI 2000 Immeuble Alou Diarra+223 61-74-96-96 / +223 74-97-10-05Email : khadidjatouhachim.koumare@crs.org  |
|  |
|  |   |