

**Food Control Consultants Ltd for the**

## **The Czech Development Cooperation**

### **TECHNICAL PROPOSAL**

**Development of the Export potential of the Food Industry  
- as the way of transformation the economy of Ivano-  
Frankivsk region into European one**

**Food Safety Consultant**

**Presented by:  
Food Control Consultants Ltd.  
September 2017**

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## ABBREVIATIONS

ACP	African, Caribbean and Pacific
BIP	Border Inspection Post
CIS	Commonwealth of Independent States
CODEX	Codex Alimentarius
DCFTA	Deep and Comprehensive Free Trade Area
DG NEAR	Directorate-General for Neighbourhood and Enlargement Negotiations
DG SANTE	Directorate General for Health and Food Safety
DG TRADE	Directorate General for Trade
EDF	European Development Fund
EFTA	European Free Trade Association
EU	European Union
FCC	Food Control Consultants
GDP	Gross Domestic Product
FVO	Food and Veterinary Office
IF CCCI	Ivano-Frankivsk Chamber of Commerce and Industry
IPPC	International Plant Protection Convention
ISO	International Standards Organization
IT	Information Technology
MRA	Mutual Recognition Arrangement
OIE	World Organization for Animal Health
RASFF	Rapid Alert System for Food and Feed
SPS	Sanitary and Phytosanitary
TBT	Technical Barriers to Trade
TRACES	TRAdE Control and Expert System
UNDP	United Nations Development Programme
WB	World Bank
WHO	World Health Organization
WTO	World Trade Organization

## TECHNICAL PROPOSAL TEMPLATE

### CONSULTANT'S ORGANIZATION AND EXPERIENCE

#### A. CONSULTANT'S ORGANISATION

Food Control Consultants (FCC) was established in Edinburgh Scotland in February 1999 as a limited company. The Managing Director is Dr. Olafur Oddgeirsson. The company represents a group of experts providing advice on veterinary public and animal health issues for the food industry and competent authorities responsible for food supervision.

In recent years Food Control Consultants Ltd (FCC) has participated in World Bank and EuropeAid projects both within Europe and world-wide. FCC represents a group of highly specialised experts with the main focus on international Sanitary and Phytosanitary (SPS) standards and risk-based EU veterinary and food safety systems, including the organization of official controls, border controls and laboratories. The European Commission's DG SANTE, DG NEAR and DG TRADE have also been important clients. In addition, various EU third countries have engaged FCC to improve their food safety systems, principally to enhance export of food of animal and plant origin to the EU.

FCC has participated in numerous EuropeAid projects in the new EU Member States and Candidate Countries in addition to several projects further a field in the former Soviet Republics (Ukraine, Russia, Kyrgyzstan, Kazakhstan, Armenia). For the past six years FCC has also been involved in a large (29.5 million euros) European Development Fund (EDF) project known as EDES. The EDES project supported SPS capacity building in African, Caribbean and Pacific (ACP) countries. This included creating guidance documents for veterinary border controls in the ACP countries. Previously, FCC delivered lectures and guidance documents to the Russian Federation on animal health, public health and border controls.

The FCC team produced draft legislation transposing EU legislation for the Republic of Malta in preparation for EU Membership in the following fields: animal health, veterinary public health, food safety, animal welfare, labelling, feeding stuffs, residue control, border controls and zoo-technics.

FCC's main focus is on international SPS standards and the EU veterinary and food safety system. This includes the organization of official controls and legal framework. The European Commission (DG SANTE, DG NEAR and DG TRADE) has been one of the main clients for the company for many years. FCC has also provided services to various EU third countries and their food processing businesses to improve food safety systems for the export of food of animal and plant origin to the EU.

FCC played a significant role in the initial assessment of the veterinary and food safety systems in all the new EU Member States, from Estonia in the north to Cyprus and Malta in the south. This work was followed up with regular peer review visits every year until membership. The present Candidate Countries in the Balkans as well as Northern Cyprus and Turkey have been visited several times.

From 2009 to 2013 FCC, carried out three major cost benefit analyses for DG SANTE on the feasibility of setting targets for reducing salmonella in pigs; one for slaughter pigs and one for breeding pigs and the third for the risks at slaughter. The Royal Veterinary College in London contributed to both studies as a subcontractor to the company.

FCC proposes two of its associates as Key Experts for this assignment: Dr. Eduards Bakasejevs, and Dr Irina Karpikova, both food safety experts. They will be supported by the project manager Dr. Ólafur Oddgeirsson in a back stopping capacity.

We point out in particular the team's extensive previous experience in the Ukraine, their knowledge of the Ukrainian institutions and legislation in the field of food and safety will ensure a fast and efficient implementation of the project.

**Dr. Eduards Bakasejevs – food safety and trade expert**

Dr. Bakasejevs is a graduate from the St Petersburg Veterinary Medicine University, with a master degree from Daugavpils University where he is at present continuing his post graduate studies (PhD) in Biology. He is a fully qualified veterinarian who has been working for 17 years in the food safety area. He has experience as Food Safety Expert and International Trade Consultant in the areas of International and EU food safety regulations and requirements.

Dr Bakasejevs has participated both as expert and team leader in numerous projects in Eastern Europe and Central Asia such as a WB project in Kazakhstan on harmonization of Standards for Food Safety indexes stipulated by Technical Regulation of Customs Union. He provided technical assistance services as Team Leader in food safety policy and management of food control in the project and provided advice on Food hygiene and safety and organization of official controls.

He was furthermore the main speaker at TAIEX (Directorate-General NEAR of the European Commission) workshops in Ukraine on EU import requirements for vegetables, fruits, berries, [AGR 56875] on sanitary requirements of the EU for products of animal origin [AGR 56875], on European practice of the conformity assessment bodies accreditation in the field of food safety [AGR 57035] and on Hazard Analysis and Critical Control Points (HACCP) System at Manufacturing of Feed and Feed Additives [AGR 60103]. Eduards has experience working for Ukrainian Agribusiness Club in different regions of Ukraine (Harkov, Zaporozhye, Lvov) at workshops on EU import conditions for food, presenting export market opportunities.

He has excellent management, communication and negotiations skills with officials and food business operators and speaks Latvian, English and Russian at a native level.

**Dr Irina Karpikova – food safety and certification expert**

Dr Karpikova has a considerable practical experience in the implementation of GMP, GHP and HACCP principles, as well as the implementation of requirements of internationally recognized food safety standards: ISO 22000, FSSC 22000, BRC Global Food, IFS Food.

She has conducted training of officials from Latvia, Republic of Belarus, Kazakhstan and Russia on the requirements of the EU food safety legislation, risk analysis, HACCP, audits. She is the author and co-author of different guidelines for the GHP and GMP. Working for WB, she has experience in and knowledge on the relevant regulatory and institutional environment in post-Soviet countries.

Dr Karpikova also participated as expert in the Central Asian WB project in Kazakhstan on harmonization of Standards for Food Safety indexes stipulated by Technical Regulation of Customs Union. She provided technical assistance services in food safety policy and management of food control.

She was furthermore an expert at TAIEX (Directorate-General NEAR of the European Commission) workshops on European practice of the conformity assessment bodies' accreditation in the field of food safety [AGR 57035].

Working for different international certification bodies like Baltsert, Det Norske Veritas, Lloyd Register as an international food safety quality systems auditor or technical expert, Irina has gained practical experience of internal audits, second and third party audits.

Dr Karpikova has very good communication and lecturing/training skills and speaks Latvian, Russian and English.

**Ing. Hana Maturova** is an expert in area of food safety and quality. She works as a head of department at The Czech Agriculture and Food Inspection Authority, where she is responsible for organizing official controls and ensuring the implementation of import/export controls. She has over 17 years' practical experience with supervision of food market as inspector and food safety auditor. Mrs Maturová has extensive knowledge in area of non-animal food production, import/export, primary production, food hygiene, labelling, food contaminants, microbiological criteria, risk assessment and HACCP, auditing, ISO and standards IFS, BRC, Global Gap. Mrs Maturova takes part in the implementation of national and multinational legislation and its enforcement in the food market. She participates in training of food business operators in area of food law and implementation of hygiene requirements and HACCP.

**Dr. Ólafur Oddgeirsson** is an Icelandic-British veterinary expert, with over twenty five years' experience in animal and veterinary public health, both within the EU and in Third Countries. Dr. Oddgeirsson's previous roles include Senior Officer of the European Free Trade Association (EFTA) Surveillance Authority. He was responsible for the supervision of the uniform application and implementation of EU legislation in the EFTA States, particularly concerning animal health, animal welfare, food of animal origin and border controls. Prior to that, he was the Director of the Institute of Dairy Research in Iceland

During the last 17 years Dr Oddgeirsson has gained extensive experience through his work as an international consultant, including assisting EU third countries to comply with the rules and regulations concerning export of food of animal origin to the European Union. He has in this work carried out numerous assessment of the official supervision in third countries, including legal framework, enforcement agencies, laboratories and checks on imports, delivered training on food safety related issues around the world and assisted agri-food business to upgrade to EU standards.

For last 6 years he has worked on a large EU development project (EDES) supporting Africa, Caribbean and Pacific countries. He was responsible for official controls and laboratory support as well as being the country coordinator for the Caribbean and Pacific regions with responsibility for all interventions in these regions.

## B. CONSULTANT'S EXPERIENCE

<b>Assignment name:</b> Health Sector Technology Transfer And Institutional Reform Project	<b>Approx. value of the contract (in current US\$):</b> \$32,360,000
<b>Country:</b> Kazakhstan	<b>Duration of assignment (months):</b> 30
<b>Name of Client:</b> Ministry of health	<b>Total No. of staff-months of the assignment:</b> 30
<b>Contact Person, Title/Designation, Tel.</b>	Ministry of Health; 8 Orynbor Street, House of Ministries, Entrance 5 010000 Astana.
<b>Start date (month/year):</b> 06/2013 <b>Completion date (month/year):</b> 12/2015	<b>No. of professional staff-days provided by your consulting firm/organization or your sub consultants:</b> 360
Name of associated Consultants, if any: AECOM; Alfonso XII, 62 - 5 <sup>a</sup> . Madrid 28014. Spain ; T +34 915 487 790 F +34 915 487 791 www.aecom.com www.aceconsultants.eu	<b>Name of senior professional staff of your consulting firm/organisation involved and designation and/or functions performed (e.g. Project Director/Coordinator, Team Leader):</b> Dr. Eduard Bakasjevs – team leader
<b>Description of Project:</b> The general objective of the project was to provide technical and methodological support to the Ministry of Health on the following general issues: Harmonization of standards of Food Safety indexes including MRLs of nitrates, radionuclides, antibiotics and veterinary drugs in food stipulated by technical regulations of Customs Union to meet international requirements. The specific objectives were the following: i. To formulate list of standards containing rules and testing methods and measurements including sampling procedures required for application and execution of technical regulation available in member-states of Customs Union, EC to meet Codex Alimentarius requirements that are absent in Kazakhstan; ii. To prepare recommendations and proposals to enter for review by Euroasian Economic Commission related to sanitary and epidemiological welfare. iii. Jointly with CSSES MOH RK enter developed standards to CTRM MINT RK registration; iv. Making the list of standards and Sanitary rules of MRL of nitrates, radionuclides, antibiotics and veterinary drugs in food; v. to assure list of standards containing rules and testing methods and measurements vi. comparative analysis of current hygienic standards of MRL of nitrates, radionuclides, antibiotics and veterinary drugs in food of animal and plant origin in Kazakhstan and EC; vii. submission of international risk assessment for set MRL of nitrates, radionuclides, antibiotics and veterinary drugs and feeds for the following group of food products: 1. Beef, mutton, poultry, horse meet, pork; 2. *Cow milk, 3. Potato, carrot, onion, purple, apples, strawberries. The implementation of assignment support harmonization of MRL for nitrates, radionuclides, antibiotics and veterinary drugs in food is done in compliance with the international requirements.	
The services provided were: <ul style="list-style-type: none"> <li>● Developing of draft laws and regulatory documents on food safety in accordance with Codex Alimentarius requirements using e.g. WTO regulatory documents and standards on sanitary and phyto-sanitary measures;</li> <li>● Support an integrated national food safety system and food safety control;</li> <li>● Organization of food safety laboratory control providing expertise in laboratory equipment and services, and accreditation of food safety laboratory service;</li> <li>● Developing implementing of monitoring system for food products, improving education and communications campaigns in food safety.</li> </ul>	
<b>Assignment name:</b> Strengthening Food Safety Systems through SPS measures in ACP countries	<b>Approx. value of the contract (in current US\$):</b>

