



