	\$32,360,000
<b>Country:</b> 77 ACP Countries	<b>Duration of assignment (months):</b> 60
<b>Name of Client:</b> 9th EU Development fund / COLEACP	<b>Total No. of staff-months of the assignment:</b> 60
<b>Contact Person, Title/Designation, Tel. No./Address:</b>	COLEACP, 5 Rue du la Corderie, Centre 342, F-94586, France.
<b>Start date (month/year):</b> 03/2010 <b>Completion date (month/year):</b> 02/2016	<b>No. of professional staff-days provided by your consulting firm/organization or your sub consultants:</b> 1200
Name of associated Consultants, if any: COLEACP, 5 Rue du la Corderie, Centre 342, F-94586, France.	<b>Name of senior professional staff of your consulting firm/organisation involved and designation and/or functions performed (e.g. Project Director/Coordinator, Team Leader):</b> Dr. Olafur Oddgeirsson (Food Safety and Laboratory Expert)
<p><b>Description of Project:</b></p> <p>The overall objective was to improve the contribution of food and feed trade to poverty reduction in beneficiary countries (ACP - Africa, Caribbean, Pacific).</p> <p>The project purpose is that risk-based food and feed safety systems for export products are established in ACP countries in line with regional, international and EU SPS standards.</p> <p>The following were the expected results, for participating ACP beneficiaries:</p> <ol style="list-style-type: none"> <li>1. ACP stakeholder are informed of EU requirements and of the EU Feed and Food Regulations and approaches to respond to them;</li> <li>2. Gaps are identified, and risk-based animal health, plant health and food safety systems are strengthened in line with Regulation (EC) No 882/2004 and effectively coordinated in consultation with stakeholders;</li> <li>3. Food and feed inspection services are supported to operate efficiently, effectively, independently and transparently to carry out controls, with improved technical knowledge;</li> <li>4. Technically competent and sustainable laboratory services are supported to be available at national or regional level to provide efficient, effective and economically viable food testing to official and industry clients, applying principles of accreditation;</li> <li>5. Strengthened local capacity and expertise to provide training and advisory services in food safety and control systems and border controls with emphasis on services to small-scale producers, processors and exporters;</li> <li>6. Ad-hoc SPS measures are supported to reduce disruption to trade due to non-compliances with SPS measures by rapid identification and correction of problems, where appropriate in collaboration with Commission Services. See: <a href="http://edes.coleacp.org/en">http://edes.coleacp.org/en</a></li> </ol>	
<p><b>Description of actual services provided by your staff within the assignment:</b></p> <ul style="list-style-type: none"> <li>• Provide assessment of official controls and food safety systems;</li> <li>• Organise audits and support for food safety, plant health and veterinary diagnostic laboratories</li> <li>• Deliver training on food safety systems, legislation, SPS issues and standards and business planning;</li> <li>• Organise the procurement of services for laboratory capacity building;</li> </ul> <p>Function as the general supervisor for all laboratory support provided by the programme.</p> <p><u>The activities undertaken in the study were to:</u></p> <ul style="list-style-type: none"> <li>• Country needs assessments, food safety systems including official controls, laboratories, border controls and internal controls in establishments.</li> <li>• Developing terms of references and tendering and evaluation of bids</li> <li>• Monitoring implementation of projects and evaluating reports, providing comments and suggestions.</li> <li>• Budget controls.</li> </ul>	



<b>Assignment name:</b> Project FS 517005, Improved Food Chain Information (FCI) and Collection and Communication of Inspection Results (CCIR)	<b>Approx. value of the contract (in current US\$):</b> \$250,500.
<b>Country:</b> United Kingdom	<b>Duration of assignment (months):</b> 31
<b>Name of Client:</b> The UK Food Standards Agency	<b>Total No. of staff-days of the assignment:</b> 202
<b>Contact Person, Title/Designation, Tel. No./Address:</b>	Dr. Charles Cameron Meat Hygiene Policy Branch Food Standards Agency Aviation House, 125 Kingsway London WC2B 6NH Tel: 0207 276 8720
<b>Start date (month/year):</b> 03/2010 <b>Completion date (month/year):</b> 02/2016	<b>No. of professional staff-days provided by your consulting firm/organization or your sub consultants:</b> 1200
Name of associated Consultants, if any:	<b>Name of senior professional staff of your consulting firm/organization involved and designation and/or functions performed (e.g. Project Director/Coordinator, Team Leader):</b> Dr. Olafur Oddgeirsson (Team leader) Mr Kenneth Clarke (Veterinary public health) Prof. Jonathan Rushton (Cost benefit analysis) Dr. John Tuck (Database architect) Ms Fiona Lowatt (Sheep disease) Mr David Dewar (Project management) Dr. Tessa Crilly (Public health)
<b>Description of Project:</b> The wider objective of this project was to improve the effectiveness of meat controls resulting in better public health, animal health and animal welfare. The Client (The Food Standards Agency – FSA), as the UK competent authority, is responsible for ensuring compliance with food safety legislation. The FSA has a strategic priority to design a model for a new regulatory and enforcement regime for ensuring meat controls are effective, risk-based and proportionate. The study had four specific objectives: 1. To review the current situation and identify areas for possible improvement of meat controls; 2. To design an improved Food Chain Information/ Collection and communication of inspection results (FCI/CCIR) model based on a more risk-based approach to meat inspection for cattle, sheep, pigs and poultry; 3. To carry out a cost-benefit analysis, where possible, for both primary producers and slaughterhouses; showing benefits in terms of public health, animal health and animal welfare. 4. Disseminate study findings and incorporate feedback into the final report. The main conclusions and elements of the company's proposal were: <ul style="list-style-type: none"> <li>• Enhancement of the existing food safety controls with an evidence-based system</li> <li>• Provide Food Business Operators and Official Veterinarians access to CCIR databases to inform on decisions at the abattoir about processing methods, product treatment and inspection and results of sampling.</li> <li>• Introduce a low level sampling for food-borne zoonoses on the slaughter line, using initially lymph nodes and or intestinal</li> </ul>	

contents. This system of sampling can be used also for other purposes, as requested by the farmer, the authorities or research institutions.

- Improve systems for the capture and recording of inspection findings to promote accuracy and consistency
- Provide access to CCIR (including laboratory results) by producers via a central database to inform herd/flock health planning.
- Create a central data capture and data depository IT system for all the information above (tests, treatments, lab results on farms, ante- and post-mortem and laboratory results at the abattoir) with a controlled access for stakeholders, including those with an interest in animal disease surveillance and animal welfare monitoring.
- See also: <https://www.food.gov.uk/science/research/choiceandstandardsresearch/meatcontrolsprojects/fs517005>

**Description of actual services provided by your staff within the assignment:**

- Carried out a thorough evaluation of the present system applied in the UK.
- Developed a new concept for a risk-based FCI/CCIR model based on two key features: i) increased sampling and laboratory analysis for microbiology and residues, and; ii) enhanced data capture, handling and utilisation,
- Estimated the impact of food-borne disease using a cost of illness approach indicating the potential financial benefit (to society) of reducing food-borne disease in the population through improved FCI/CCIR.
- Carried out a cost benefit analysis presenting the possible costs and benefits of implementing the proposed new model of FCI/ CCIR
- Organised and conducted four workshops with stakeholders to present the new model and its possible implications.

<b>Assignment name:</b> Strengthening of Disease Surveillance Capacity. REP No.:C-2-1/c-2-1.2/C-2-2.2, Project Food Safety Capacity Building Project.	<b>Approx. value of the contract (in current US\$):</b> \$57,500.-
<b>Country:</b> Armenia	<b>Duration of assignment (months):</b> 6
<b>Name of Client:</b> Project funded by the World Bank State Agency 'Agriculture Project Implementation Unit' of the Ministry of Agriculture of Republic of Armenia	<b>Total No. of staff-months of the assignment:</b> 88
<b>Contact Person, Title/Designation, Tel. No./Address:</b>	54B, Komitas St., 0014, Yerevan, RA Phone: 297301, Fax: 297308
<b>Start date (month/year):</b> 07/2014 <b>Completion date (month/year):</b> 03/2015	<b>No. of professional staff-days provided by your consulting firm/organization or your sub consultants:</b> 140
Name of associated Consultants, if any: Ameria CJSC Address: 9, G. Lusavorich Str. Yerevan 0015, ARMENIA Phone : +374 10 561111	<b>Name of senior professional staff of your consulting firm/organization involved and designation and/or functions performed (e.g. Project Director/Coordinator, Team Leader):</b> Dr. Olafur Oddgeirsson (Food Safety and Laboratory Expert) Mr Olafur Valsson Dr. Boiko Likov
<b>Description of Project:</b> This assignment had two objectives, a) Strengthening of disease surveillance capacity, including zoonotic and food-borne diseases surveillance and control and b) Establishment of capacity in food and feed risk analysis and policy making. The project focused on supporting the development of surveillance, reporting, collection and analysis capacity for priority zoonotic and food-borne cases in order to better respond and adapt to strategies and actions as applicable. <b>Specific Tasks/Scope of Work</b> In addition to the overall objectives described above, the responsibilities of the company included: 1. Assist the respective staff in the State Food Safety Service (SFSS) in implementing the day-to-day management information system activities. Help the senior management of SFSS to understand the daily decision making tools. Explain how day-to-day decision making tools could be utilized by SFSS management. 2. Review the current information system and suggest new options based on the needs, suggest the best method for ongoing reporting to decision makers at SFSS and feedback to marz centers and community veterinarians and food safety specialists for the disease surveillance system, monitor disease levels and identify trends. Suggest options for exchanging and sharing information among central and marz offices of SFSS and MOA. 3. Work on the currently available electronic big-scaled map (on which localization of disease pockets will be visible even at community levels) with SFSS staff in order to display the information in a mapping way as well. 4. Clearly define priority zoonotic and food-borne diseases. 5. Establish specific surveillance system and data management for zoonotic and food-borne diseases. 6. Establish risk analysis methodology based on case studies and develop training materials. 7. Review the electronic management database software system for the State Service for Food Safety in preparation for modelling and development by a specialist hired under the project 8. Identify gaps in zoonotic and food-borne disease surveillance in terms of data analysis and data collection and suggest appropriate solutions for each case. Based on findings, elaborate a scheme of applicable solutions, which was introduced and discussed during the	

workshop.

9. Identify the training needs of the SSFS staff.

10. Organise and implement one national workshop targeting technical staff on zoonotic and food-borne diseases. This would provide technical knowledge and strategic guidance to further address those of major importance for Armenia.

11. Review the veterinary medicine legislation (including, but not limited to: rules of importation, manufacture, distribution/sales, and usage of veterinary medicines, quality standards, authorized professionals, prescription, withdrawal periods and maximum residue limits, and controls) and point out gaps with reference to international and EU legislation and the ways to abridge them.

**Description of actual services provided by your staff within the assignment:**

Provided a review of the veterinary medicine legislation (including, but not limited to: rules of importation, manufacture, distribution/sales, and usage of veterinary medicines, quality standards, authorized professionals, prescription, withdrawal periods and maximum residue limits, and controls), pointing out gaps with reference to international and EU legislation and the ways to abridge them.

Organised audits and support for food safety, plant health and veterinary diagnostic laboratories

Delivered training on risk assessment regarding food and animal health

Delivered a report on Priority Zoonotic and Food-borne diseases.

Organised a workshop on zoonotic and food-borne diseases and risk analysis

The activities undertaken in the study were to:

- Assess the epidemiological situation on zoonoses and food-borne infections in the Republic of Armenia including brucellosis, anthrax, salmonellosis and echinococcosis.
- Collect data on zoonoses and food-borne infections.
- Review and evaluate the veterinary medicinal products (VMP) legislation in The Republic of Armenia
- Train the personnel of the relevant official services in surveillance systems and risk assessment, based on the current epidemiological situation in The Republic of Armenia.

<b>Assignment name:</b> Selection 1052663, "Study of food safety systems in developing countries"	<b>Approx. value of the contract (in current US\$):</b> \$13950.-
<b>Country:</b> Desk study Location within country: Not applicable	<b>Duration of assignment (months):</b> 3
<b>Name of Client:</b> International Finance Corporation, The World Bank Group,	<b>Total No. of staff-months of the assignment:</b> 3
<b>Contact Person, Title/Designation, Tel. No./Address:</b>	Sustainable Business Advisory Services in ECA, IFC Denis Torkhov, Associate Operations Officer. Podil Plaza, block 2, 6th Floor; 30A Spaska Street, Kyiv 04070; Ukraine Tel: +38-044-4906400 Cell: +38-050-4421241 Email: DTorkhov@ifc.org
<b>Start date (month/year):</b> 12-12-2012 <b>Completion date (month/year):</b> 01-02-2012	<b>No. of professional staff-months provided by your consulting firm/organization or your sub consultants:</b> 2
Name of associated Consultants, if any:	<b>Name of senior professional staff of your consulting firm/organization involved and designation and/or functions performed (e.g. Project Director/Coordinator, Team Leader):</b> 1
<p><b>Description of Project:</b></p> <p>This assignment was a part of the programme 'Sustainable Business Advisory Services in Europe and Central Asia'. IFC has developed a programmatic approach and tools for improving food safety systems and wished to identify potential countries that may be suitable for take up of these services.</p> <p>The wider aim of the project was to promote best practice in food safety at both government and company levels.</p> <p>The assignment was carried out in cooperation with IFC Advisory Services in Europe and Central Asia, which had already launched four food safety programmes in Ukraine, Georgia, Belarus and southern Europe.</p> <p>The objective of the assignment was to review the status of food safety systems in developing countries around the world and identify a short list of targeted countries where IFC advisory work would be most likely to achieve significant development impact.</p> <p>Whilst the aim was to promote best practice at both government and company levels, IFC focused also on promoting private sector development as a way to drive sustainable growth and reduce poverty.</p> <p>The principal output of the assignment was an Assessment Report including: a review of the factors driving improvements in food safety systems; a set of quantifiable criteria for selecting a long-list and short-list of potential qualifying countries; and a rating system for ranking countries across regions.</p>	
<p><b>Description of actual services provided by your staff within the assignment:</b></p> <p>The company developed a database to select and present trade data from three main international databases: World Bank, FAO and Eurostat. This information was used to select countries first on a long list of countries, rank them and produce a short list for countries' which were processed further. The company also used data from retailers and FVO inspections to develop a SWOT (Strengths, Weaknesses, Opportunities and Threats) analysis for all the short-listed countries.</p> <p><u>The activities undertaken in the study were to:</u></p> <ol style="list-style-type: none"> <li><b>Define the key driving forces (criteria)</b>, such as: the importance of agribusiness in a country's GDP; share of agri- and food products in export volumes; share of international retailers on local market; membership status in trade organizations or negotiations for free trade agreement where food safety may represent a key barrier to reaching a country's export potential; overall regulatory</li> </ol>	

environment on food safety control and competitive advantage in food sectors which are in demand in the global market.

2. **Prepare a long-list of key countries based on the criteria.** Regions in focus were: South and East Asia (excluding China); Sub Saharan Africa; Middle East and Latin America;
3. **Collect relevant additional data (such as the UNIDO Trade Standards Compliance Assessment) and identify a short-list based on criteria** e.g.: competitive advantage of agribusiness and food processing in those countries and potential for growth; growth challenges faced by the sector; specific challenges in the area of food safety; food safety requirements most required by trading partners; local food safety regulations and institutional food safety capacity.
4. **Identify the status of food safety legislation** and approximation to Codex Alimentarius in the short-listed countries
5. **Identify the level of compliance** with international food safety requirements

<b>Assignment name:</b> <ol style="list-style-type: none"> <li>1. Analysis of the costs and benefits of setting a target for the reduction of Salmonella in slaughter pigs (Sanco/2008/E2/036)</li> <li>2. Analysis of the costs and benefits of setting a target for the reduction of Salmonella in breeding pigs (Sanco/2008/E2/056)</li> <li>3. Analysis of the costs and benefits of setting a target for the reduction of Salmonella in pigs at slaughterhouse level (SANCO/2012/G4/SI2.640567)</li> </ol>	
<b>Approx. value of the contract (in current US\$ or Euro):</b> <ol style="list-style-type: none"> <li>i) € 121 500</li> <li>ii) € 121 500</li> <li>iii) €60 000</li> </ol>	
Country: EU Member States	Duration of assignment (months): 18 (not full time) each project
Name of Client: European Commission, DG SANCO	Total N <sup>o</sup> of staff-months of the assignment: 7
Address: European Commission. Rue de la Loi/Wetstraat 200, B-1049 Brussels	Approx. value of the services provided by your firm under the contract (in US\$ currency equivalent): € 181500 (~ \$199000)
Start date (month/year): 09-01-2009 Completion date (month/year): 09-06-2013	N <sup>o</sup> of professional staff-months provided by associated Consultants: 0.4
Name of associated Consultants, if any: Agri-Livestock Consultants Ltd	Name of senior professional staff of your firm involved and functions performed (indicate most significant profiles such as Project Director/Coordinator, Team Leader): <ul style="list-style-type: none"> <li>• Dr. Olafur Oddgeirsson , Veterinary Expert and Team Leader.</li> <li>• Dr. Jonathan Rushton, Animal Health Economist.</li> <li>• Mr David Dewar, project management and reporting</li> </ul>
<b>Narrative description of Project:</b> <p>The FCC Consortium was awarded three consecutive contracts by DG SANCO to provide the European Commission with an analysis of the costs and benefits in the EU of setting a target for the reduction of Salmonella infections in slaughter and breeding pigs, and in the slaughterhouse.</p> <p>The methodology used to develop this study is based around a cost-benefit analysis model structured so that it can capture the costs of pre-harvest Salmonella control interventions and the benefits in terms of reductions of human health and animal health costs. Data were collected through literature reviews, questionnaires sent to Member States, country visits and key informant interviews.</p> <p>The team also worked closely with: the European Food Safety Authority (EFSA) Salmonella working group; the consortium who carried out a quantitative risk management assessment, and; the industry. Given the limit on resources and time, no primary data collection was carried out.</p>	

**Description of actual services provided by your staff within the assignment:**

The project provided an overview of the pig sector in Europe and the main issues associated with Salmonella in pigs.

The human health impact of Salmonella in pigs was estimated and an assessment made of the economic impact of Salmonella in the Member States of the EU. A cost-of-illness model was developed using a two-stage methodology. The model estimated the total number of cases using a pyramid of illness, an understanding of incidence and severity of disease.

Information was furthermore presented on possible pre-harvest interventions to control and manage Salmonella in pigs. Seven different categories of costs associated with the control of Salmonella in pigs were identified: feed; breeding pig and replacement stock; farm-level; transport; slaughterhouse; monitoring and a support unit. The consortium carried out a thorough review of the literature, both peer reviewed and grey, on these different categories and presented summaries of possible practical interventions and their cost if implemented.

Finally, the project developed a cost-benefit analysis model to test the economic profitability of the Salmonella control interventions in slaughter pigs. In addition to the human health benefits from the control of this disease, benefits associated with improved pig productivity were also included.

Firm's Name: Food Control Consultants Ltd.



## **C. COMMENTS & SUGGESTIONS ON THE TERMS OF REFERENCE**

The following comments clarify our understanding of the Terms of Reference and highlight particular issues to be addressed by the project. We have presented them under the following sub-headings:

- C1. Purpose of the assignment
- C2. Key stakeholders
- C3. Experience of past projects
- C4. Consultation and participation with IF CCI staff and its clients

### **C1. Purpose of the assignment**

The purpose of the project is to increase access to markets for the food sector by promoting the uptake of standards in the region. A one day seminar is foreseen to achieve that goal.

### **C2. Key stakeholders**

The implementation of a risk-based inspection system requires a general awareness and understanding of risks among stakeholders, in particular in the private sector. These stakeholders need a thorough understanding of the role of risk assessment and methodology used in the industry in addition to thorough knowledge of the European standards for food safety.

The key stakeholders in the present project are in the Ivano-Frankivsk region and include e.g.:

- Sugar-refineries, milk processing enterprises, meat-packing plants, distilleries and beer plants function in the region..

### **C4. Experience of past projects**

Earlier interventions include a training on the application food safety in food establishments and a hands-on training on the development of inspection protocols. We will take due account of these activities when developing our detailed intervention strategy.

The company has participated in the assessment and upgrading of food establishments in all EU Candidate countries since 1999, carrying out initial audits followed by several peer review missions. The company has furthermore developed inspection software for the immediate registration and reporting of any audit/ inspection. While we understand that this might not be needed for this particular assignment, our experience in using checklist and technology will certainly be useful.

We will further assess and evaluate any other ongoing or recently finalised projects in the region and in Ukraine in general to verify their relevance for the present project. The outcomes will be discussed with the beneficiary and applied as and where applicable.

### **C5. Consultation and participation with IF CCI staff and its clients**

An initial inception meeting (on line) between the Consultant and IF CCI, and staff if applicable, will be conducted to discuss existing initiatives related to food safety, and to identify any gaps (stocktaking study). We will discuss the documents provided and amend our approach as appropriate and agreed.

The timing for this meeting will be agreed shortly after the commencement of the project. Our training activities will be adapted in accordance with the outcome of the inception meeting(s).

## **D. DESCRIPTION OF APPROACH, METHODOLOGY & WORK PLAN**

This chapter is presented under the following sub-headings:

- D.1 Technical Approach and Methodology
- D.2 Methodology for carrying out the activities and expected outputs
- D.3 Work Plan
- D.4 Organisation and Staffing

### **1. Technical Approach and Methodology**

#### ***D.1.1 Understanding of the objectives of the assignment***

The objective of the intervention is as follows:

- Deliver training on food safety for up to 20 - 30 companies (30 – 40 people) identified by IF CCI.

Poor food safety is a major cause of human disease in many countries and emerging food-borne zoonoses and human pathogens pose new hazards. Improving food safety can have direct and immediate impacts on both public and animal health and severe consequences for the commercial operators. Facilities and internal controls in food establishments are an essential part of any food safety system, ensuring that food affords the level of protection foreseen in the local legislation and agreed procedures. Moreover, establishing and maintaining adequate food safety standards will help food businesses to increase market share, which can benefit the agricultural and rural economy, and reduce poverty.

Food safety risks are changing in both developed and developing countries as a result of a number of trends. In developing countries population growth, dietary change and increased urbanisation are leading to increased demand for processed and convenience foods. Changes in the food supply chain mean increased agricultural production and market share.

#### ***D.1.2 Problems being addressed, their importance and technical approach***

Good communication is critical to achieving the full involvement of all participants. The assignment will involve a mission to Ukraine by the key experts. No counterpart support staff or facilities will be required during these missions. Otherwise, the FCC team will work directly with the IF CCI.

Food Control Consultants operates a flexible 'remote office' system and all consultants are fully equipped with computers, telephones and electronic communications at their own offices.

Hard copies of reports will be sent by mail or courier as and if required.

Any additional administrative support for the expert team will be provided by FCC under the direction of the Project Director and Managing Director of the company, Dr. Olafur Oddgeirsson.

##### ***D.1.2.1 Coordination with other relevant programmes and donors***

The FCC Team will work closely with IF CCI to avoid overlap and duplication and build on achievements and lessons learned. We will seek contact with other donors and ongoing projects, and organise coordination meetings as required and in full cooperation with IF CCI and its clients.

## **2. Methodology for carrying out the activities and expected outputs**

### ***D.1.3 Initial meeting and preparation***

We consider that a short initial assessment is essential to deliver a good quality support to the beneficiary. To achieve that we will spend one day investigating existing reports, procedures, legislation and questionnaires provided by the IF CCI taking due account of the specific situation in Ukraine.

This will enhance and update their knowledge of IF CCI and its clients and on the food safety systems applied in the companies concerned. We are aware of recent changes in the food safety systems in Ukraine and will take that into account as appropriate.

### ***D.1.4 Technical guidelines and procedures***

Technical assessment of food safety in food establishments is detailed and must be carried out in a harmonised and consistent way. Different food products and processing methods carry widely different risks which must be taken into account when planning and implementing an inspection regime. Some of these risks are based on public health hazards, whilst others might constitute a risk for both public, animals and plants.

Our experts have a long standing experience in auditing EU-approved establishments. They will use this expertise when carrying out their work, taking into account the local situation in Ukraine.

We anticipate to be provided with the project-related materials and methodology required for conducting the training, in electronic form in the Russian language.

### ***D.1.5 Delivering training***

Sustainability of a project is most notable when ownership is built through active participation of the beneficiaries in the design and implementation of the activities. We will ensure that IF CCI and its clients are informed and consulted about the project. The participation and contribution of IF CCI and its clients will increase their involvement and lead to their ownership of the project and its legacy.

Our participatory approach to fulfilling the requirements of the Terms of Reference will be based on:

- The extensive knowledge and understanding of our experts of the background and context to the project – in particular when consulting with the management of the establishments during assessments;
- consultation and collaboration with IF CCI staff to prepare options for the food safety assessments in the establishments concerned.

The following topics will be included:

- ✓ Requirements for food quality and safety and European markets;
- ✓ Food labelling rules in the EU
- ✓ From certification of products to systems certification: the experience of Latvia and other EU countries; Who needs certificates?
- ✓ Food export and transportation to the EU.

We propose to use Russian as a working language for consultations however the final report will be translated into Czech language as well if required.

### ***D.1.6 Write and delivery of reports***

The outcome of the training will be reported, discussing procedures and outcomes. We will in particular:

- point out and discuss all specific and general issues.
- make recommendations for future assessments, pointing out how they can benefit the clients and improve their market penetration.
- Indicate how food safety is closely interlinked with food quality and company performance.

We will provide a summary of the outcome. Our report will be written in Russian and translated into Czech language.

#### ***D.1.7 Consultations and comments on foods safety for IF CCI and their stakeholders***

The terms of reference does not determine if one or more consultations are foreseen during the final consultations, however we will be able to adapt our approach in accordance with our consultations with IF CCI and their clients.

The following list of issues could be considered:

- international good food safety practices
- Main legal provisions in force in Ukraine and the EU
- Private standards and their importance in food production and trade
- The role risk based food safety systems in food production
- Residue controls in food productions, its importance and implementation
- SPS agreement and trade in general terms: relevance and consequences.
- Qualification, skills and training of food safety auditors
- Facilities and equipment needed for assessments of food establishments
- Procedures used for assessments (audits and inspections) of food establishments, rules of operation and final assessments
- Discussions and recommendations

The training provided will refer to recommendations, requirements and standards of the following international organizations:

- Private standards (IFS, BRC)
- International ISO22000, FSSC 22000
- World Trade Organization (WTO)
- International Standards Organization (ISO)
- Codex Alimentarius International Food Standards (WHO and FAO)
- EU legislation
- Ukraine legislation and procedures

### **3. Work Plan**

#### ***D.1.8 Project work schedule***

The project work schedule is presented in Annex 3.

#### ***D.1.9 Main activities***

Providing training for stakeholders at the Ivano-Frankivsk Chamber of Commerce and Industry

**D.1.10 Initial meeting with IF CCI and its clients**

Initial consultation with IF CCI on line

**D.1.11 Deliverables**

The project will present its technical findings to two consultative workshops and will submit reports to IFC.

The list of deliverables and timetable for delivery is shown below and reproduced in the work schedule in Annex 3.

Deliverables					
		2017, months			
		A	S	O	N
	Preparation		x		
	Delivery of training and reporting			x	

**4. Organisation and Staffing**

The project requires a range of expert skills and experience. We propose a team of two Key Experts, who will carry out the work and provide specialist inputs in the particular disciplines required.

The two experts proposed have worked in Ukraine previously and have excellent knowledge of the local situation, legal framework, institutions, officials and customs. We are confident that our experts will be able to direct their full attention to implementing the project from day one.

The following chart shows the four main topics for the project. Experts are allocated to each discipline. Individual experts will work in more than one topic.

The team composition and task assignments are shown in Annex 1.

Expert inputs are shown in a table following the chart below, and in Annex 3.

**Expert Pools for Main Disciplines**



**D.1.12 Expert Inputs**

Position	Expert	Total working days	Months			
			2017			
			A	S	O	N
<b>Key Experts</b>						
Project manager	Olafur Oddgeirsson					
Food safety and trade expert	Eduard Bakasejevs	3		1	2	
Food safety and certification	Irina Karpikova	3		1	2	
Food safety, official controls	Hana Maturová	3		1	2	
Total International Key Experts		9		3	6	

**ANNEX 1. TEAM COMPOSITION, TASK ASSIGNMENTS AND LEVEL OF EFFORT****KEY PERSONNEL**

<b>Name of Staff &amp; Firm associated with</b>	<b>Area of Expertise Relevant to the Assignment</b>	<b>Designation for this Assignment</b>	<b>Assigned Tasks or Deliverables</b>	<b>Location</b>	<b>Number of Days</b>
Dr. Eduards Bakasejevs, Food Control Consultants Ltd.	Food safety expert	Trade, export to the EU	Training food safety Consultations on food safety	International	3
Dr Irina Karpikova Food Control Consultants Ltd.	Food safety expert	Food safety, food certification	Training on food safety Consultations on food safety	International	3
Mrs Hana Maturová	Food safety expert	Food safety, official controls	Official controls on imports of certain feed and food of non-animal origin	International	3

## Further information on staff

The scope of a risk-based food safety system, nationally and at the border, is very large and includes many different topics, such as zoonoses, veterinary public health, animal and plant health and others. Effective controls of import of food, animals and plants are essential for the food safety system to operate efficiently.

We are pleased to present the following list of experts to carry out this assignment. The team is highly qualified and has the necessary range of expertise to make a meaningful contribution to assessment of food establishments in Ukraine.

### **A. Dr. Olafur Oddgeirsson, Project Manager and Veterinary Expert**

Dr. Ólafur Sveinn Oddgeirsson is an Icelandic-British veterinary expert, with over twenty five years' experience in animal health and veterinary public health both within the EU and in EU third countries.

Dr. Oddgeirsson's previous roles include being a Senior Officer of the European Free Trade Association (EFTA) Surveillance Authority, responsible for the supervision of the uniform application and implementation of EU legislation in the EFTA States, particularly concerning animal health, animal welfare, food of animal origin and border controls.

Prior to working for EFTA, Dr. Oddgeirsson was a director of the Institute of Dairy Research in Iceland. During the last 17 years he has gained extensive experience through his work as an international consultant in assisting EU third countries to comply with the rules and regulations concerning export of food of animal origin to the European Union.

He has carried out numerous assessments of the official supervision of the food industry in EU third countries, including legal framework, enforcement agencies, laboratories and checks on imports, delivering training on food safety related issues around the world and assisting agri-food business to upgrade to EU standards.

For last 6 years, Dr. Oddgeirsson has worked on a large EU development project (EDES) supporting Africa, Caribbean and Pacific (ACP) countries to improve their official controls, laboratories and SPS standards in the Caribbean and Pacific regions. This work included border controls.

### **B. Dr. Eduards Bakasejevs, food safety and trade expert**

Dr. Eduards Bakasejevs is a fully qualified veterinarian who has been working for 17 years in the veterinary border control field.

Starting as a veterinary border inspector in the Food and Veterinary Service of Latvia, he became the Head of a Border Inspection Post on the eastern EU border.

Working for different donors and IFIs, including EU, WB, UNDP and OSCE, Eduards has gained wide experience of the relevant regulatory and institutional environments in eastern European countries.

He has experience of risk assessment and risk management systems in veterinary and food control based on EU experience and in compliance with OIE-SPS best practice and WTO-SPS requirements.

Eduards has practical experience in the evaluation of food establishments.

He was involved in the preparation of Manuals and procedures of products of animal origin.

He has excellent management, communication and negotiations skills with government officials and speaks fluent Latvian, English and Russian

### **C. Dr Irina Karpikova – food safety and certification expert**

Dr Karpikova has a considerable practical experience in the implementation of GMP, GHP and HACCP principles, as well as the implementation of requirements of internationally recognized food safety standards: ISO 22000, FSSC 22000, BRC Global Food, IFS Food.



She has conducted training of officials from Latvia, Republic of Belarus, Kazakhstan and Russia on the requirements of the EU food safety legislation, risk analysis, HACCP, audits. She is the author and co-author of different guidelines for the GHP and GMP. Working for WB, she has experience in and knowledge on the relevant regulatory and institutional environment in post-Soviet countries.

She was furthermore an expert at TAIEX (Directorate-General NEAR of the European Commission) workshops on European practice of the conformity assessment bodies' accreditation in the field of food safety [AGR 57035].

Working for different international certification bodies like Baltsert, Det Norske Veritas, Lloyd Register as an international food safety quality systems auditor or technical expert, Irina has gained practical experience of internal audits, second and third party audits.

Dr Karpikova has very good communication and lecturing/training skills and speaks Latvian, Russian and English.

**Mrs Hana Maturová** is a food safety expert who works for Czech Agriculture and Food Inspection Authority. Hana has experience working as an inspector, Food Safety Manager, Food Safety Auditor, Head of Department and Food Safety Auditor. She has deep knowledge in Codex Alimentarius and EU food safety legislation and experience regarding official controls between representatives of member states and third countries, cross-border controls.

Hana has *inter alia* practical experience in the following fields:

- Auditing HACCP system
- Increased Level of Official Constrols on Certain Feed and Food of Non-Animal Origin (import/export)
- Food Composition and Information
- HACCP principles and audit techniques
- Audit System and Conducting an Audit
- EU's PDO/PGI/TSG Schemes
- Food Additives, Enzymes and Flavourings
- Food Hygiene and Flexibility
- Controls on Contaminants in Feed and Food
- Foot Hygiene at Primary Production
- Conducting an audit Advanced Level

## D. ANNEX 2. CURRICULUM VITAE (CV) FOR PROPOSED KEY PERSONNEL

### 1. Olafur Oddgeirsson, project manager and food safety expert

1. **Proposed position:** **Project manager and veterinary expert**  
Expert specialized in European legislation and enforcement.
2. **Name of firm:** Food Control Consultants Ltd
3. **Name of staff:** Olafur ODDGEIRSSON
4. **Date of birth:** 9 January 1951 *Nationality:* British / Icelandic
5. **Education:**

<i>Institution (Date: from - Date to)</i>	<i>Degree(s) or Diploma(s) obtained</i>
- Vet. College, Hanover, Germany - Tierärztliche Hochschule, Hannover, Deutschland, 1972-1977	1. <b>Veterinary Degree</b>
• Vet. College Hannover, Germany, 1978-1981	• Dr. Med. Vet: food legislation, meat inspection, food science

### 6. Membership of professional associations:

- 1984 - 1986, Editor of the Icelandic Veterinary journal;
- 1990 to 1993, member of the "Mastitis group" of the International Dairy Federation (A2);
- 1991 to 1992 President of the Icelandic Veterinary Association;
- 1992 to 1997, The Icelandic National editor for the Acta Veterinaria Scandinavica;
- From 1978, Member of the Icelandic Veterinary Association;
- From 1999, Member of the Royal College of Veterinary Surgeons.

### 7. Other training:

- Open University course in computer programming, "an object oriented approach", ID: M206, 1998, and, at the FDDI Institute in Mechelen Belgium, a seminar on LINUX, a UNIX-compatible operating system. Training in installation, configuration and administration of the LINUX operating system

#### **Countries of work experience:**

- North - Cyprus - Russian Federation – EU candidate countries - Kazakhstan - Macedonia - Malta – Iceland – Argentina - China.
- Kenya, Tanzania, Surinam, Jamaica, Belize, PNG, Fiji.

#### **Languages:**

<i>Language</i>	<i>Reading</i>	<i>Speaking</i>	<i>Writing</i>
English	Good	Good	Good
Icelandic	Good	Good	Good

German	Good	Good	Good
Danish	Good	Fair	Fair
French	Fair	poor	poor

## 7. Employment record:

From/To	Employer	Positions held
1999- today	Food Control Consultants Ltd	■ Managing Director, project manager, team leader
1992- 1999	EFTA Surveillance Authority	■ Senior Officer
1982-1992	Institute of Dairy Research	■ Director

### 7.1 Work undertaken that best illustrates capability to handle the tasks assigned:

Name of assignment or project:	<b>Strengthening Food Safety Systems through SPS measures in ACP countries. Responsible for official controls (inspections and audits) and laboratory support.</b>
Year:	03.2010-02.2016
Location:	Africa, Caribbean, Pacific countries (ACP)
Client:	9 <sup>th</sup> European Development Fund / COLEACP
Main project features:	Improve food safety in ACP countries. <b>Supporting a risk-based SPS system.</b>
Position held:	Senior Expert
Activities performed:	<ul style="list-style-type: none"> <li>- Carrying out needs assessment and capacity building. Establishing Memorandum of Agreements with beneficiaries in Africa, Caribbean and Pacific countries. Writing Terms of Reference for implementation of support and supervising the execution of the action. Evaluating individual consultants and companies. Responsible to the Team Leader of the programme. Responsible for support in the Caribbean and Pacific regions.</li> </ul>
Tasks:	Capacity building, Laboratories, official controls, food safety systems <b>including border controls.</b>

Name of assignment or project:	Approximation of EU and RF legislative and methodological basis in sanitary and phytosanitary area, Russian Federation
Year:	2007-2009
Location:	Russian Federation
Client:	FCC
Main project features:	Assistance to the Russian Federation in preparation for the WTO accession.
Position held:	Senior Expert
Activities performed:	<ul style="list-style-type: none"> <li>- Approximation of EU and RF legislative and methodological basis in Sanitary and Phytosanitary area, Russia Federation. Lectures on EU veterinary systems, animal health, veterinary public health, auditing and import regime.</li> </ul>
Tasks:	Lectures on food safety, animal health, border controls. <b>Training in audit and inspection of food establishments including border control facilities. Development of guidelines for border controls, animal health, veterinary public health and food safety.</b>

<i>Name of assignment or project:</i>	<b>Project FS 517005, Improved Food Chain Information (FCI) and Collection and Communication of Inspection Results (CCIR).</b>
<i>Year:</i>	2014-15
<i>Location:</i>	United Kingdom
<i>Client:</i>	The Food Standards Agency
<i>Main project features:</i>	Improve the information of the food chain and the communication of inspection results.
<i>Position held:</i>	Team leader, project manager.
<i>Activities performed:</i>	<ul style="list-style-type: none"> <li>- Thorough analysis of existing system of risk-based FCI/CCIR.</li> <li>- <b>Developing a new model for food chain information, capture and communication of inspection results. Proposal for risk-based ante and post mortem inspection.</b></li> <li>- Carry out public health and cost benefit analysis on the new model.</li> </ul>
<i>Tasks:</i>	<p>Managing a team of highly skilled professionals (6).</p> <p>Contribute to development of the new FCI/CCIR model.</p> <p>Reporting and quality control.</p>

<i>Name of assignment or project:</i>	TAIEX Assessment mission on dairy establishments and hygiene standards and expert visit in the veterinary sector (two missions)
<i>Year:</i>	2007
<i>Location:</i>	North Cyprus
<i>Client:</i>	FCC
<i>Main project features:</i>	Pre-accession assistance to the Turkish Community in Cyprus.
<i>Position held:</i>	Key Expert
<i>Activities performed:</i>	<ul style="list-style-type: none"> <li>■ TAIEX mission to develop a strategy for transposition and implementation of the EU veterinary legislation. . Assessment of the country's future needs for veterinary and veterinary public health (food safety) technical assistance. Prepare Terms of Reference.</li> </ul>
<i>Tasks:</i>	<b>Assessment of all dairy establishments</b> and several farms in Turkish Community in Cyprus. Assessment of the veterinary public health legislation and enforcement, including residue control, animal identification and movement controls, animal by-products and TSE controls. Assessment of slaughterhouses and cutting plants. Reporting on present status and elaboration of proposals for EU assistance with identification of main tasks.

<i>Name of assignment or project:</i>	Enforcement of Safety Standards for Production and Consumption of Animal Origin Products in Kazakhstan with particular reference to horsemeat
<i>Year:</i>	2006
<i>Location:</i>	Kazakhstan
<i>Client:</i>	FCC

<i>Main project features:</i>	<p>The approximation of the European safety standards for fresh meat to the modern conditions of Kazakhstan.</p> <p>Training of a group of professionals to have knowledge of European safety and quality assurance standards for animal origin products.</p> <p>Training the trainers. The staff of the beneficiary institute, and some parts of the veterinary services, was provided with training on European safety standards up to a degree which enables them to provide training themselves in the future.</p>
<i>Position held:</i>	Team Leader
<i>Activities performed:</i>	<ul style="list-style-type: none"> <li>■ Enforcement of Safety Standards for Production and Consumption of Animal Origin Products in Kazakhstan with particular reference to Horsemeat. Several lectures on EU veterinary systems in particular veterinary public health, auditing and <b>border controls. Inspection of border facilities</b></li> </ul>
<i>Tasks:</i>	Team leader tasks, assessment of the veterinary services, animal health, veterinary public health and laboratories in Kazakhstan. Reporting on present status and recommendations made for future projects.

<i>Name of assignment or project:</i>	Europeaid/119860/C/SV/ multi Request 05MAC01/14/012 -27/04/06
<i>Year:</i>	2006
<i>Location:</i>	Macedonia
<i>Client:</i>	ALC, as a member of the Agri-systems Consortium
<i>Main project features:</i>	<b>Framework project on assessment of long term BIP's in Macedonia.</b>
<i>Position held:</i>	Team Leader
<i>Activities performed:</i>	<ul style="list-style-type: none"> <li>■ Make recommendations for design and prepare tender dossiers for following supply and service tenders.</li> </ul>
<i>Tasks:</i>	<p>Team leader tasks. Assessment of import rules applied in FYROM. Visit to all Border Posts and possible future sites for veterinary border controls in the future.</p> <p>Reporting and elaborating on a service contract for establishing veterinary border posts and aligning the border import regime to EU rules.</p> <p>Elaboration of a supply contract for equipment for four different border posts.</p>

<i>Name of assignment or project:</i>	Transposition of the EU veterinary legislation.
<i>Year:</i>	2001-2004
<i>Location:</i>	Malta
<i>Client:</i>	FCC
<i>Main project features:</i>	Assessment of status in Malta and elaboration of veterinary legislation.
<i>Position held:</i>	Team Leader
<i>Activities performed:</i>	<ul style="list-style-type: none"> <li>■ Government contract, transposition of the whole EU veterinary food safety legislation, animal health and welfare, veterinary public health, feedingstuffs, veterinary medicinal products and zootechnics. Several lectures on EU veterinary legislation. <b>Selection of locations of new border posts. Advice on BIP construction.</b></li> </ul>

<i>Tasks:</i>	Assessment of main legislation in Malta, assessment of agri-food establishments, assessment of feedingstuff industry.  Elaboration of a Veterinary Framework Act. Elaboration of the transposition of EU legislation in the field of animal health, veterinary public health, veterinary medicinal products, zootechnics, animal welfare, import control and TSE.
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**7. Employment record (continue):**

<i>Name of assignment or project:</i>	Employment
<i>Year:</i>	1999- today
<i>Location:</i>	Based in Edinburgh Scotland
<i>Client:</i>	Food Control Consultants Ltd
<i>Main project features:</i>	See above
<i>Position held:</i>	Managing Director
<i>Activities performed:</i>	<ul style="list-style-type: none"><li>■ Day to day running of operation, management of the company.</li><li>■ Participated in numerous projects, see above</li><li>■ Project manager and team leader in various projects.</li><li>■ Writing proposals, contracting experts, project management and supervision.</li></ul>

<i>Name of assignment or project:</i>	Employment
<i>Year:</i>	1992- 1999
<i>Location:</i>	Brussels
<i>Client:</i>	EFTA Surveillance Authority
<i>Main project features:</i>	See below
<i>Position held:</i>	Senior Officer
<i>Activities performed:</i>	<ul style="list-style-type: none"><li>■ As Senior Officer of the EFTA Surveillance Authority, in Brussels, was responsible for the supervision of the uniform application and implementation in the EFTA States of a number of EU Directives covering fresh meat, meat products, milk and milk products, fish and fish products, residues in food of animal origin, fresh poultry meat, animal health issues, and other relevant decisions and recommendations in these fields.</li><li>■ Lead inspector in numerous inspection missions to the EFTA States and observer in several inspection missions to the EU Member States in co-operation with the Food and Veterinary Office of the EU (FVO). Participated in negotiations on the EEA Agreement in the veterinary field.</li><li>■ Responsible for supervising the introduction of border inspection posts in Iceland and Norway, as these countries became part of the EU's external veterinary border. Inspected all the selected sites in 1998 and 1999 and evaluated the construction plans and progress made.</li></ul>

Name of assignment or project:	Employment
Year:	1982-1992
Location:	Reykjavik, Iceland
Client:	Institute of Dairy Research
Main project features:	See below
Position held:	Director
Activities performed:	<ul style="list-style-type: none"><li>■ Responsible to the board of directors for the financial and daily running of the company. Number of employees: 8, including 5 with university education. Annual turnover of 0.5m euros. Planned and established the company on behalf of the Icelandic dairy industry.</li><li>■ As the director of the institute, responsible for mastitis research and control in Iceland.</li><li>■ Participating in providing a continuing education for veterinarians, the personnel of the dairy industry and dairy farmers, covering the general aspects of environmental hygiene and education concerning mastitis control and protection.</li></ul>

**8. Certification:**

I, the undersigned, certify that to the best of my knowledge and belief, this CV correctly describe myself, my qualifications, and my experience. I understand that any wilful misstatement described herein may lead to my disqualification or dismissal, if engaged.

Signature of staff member [or authorised representative of the staff]: Date: 05-07-17



## 2. Eduards Bakasejevs, veterinary and border controls expert

Proposed position: **Veterinary Border Post expert – team leader**

Name of Firm: Food Control Consultants Ltd

Name of Staff: Eduards Bakasejevs

Profession:

Date of Birth: 21 Sep, 1973

Years with Firm/Entity:

Nationality: Latvian

Phone/Address/E-mail: +371 26489069 edlasen@gmail.com

Membership in professional societies: Latvian Association of Veterinarians

Detailed tasks assigned:

Key qualifications: **17 years working experience in EU Member States in veterinary border inspection.**

Experience in and knowledge about the relevant regulatory and institutional environment in eastern european countries and in Moldova.

Excellent knowledge of EU and international OIE- SPS legislation and WTO-SPS requirements.

**Preparation of guidelines for Border Inspection Post structural requirements and required equipment according to the EU rules.**

Preparation of guidelines for officials and business operators, involved in the import/export of animal origin food within international requirements . Practical experience in evaluation of country approval procedures and animal origin processing establishments' accreditation for importation to the EU.

**Experience of risk assessment and risk management systems in veterinary and food control based on EU experience and in compliance with international guidelines and recommendations.**

Excellent management, communication and negotiations skills with government officials and food producers, providing training seminars.

Education:

Institution	Start date	End date	Degree / Diploma obtained
Bebrene Veterinary College	1990	1993	Veterinarian Assistant
St. Petersburg Veterinary Medicine University	1994	2000	Veterinarian
Daugavpils University	2001	2003	Master's degree in Biology
Daugavpils University	2010	In progress	PhD in Biology

Employment records:

<b>Date:</b>	Jun, 2015 - Jun, 2015
<b>Employer:</b>	OSCE
<b>Position held:</b>	Consultant
<b>Description of duties:</b>	<b>Tajikistan Workshop on developing Phytosanitary and veterinary border control systems for Tajik Border Troops, Customs service and</b>



	Ministries of Health and Agriculture.
<b>Date:</b>	Mar, 2015 - Apr, 2015
<b>Employer:</b>	TAIEX
<b>Position held:</b>	Expert
<b>Description of duties:</b>	<b>Azerbaijan.</b> Directorate-General Enlargement of the European Commission. <b>Expert mission on de-centralisation of veterinary services AGR 55753..</b>
<b>Date:</b>	Nov, 2014 - Nov, 2014
<b>Employer:</b>	DMI Associates
<b>Position held:</b>	Food Safety Expert
<b>Description of duties:</b>	<b>Vietnam.</b> Europe Aid/132045/C/SER/V; European trade policy and investment support project – EU-MUTRAP. <b>EU requirements on import of fish and molluscs into the EU.</b>
<b>Date:</b>	Nov, 2014 - Nov, 2014
<b>Employer:</b>	Ukrainian Agribusiness Club (UCAB)
<b>Position held:</b>	Expert
<b>Description of duties:</b>	Regional trainings (Harkov, Zaporozhye, Lvov). Workshop on <b>EU import conditions for food by presenting export market opportunities.</b>
<b>Date:</b>	Sep, 2014 - Apr, 2015
<b>Employer:</b>	TAIEX
<b>Position held:</b>	Speaker
<b>Description of duties:</b>	<b>Ukraine.</b> TAIEX Directorate-General Enlargement of the European Commission. Workshop on EU import requirements for vegetables, fruits, berries AGR 56875. <b>Workshop on sanitary requirements of the EU for products of animal origin AGR 56875.</b> Workshop on agricultural products of plant origin and EU import requirements of food of non-animal origin AGR 59049. Workshop on European practice of the conformity assessment bodies accreditation in the field of food safety AGR 57035. Workshop on Hazard Analysis and Critical Control Points (HACCP) System at Manufacturing of Feed and Feed Additives AGR 60103.
<b>Date:</b>	Aug, 2014 – Aug. 2015
<b>Employer:</b>	Centre for Development and Protection of Competition Policy
<b>Position held:</b>	Expert
<b>Description of duties:</b>	<b>Kazakhstan.</b> KAZNEX INVEST <b>Preparation of guidance materials preparation for exporters: How to export food to the EU</b> <b>Traditional products export to the EU</b>

<b>Date:</b>	Aug, 2014 – Dec. 2015
<b>Employer:</b>	ACE International Consultants/AECOM
<b>Position held:</b>	Team Leader
<b>Description of duties:</b>	<b>Kazakhstan.</b> WB project Consulting services for harmonization of Standards for Food Safety indexes stipulated by Technical Regulation of Customs Union. Technical assistance services as Team Leader in food safety policy and management of food control in the Project.

<b>Date:</b>	Jul, 2014 - Dec, 2014
<b>Employer:</b>	Deloitte Consulting LLP
<b>Position held:</b>	Speaker/Expert
<b>Description of duties:</b>	<b>Kazakhstan.</b> The USAID Macroeconomic Project: Trade Policy Conference entitled Expanding Central Asia's Regional Trade. <b>Preparation of Handbook on the existing problematic proceedings on SPS measures of the WTO members.</b> <b>Handbook on delimitation of authority regarding issues of technical regulation and SPS measures in the WTO.</b> Regional trainings on "Development Prospects for the Beekeeping Industry in the WTO Context". Preparation of report: Modernization of the Kazakh beekeeping industry by providing technical <b>report</b> on the main regulatory requirements applicable to marketing of honey. Prospects for the Beekeeping Industry in the WTO Context".

<b>Date:</b>	Nov, 2013 - Dec, 2013
<b>Employer:</b>	United Nations Development Programme (UNDP)
<b>Position held:</b>	International Consultant
<b>Description of duties:</b>	<b>Moldova.</b> Building Institutional Capacity of the Ministry of Foreign Affairs and European Integration. Assess on current state of Moldovan and certain selected EU member states' legislation, institutional arrangements, national procedures and documentation including laboratory methodologies in the area of official control of certain contaminants in food of non-animal origin.

<b>Date:</b>	Jul, 2012 - Aug, 2012
<b>Employer:</b>	United Nations Development Programme (UNDP)
<b>Position held:</b>	International Consultant
<b>Description of duties:</b>	<b>Moldova.</b> Building Institutional Capacity of the Ministry of Foreign Affairs and European Integration. Gap analysis and needs assessment and of the current relevant legislation and procedures in the area. <b>Evaluation of the existing veterinary border control legislation.</b> <b>Preparation of Veterinary Border Inspection Manual and procedures of veterinary control on animals and products of animal origin.</b>

<b>Date:</b>	Feb, 2011 - Feb, 2011
<b>Employer:</b>	FVS
<b>Position held:</b>	Training Expert

<b>Description of duties:</b>	<p>Twinning Project UA08/PCA/HE/15 "Support for the Ukrainian Veterinary Services in Enhancing the Legal and Technical Aspects of Food Safety Control System's project is funded by the EU.</p> <p><b>Practical on the spot training in a Border inspection post inspecting all types of goods. Implementation of control of physical check regime.</b></p>
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<b>Date:</b>	Dec, 2010 - Dec, 2010
<b>Employer:</b>	FVS
<b>Position held:</b>	Training Expert
<b>Description of duties:</b>	<p>The World Bank project LS-F-10-063 "Avian Influenza Control &amp; Human Pandemic Preparedness &amp; Response Project".</p> <p><b>Training of inspectors of Georgian National food safety, veterinary and plant protection service in the area of veterinary border control according to the EU rules</b></p>

<b>Date:</b>	Oct, 2010 - Dec, 2011
<b>Employer:</b>	Daugavpils University
<b>Position held:</b>	Lecturer
<b>Description of duties:</b>	<p>Lecturer in Parasitology and Aquaculture.</p> <p>Cross border cooperation programme 2007-2013 project LLII-110 Joint Research &amp; Technology Unit of Universities for entrepreneurs to diversify rural economics.</p> <p>Training of Latvian and Lithuanian farmers, hunters and food producers on topics related to veterinary, sanitary expertise of meat and fish.</p>

<b>Date:</b>	Jul, 2010 - Jul, 2010
<b>Employer:</b>	INCOM Ltd.
<b>Position held:</b>	Senior Expert
<b>Description of duties:</b>	<p><b>Moldova.</b> EuropeAid/125947/C/SER/MD "Support to the Implementation of Moldovan-EU agreements".</p> <p>Analyse the current legislation in force and any relevant draft regulation in the sphere of agri-food control in respect of the role of risk analysis.</p> <p>Observe and report on the implementation of current legislation regulation in the sphere of agri-food control in respect of the role of risk analysis in situ (<b>border Inspection Points</b>, food production plants).</p>

<b>Date:</b>	Jul, 2010 - Oct, 2010
<b>Employer:</b>	United Nations Development Programme (UNDP)
<b>Position held:</b>	International Consultant
<b>Description of duties:</b>	<p><b>Moldova.</b> Building Institutional Capacity of the Ministry of Foreign Affairs and European Integration.</p> <p>Consultations on the implementation of the EU "hygiene package".</p> <p>Presentation and explanation of examples of EU Member State subordinate and implementing legislation and other normative or guidance documents and procedures for Regulation EC 852/2004 and 853/2004:</p> <p>Preparation of Guidance documents on Implementation of procedures based on the HACCP Principles;</p> <p><b>Preparation of guidelines for animal slaughterhouses and food</b></p>

	<p><b>processing plants;</b>  <b>Training officials on how to conduct inspections of foreign establishments in light of the relevant International standards, guidelines and recommendations according to the EU practice and in compliance with the WTO SPS Agreement.</b></p>
<b>Date:</b>	May, 2010 - Dec, 2012
<b>Employer:</b>	INCOM Ltd.
<b>Position held:</b>	Senior Veterinary Expert
<b>Description of duties:</b>	<p><b>Moldova.</b> EuropeAid/128-463/C/SER/KZ Development and implementation of trade policies and regulations (DITP).  <b>Advice for planning and reconstruction of the Border Inspection Posts (BIP) and alignment of legislation and procedures in this area with international and WTO requirements and EU best practice.</b>  Presentation of the EU experience in the procedures on animal health, animal welfare and food safety controls at Border Inspection Points.  <b>Preparation of guidelines for Border inspection Posts structural requirements and required equipment according to the EU rules.</b>  Assistance in the organisation and delivery of the projects final conference.  Advice on control of imported goods in Kazakhstan &amp; development of WTO compatible SPS legislation/standards – Inspection of third country establishments  Developing and preparation guidelines, based on international standards, EU Regulations and Codex Alimentarius recommended codes of practices .  <b>Training officials on the regulations of how to conduct inspections of foreign establishments in light of the relevant International standards, guidelines and recommendations according to the EU practice and in compliance with the WTO SPS Agreement.</b>  Assistance to improve Kazakhstan's sanitary and veterinary import control system and to develop a regulatory framework in compliance with <b>WTO rules and FAO/OIE</b> recommendations.  Technical specifications and explanations of the EU requirements for the lists of approved or registered establishments and operators handling fish and game trophies.  Presentation of principles of certifications and certificates models accompanying fish and game trophies consignments to be imported to or sent in transit through the European Union.  Analysing relevant Customs Union legislation and making concrete recommendations for improvements in line with international requirements, land zoning procedures and certain aspects relating to the operation of slaughterhouses.  Preparation of procedures for land zoning for highly dangerous diseases affecting animals and birds.  <b>Explanation of the EU's experience on slaughterhouses.</b>  Guidelines preparation for animal slaughterhouses.  Preparing Guidance documentations on Implementation of procedures based on the HACCP principles for Food and Veterinary service.  <b>Preparing Guidelines for food processing plants and animal slaughterhouses according to EU and International rules for</b></p>

	<p><b>veterinary inspectors and business operators.</b></p> <p>Development of proposals on improvement of veterinary and sanitary control procedures and system to ensure food safety of the Republic of Kazakhstan and Customs Union on the basis of analysis of EU legislation and international experience.</p>
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<b>Date:</b>	2007 - 2012
<b>Employer:</b>	Kombo Ltd.
<b>Position held:</b>	HACCP System Consultant
<b>Description of duties:</b>	<p>Preparation and personnel training of GMP and HACCP programs: Consultations and recommendations regarding laws and health regulations for eventual exportation of production to the Custom Union countries.</p> <p>Ensuring implementation of good practice for food hygiene and for the application of HACCP principles in order to comply with EU requirements.</p>

<b>Date:</b>	2003 - 2015
<b>Employer:</b>	Daers Ltd.
<b>Position held:</b>	HACCP System Consultant
<b>Description of duties:</b>	<p>Preparation and personnel training of GMP and HACCP programs: Consultations and recommendations regarding laws and health regulations for eventual exportation of production to the EU and Custom Union countries. Ensuring implementation of good practice for food hygiene and for the application of HACCP principles in order to comply with EU requirements.</p> <p>International Market research for new clients.</p> <p>Meetings with companies involved in imports/exports.</p>

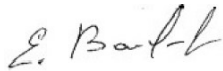
<b>Date:</b>	1999 - Ongoing
<b>Employer:</b>	Food and Veterinary Service
<b>Position held:</b>	Head of Border Inspection Post/Head of Food Safety Department
<b>Description of duties:</b>	<p><b>The control of SPS products imported in the EU</b></p> <p><b>The control of food and veterinary products imported in the EU.</b></p> <p>The control of veterinary products going as transit goods through the EU. To follow changes in the European veterinary and food legislation. To follow information and changes in RASFF database.</p> <p>Preparations of procedures for inspectors of Border Inspection post area and facilities.</p> <p>To follow information and changes in RASFF database.</p> <p><b>Managing a team of phyto-sanitary and veterinary inspectors involved in import controls.</b></p> <p>Preparation of e-learning materials for border control inspectors.</p> <p>Preparations of procedures for inspectors of Border Inspection post area and facilities.</p> <p>Meetings with Logistic companies involved in imports and Coordination of works.</p> <p>Cooperate closely with other services working at the border in particular with Customs Service and Border Guard.</p> <p><b>Training of Customs staff according to import SPS measures.</b></p>

	<p><b>Expert Member of Border Control Department Re-Organization.</b>                  Cooperation with all bodies of the state, regional and local administration in matters related to Border Management.                  Problem solving issues of contention between bodies of the state administration involved in Border Management.  <b>Implementation of Guidelines for Coordinated Border Management to the institutions involved in border control.</b>                  Coordinating procedures (e.g. concerning checks of personal consignments, the transportation of rejected and re-imported consignments, transit consignments) detailing responsibilities, powers, information exchange and order of inspection on procedure implementation between SPS Services and Custom Services..</p>
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Languages: (1 - excellent; 5 - basic)

Language	Reading	Speaking	Writing
Latvian	1	1	1
Russian	1	1	1
English	1	1	1

I, the undersigned, certify that to the best of my knowledge and belief, these data correctly describe my qualifications, my experience and me.



\_\_\_\_\_ \_05-07-17

Signature of staff member and authorized representative of the firm      Date

Full name of staff member: \_\_\_ Eduards Bakasejevs \_\_\_\_\_

Full name of authorized representative: Dr. Olafur Oddgeirsson



### 3. Irina Karpikova

#### CURRICULUM VITAE

1. Surname: *Karpikova*
2. Name: *Irina*
3. Date of birth: *30.07.1956.*
4. Education:

I-st Moscow Medical Institute, <b>sanitary-hygienic faculty</b>
Subjects: chemistry (organic, non-organic, colloidal), biochemistry, physics, mathematics, human anatomy, physiology, histology, microbiology, different medical subjects (infection diseases, therapy and others), food production, mass catering (nutrition hygiene, food safety, food technology), epidemiology, social medicine and statistic, environmental hygiene and others
1974 – 1980
doctor hygienist epidemiologist
Riga Stradina University (Latvia)
2008 – 2010
Master' s Degree (nutrition, food safety, public health)

5. Languages: Latvian– fluent, Russian – native, English- conversational

6. Trainings:

ISO 9001:2015 Update Training Cours, 2016
BRC Global Food, 7th version, SGS Latvia, 2015
ISO 22000:2005 (Food safety management systems) Auditor/Lead Auditor Training Course, (Bureau Veritas), 2013 (certified by the IRCA)
Food safety management systems, (SGS), 2012
ISO 22000 Training Cours”, (BVQI), 2008
Standard ISO 22000:2005, (BVQI), 2005
ISO 9000:2000 Series Auditor/Lead Auditor Training Course, (BVQI), 2005; Course № IATCA 17024 certified by the IRCA

7. Member of professional *Latvian preventive medicine association (Doctor of Public Health certificate)*

- organizations: Latvian food scientists association  
 Latvian dieticians and nutritionists association
8. Others skills: Food safety management, quality management, quality and food safety audit, tutor
9. Specialization: Food safety, food legislation, quality and food safety management systems

Company name:	Locija Ltd.
Date	since 2000 (Latvia)
Position:	Member of the board
Description:	Consulting and training of food and feed producers, catering: prerequisite programmes, hazard analyses, food safety management systems, quality management, internal audits, food legislation, labelling, nutrition climes, health climes and other matters.

Company name:	ACE International Consultants S.L. - AECOM
Date	2014 – 2015, <b>Kazakhstan</b>
Position:	Expert in monitoring and food safety
Description:	Consulting services for harmonization of Standards for Food Safety indexes including functional food, dietitian food, mineral water, food supplements, MRLs of Nitrates, Radionuclides, Antibiotics and Veterinary Drugs in Food stipulated by Technical Regulations of Customs Union to meet international requirements

Company name:	“Baltsert” Certification Centre
Date	since 2006
Position:	Food safety auditor or food safety expert
Description:	Practical work in conformity assessment, <u>including food producers of Republic of Belarus</u>

Company name:	Det Norske Veritas Latvia (since 2014 – DNV GL)
Date	since 2012
Position:	Technical expert
Description:	Technical expert of food safety, monitoring, food legislation

Company name:	PA „Latvian Centre of Infectious Diseases”
Date	11.05.2006. – 07.07. 2008.



Position:	Head of the Internal Audit Department
Description:	Internal audit department's activities planning, auditing, data maintenance, analysis, management report preparation, training for internal auditors of clinical laboratory

Company name:	Latvian Certification Centre (that time it was government organization)
Date	1994 – 1999 (at this time Latsert was as an authority of the Ministry of Welfare)
Position:	Food inspector
Description:	Practical work in conformity assessment: dairy, meat processing and packing plants, poultry, egg product (powder), fruit and vegetable industry, drinking water, mineral water, soft drinks, beer, bread-baking plants, bakery, confectionery, sugar, honey and others

Company name:	Latvian Food Centre (government organization)
Date	1996 – 1997
Position:	Food hygienist
Description:	Working group in Latvian legislation elaboration: 1997, March of 6-th, Regulations issued by the Cabinet of Ministers № 170 "Food Additives Authorized for Use in Foodstuffs", 1997, April of 15-th "Regulations issued by the Cabinet of Ministers № 147 "Spirit Drinks Quality and Safety Requirements"


Company name:	Latvian National Environmental and Health Centre (government organization)
Date	1986 – 1996
Position:	Head of Food Hygiene Department
Description:	Methodical work and rendering of help for local centres. Work with statistical data, risk analysis. Auditing of local centres activities (Food Departments). Elaboration of documents regulating the operations. Expertise of documents. Latvian centres specialists training. Auditing of food producers.

Company name:	Sanitary Epidemiological Centre in Gulbene (Latvian local government organization)
Date	1980 – 1986
Position:	Hygiene Department, hygienist
Description:	Inspection of local food companies and drinking water suppliers. Monitoring of food safety and drinking water. Data collection, analysis. Trainings for personnel of food companies.

**Completed projects:**

Date	Company/Position/Clients/ job description
<b>Locija Ltd</b>	
2000-2015	Implementation of food safety management systems according to HACCP principles, ISO 22000, FSSC 22000, BRC Global Food, IFS Food: JSC "Agrofirma Tervete" (Dairy farm), Savushkin product, Sluckij sirodeljnjij kombinat, Kopiljskij maslosirzavod, Kleckaja krinachka, Berezinskij molzavod -Dairy, including work with dairy farmers (Republic of Belarus), Sluskij mjasokombunat – meat processing (Republic of Belarus), Latvian producers: "Preilu siers" (Dairy), "Smiltenes piens" (Dairy), "Latvijas piens" (Dairy), including work with dairy farmers, LEV ekstraktu rupnica (plant extracts), Vinnis Ltd (honey), Livonia Ltd (drinks), "Royal Unibrew "CIDO food group" Ltd. (juices, drinking water, soft drinks, mineral water), JSC "Ventspils zivju konservu kombināts", "Stema Ltd", "Kurshu zeme Ltd" – fish processing, "Anatols" Ltd. (spices), "Liepkalni" Ltd. – (bread-baking plant), "Liepājas kafijas fabrika" Ltd. (coffee), "Daugavpils dzirnavnieks" (feed, flour) and many other food operators
2009-2010	<b>Latvian institute of agriculture economic:</b> establishment of the National scheme of quality according to LVS EN 45011:2004
2001.-2015.	<b>Training course</b> for different food industries "Food safety system and HACCP"
ACE International Consultants S.L.- AECOM	
2014 - 2015	<b>Ministry of Health of Republic of Kazakhstan:</b> Consulting services for harmonization of Standards for Food Safety indexes including functional food, dietitian food, mineral water, food supplements, MRLs of Nitrates, Radionuclides, Antibiotics and Veterinary Drugs in Food stipulated by Technical Regulations of Customs Union to meet international requirements according to EU Regulations and Codex Alimentarius Standards
<b>"European Training and Consulting centre", Sankt-Peterburg, Russia</b>	
2013.	<b>Veterinarian inspectors of Russia:</b> theme "Requirements of the EU legislation, the implementation of HACCP principles, internal audits" in the course "Strategy and Tactics of veterinary services in food safety control on the experience of the Republic of Latvia"
Latvian National diagnostic center, author of course and lecturer	
2009	<b>Veterinarian inspectors of Belarus</b> (2 weeks): EU Regulation for food and feed operators. Food safety management systems
Zygon Baltic consulting, author of course and lecturer	
2006	<b>Training course for Latvian Food and Veterinarian Service</b> (180 food inspectors) author and lector of 5 training courses: 1.food safety control measures for drinking water, mineralwater, soft beverages, juices, beer and alcohol drinks; 2.regulations for food additives and flavourings, 3. Food labelling; 4.practical assessment of HACCP system at catering companies; 5. regulation for materials intended for contact with food
Latvian federation of food producers, expert	
2006	Code of Hygienic practice: ready-for-eat foods (author) Code of Hygienic practice: processed fruits and vegetables (co-author)

Latvian Food centre, food hygiene specialist	
1996. – 1997.	<b>Working group</b> in Latvian legislation elaboration: Regulations issued by the Cabinet of Ministers № 170, 1997, May of 06- th “Food Additives Authorized for Use in Foodstuffs”
Latvian Certification centre, food safety inspector	
1994. – 1999.	<b>Conformity assessment of food manufactors, including Dairy:</b> JSC “Rigas piena kombinats”, JSC “Rigas piensaimnieks”, JSC “Jelgavas piena kombinats”, JSC “Limbažu piens”, JSC “Tukuma piens”, JSC “Jaunpils pienotava”, “Straupe” Ltd., JSC “Smiltenes piens” and many other milk processing plants
<b>Social work</b>	
1995. – 2005.	<b>LKĒVAB (Latvian Breastfeeding Promotion and Protection Association):</b> <b>working group</b> in Latvian legislation elaboration: 2001, March of 13-th, Regulations issued by the Cabinet of Ministers № 118, 119 - Requirements for follow-on formula and baby food products (composition, labelling, distribution) <b>Implementation</b> of International Code of Marketing of Breast-milk Substitutes in Latvia
2014 - 2016	Consultation and support of Latvian Coeliac disease society

Name, surname	Irina Karpikova
Signature	
Date	2017-07-05




Full name of authorized representative: Dr. Olafur Oddgeirsson

#### 4. Hana Maturová

Role within the project: **Official food controls.**

		
<b>Europass Curriculum Vitae</b>		
<b>Personal information</b>		
First name(s) / Surname(s)	Hana Maturová	
Address(es)	Schweitzerova 76, Olomouc, 779 00, The Czech Republic	
Telephone(s)	Mobile:	+420 603 152 611
Fax(es)		
E-mail	<a href="mailto:Hana.maturova@szpi.gov.cz">Hana.maturova@szpi.gov.cz</a> ; hankamat@email.cz	
Nationality	Czech	
Date of birth	28.01.1977	
Gender	female	
<b>Desired employment / Occupational field</b>		
<b>Work experience</b>		
Dates	2000 - 2017	
Occupation or position held	Inspector, Food Safety Manager, Food Safety Auditor (2000 – 2016) Head of Department, Food Safety Auditor (2017 - )	
Main activities and responsibilities	Organization of official controls, Food safety and quality controls, Food Safety Audits	
Name and address of employer	Czech Agriculture and Food Inspection Authority, Inspectorate in Olomouc, 772 85, The Czech Republic	
Type of business or sector	Supervision of non-animal origin food and meals	
<b>Education and training</b>		
Dates	1995 -2000	
Title of qualification awarded	Ing. (engineer of food technology)	
Principal subjects/occupational skills covered	Food technology	
Name and type of organisation providing education and training	Mendel University of Agriculture and Forestry in Brno	

	2015 – PhD. (postgraduate studying) Food technology Mendel University in Brno								
<b>Personal skills and competences</b>									
Mother tongue(s)	<b>Czech</b>								
Other language(s)	<b>English</b> (graduation of FCE exam, CAE - preparatory course), <b>Spanish</b>								
Self-assessment	<b>Understanding</b>				<b>Speaking</b>				<b>Writing</b>
<i>European level (*)</i>	Listening		Reading		Spoken interaction		Spoken production		
<b>English</b>	C1		C1		C1		C1		C1
<b>Spanish</b>	B2		B2		B2		B2		B2
	<i>(*) <a href="#">Common European Framework of Reference for Languages</a></i>								
Social skills and competences	intelligent, self-reliant, ambitious, energetic, goal-directed, responsible, decisive, communicative, with ability of self-control, fair-minded, independent, original, loyal, tactful, empathetic, friendly, team player								
Organisational skills and competences	flexible, responsible, with ability of planning, organizing and goal-keeping, co-operating								
Computer skills and competences	PC knowledge MS (Word, Excel, Access, Power Point, Outlook Express), Statistica 12, Internet								

<p>Other skills and competences</p>	<p>Certificates – English for the European Union;                  Certificate of food safety auditor (ISO 9001:2000); Certificate of food safety manager;                  Certificates issued by European Commission:                  - Auditing HACCP system                  - Increased Level of Official Controls on Certain Feed and Food of Non-Animal Origin (import/export)                  - Food Composition and Information                  - HACCP principles and audit techniques                  - Audit System and Conducting an Audit                  - EU's PDO/PGI/TSG Schemes                  - Food Additives, Enzymes and Flavourings                  - Food Hygiene and Flexibility                  - Controls on Contaminants in Feed and Food                  - Food Hygiene at Primary Production                  - Conducting an audit Advanced Level</p> <p>Graduation of course – Communication skills, Assertiveness in practise, Presentation and negotiation, Communication for Food Safety Auditors, Manage of Conflict</p> <p>Draft of national legislation</p>
<p>Driving licence</p>	<p>Driving licence AB</p>
<p><b>Specific international experience</b></p>	<p>Comments on international legislation (documents of Codex Alimentarius, legislation of EU), exchange of experience regarding official controls between representatives of member states and third countries, cross-border controls</p>
	

### ANNEX 3. WORK SCHEDULE

Activites		Months			
		1	2	3	4
		2017			
		A	S	O	N
1	Initial meeting				
2	Delivery of training				
<b>Deliverables</b>					
	Reports from training		X		

**Legend:**

- Meetings
- Field work
- X Submission of a deliverable

- 1 Indicate all main activities of the assignment, including delivery of reports (e.g.: inception, interim, and final reports), and other benchmarks such as Client approvals. For phased assignments indicate activities, delivery of reports, and benchmarks separately for each phase.
- 2 Duration of activities shall be indicated in the form of a bar chart.

**ANNEX 4. TABLE OF EXPERT INPUTS**

Position	Expert	Total working days	Months			
			2017			
			A	S	O	N
<b>Key Experts</b>						
Project manager	Olafur Oddgeirsson					
Food safety expert	Eduard Bakasjevs	3		1	2	
Food safety expert	Irina Karpikova	3		1	2	
Food safety expert	Hana Hana Maturová	3		1	2	
Total International Key Experts		9		3	6	



## Návrh rozpočtu

**Vývoj exportního potenciálu potravinářského průmyslu  
- jako způsob transformace ekonomiky Ivano-Frankivského regionu**

Odhad nákladů služeb, personálu a dalšího spojeného se školením

## (1) Odměna pro zaměstnance

Jméno			Celkem (CZK)
Eduards Bakasejevs			43421
Irina Kaprikova			43421
Hana Maturová			43421
<b>Sub-total (1)</b>			<b>130263</b>

Položka		Množství	Celkem (CZK)
Per-diem Eduards Bakasejevs		2	10526
Per-diem Irina Karpikova		2	10526
Per-diem Hana Maturová		2	10526
Náklady na dopravu (Eduards Bakasejevs)		1	11316
Náklady na dopravu (Irina Karpikova)		1	11316
Náklady na dopravu (Hana Maturová)		1	11316
Simultánní překlad (viz níže)		1	21053
<b>Mezisoučet (2)</b>			<b>86579</b>
<b>Celkový</b>			<b>216842</b>

## Simultánní překlad

Položka	Množství	Cena, CZK	Celkový
Systém pro simultánní tlumočení a zvuk + 50 náhlavních souprav	1	3236.84	3237
Bezdrátový mikrofon	2	131.50	263
Projektor Lumen 3000	1	570.00	579
Obrazovka o rozměrech 180 cm x 180 cm na stativu	1	158.00	158
Služby technického technika (montáž, údržba, případné odstraňování problémů)	1	1184.00	1184

Dodávka zařízení z Lvova do Ivano-Frankivska	1	1421.00	1421
Odměna pro překladatele	2	7105.50	14211
<b>Celkem</b>			<b>21053</b>



РОССИЙСКАЯ ФЕДЕРАЦИЯ

г. Санкт-Петербург  
Санкт-Петербургская  
государственная  
академия ветеринарной  
медицины

# ДИПЛОМ

БВС 0736903

Решением

Государственной аттестационной комиссии

от 24 ноября 2000 года

Удвару Георгию  
Георгиевичу

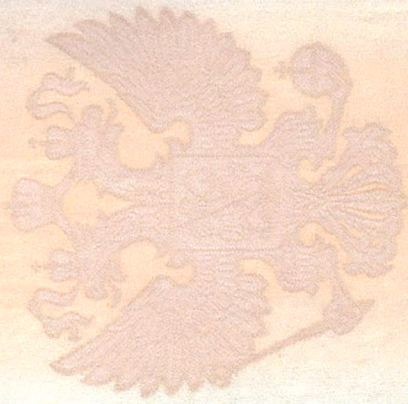
ПРИСУЖДЕНА  
КВАЛИФИКАЦИЯ

«ВЕТЕРИНАРНЫЙ ВРАЧ  
по специальности  
«Ветеринария»



Председатель Государственной  
аттестационной комиссии

М.П. [Signature]



ДИПЛОМ ЯВЛЯЕТСЯ  
ГОСУДАРСТВЕННЫМ ДОКУМЕНТОМ  
О ВЫСШЕМ ОБРАЗОВАНИИ

Регистрационный номер 16837 24 ноября 2000



# ДИПЛОМ

ЖВ № 384627

Настоящий диплом выдан Назаровой  
Ирине Михайловне

в том, что он а в 1974 году поступил а  
в I Московский медицинский  
институт имени И.И. Сеченова  
и в 1980 году окончил а полный курс  
названного института

по специальности гигиена,  
санитария, эпидемиология

Решением Государственной экзаменационной  
комиссии от "04" июня 1980 г.

Назаровой И.И.

присвоена квалификация врача -  
гигиениста, эпидемиолога

Председатель Государственной  
экзаменационной комиссии  
Ректор  
Секретарь

М.П.

Город Москва 25 июня 1980 г.

Регистрационный № 131

Московская типография Гознака. 1979.

Книжка Выда Советского Союза  
Пр. № 05 ИЮНЯ 1980 г.



И.И. Назарова  
Ирина Михайловна

**СВИДЕТЕЛЬСТВО О ЗАКЛЮЧЕНИИ БРАКА  
LAULĪBAS NOSLĒGŠANAS APRIECĪVA**

Гражданин Карников  
Pilsonis Карников фамилия Карников uzvārds.

родившийся 19 07 г. 09 августа  
dzimis 19 07 gada 09 "августе"

место рождения город Векстис  
dzimšanas vieta город Векстис

и гражданка Казарова  
un pilsoņe Казарова фамилия Казарова uzvārds.

родившаяся 19 26 г. 30 июля  
dzimusi 19 26 gada 30 "июль"

место рождения город Уфа  
dzimšanas vieta город Уфа

заключили брак Н.С.Н. всемирно  
poslēguši laulību Н.С.Н. всемирно число, месяц, год число, месяц, год dzimšanas dienā, mēnesī, gadā.

всемирно всемирно  
(цифрами и прописью — cipariem un vārdiem)

о чем в книге регистрации актов о заключении брака  
par to laulības aktu registrācijas grāmatā

19 18 года августе месяца 18 числа  
gada августе mēneša 18 datumā

произведена запись за № 1212  
izdarīts ieraksts Nr. 1212

После заключения брака присвоены фамилии:  
Pēc laulības noslēgšanas piešķirti uzvārdi:

мужу Карников  
vīram Карников

жене Карникова  
sievai Карникова

в Ригас-пилсетас Октобра rajons  
Mesto reģistrācijas padomes izpildē

Регистрационной К. А. Намебланке  
Registrajās vietā К. А. Намебланке Civilstāvokļa aktu nodalā

Органа Октябрьского районного Совета  
Starptautiskā iedzīvotāju reģistrācijas iestādes

Дата выдачи 1918 г. августе  
Apriecība izdota 19 18 g. августе



Заведующий отделом (бюро)  
M. N. Иванов записи актов гражданского состояния  
Z. V. Иванов Civilstāvokļa aktu registrācijas nodalā (biroja) vadītājs

И-МЕ № 256929  
И-МЕ № 625104  
1. декабрь 1918

ČESKÁ REPUBLIKA  
MENDELOVA ZEMĚDĚLSKÁ A LESNICKÁ UNIVERZITA V BRNĚ  
AGRONOMICKÁ FAKULTA

DIPLOM

S VYZNAMENÁNÍM

Číslo diplomu ..... 215300 .....

*Hans Mastarovský*  
jméno a příjmení

narozen(a) dne ..... 28. ledna 1977 ..... ve ..... Třinec

získal/získala vysokoškolské vzdělání studiem v magisterském studijním programu  
*Technologie potravin* ..... kód 29-01-8

Podle § 46 odst. 4 zákona č. 111/1998 Sb., o vysokých školách a o změně a doplnění dalších zákonů (zákon o vysokých školách), se mu/ji uděluje

akademický titul **inženýr** ve zkratce **Ing.** uváděné před jménem.

V Brně dne ..... 19. VI. 2000 .....

*[Signature]*  
rektor



*[Signature]*  
děkan

000078

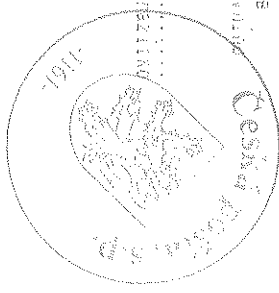
Číslo: 1012-059-006

Podle uvedených knihy poskytl důvod k  
témuž účelu podle, ustanovení a s tím související ustanovení  
s uvedenými ustanoveními, - dle účelu přiléhavě k tomu ustanova  
přípis, ustanovení a ustanovení.

Ustanovení a ustanovení ustanovení ustanovení, ustanovení  
všechny ustanovení ustanovení, ustanovení ustanovení ustanovení  
všechny ustanovení ustanovení.

Důvod k  
Ustanovení ustanovení

Podle, ustanovení ustanovení  
Ustanovení ustanovení



ČESKÁ REPUBLIKA  
MENDELOVA ZEMĚDĚLSKÁ A LESNICKÁ UNIVERZITA V BRNĚ

Příloha k diplomu č. 215300

Č. 32/2000

VYSVĚDČENÍ  
O STÁTNÍ ZÁVĚREČNÉ ZKOUŠCE

Hana Maturová  
(jméno a příjmení)

narozena 28. ledna 1977 v Vítkově

získala vysokoškolské vzdělání studiem v magisterském studijním programu  
TECHNOLOGIE POTRAVIN

na Agronomické fakultě

a vykonáním státní závěrečné zkoušky podle § 46 odst. 3 zákona č. 111/1998 Sb., o vysokých školách a o změně a doplnění dalších zákonů (zákon o vysokých školách)

z Technologie potravin živočišného původu	s prospěchem výborně	dne 19.6.2000
z Technologie potravin rostlinného původu	s prospěchem výborně	dne 19.6.2000
z Hygieny a kontroly potravin	s prospěchem výborně	dne 19.6.2000
ze Skladování a zpracování ovoce a zeleniny	s prospěchem výborně	dne 19.6.2000

a obhájením diplomové práce na téma

“Obsahově cenné látky v obilkách bezpluchého ječmene a jejich možné využití v potravinářství”

s prospěchem výborně

dne 19.6.2000

s celkovým výsledkem výborně

V Brně dne 19.6.2000



  
.....  
děkan



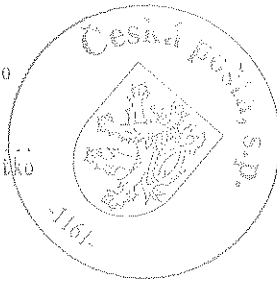
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Olomouc 12 dne 11.06.2015  
Křivánková Lucie

Kopie, Úřední razítko





DIE  
TIERÄRZTLICHE HOCHSCHULE  
HANNOVER

verleiht unter dem Rektorat des  
Professors für  
allgemeine innere Medizin und  
Krankheiten der kleinen Klautiere sowie  
forensische Veterinärmedizin  
Dr. med. vet. Wilhelm Schulze

Herrn Olafur Sveinn Oddgeirsson  
aus Tunga/Island

den Grad eines  
DOCTOR MEDICINAE VETERINARIAE  
nachdem er im ordnungsmäßigen  
Promotionsverfahren durch die Dissertation

Pharmakokinetische Vergleichsuntersuchungen nach intraartikulärer,  
intramuskulärer und intravenöser Applikation antibakterieller Therapeutika  
bei Rindern unter Berücksichtigung therapeutischer Effekte  
und des fleischhygienisch relevanten Rückstandsgeschehens

sowie durch die mündliche Prüfung seine  
wissenschaftliche Befähigung erwiesen und  
dabei das Gesamturteil " genügend " erhalten hat.

HANNOVER/DEN 27. Juni 1980

DER REKTOR



DER VORSITZENDE  
DER GEMEINSAMEN KOMMISSION  
DER FACHABTEILUNGEN - FAKULTÄT -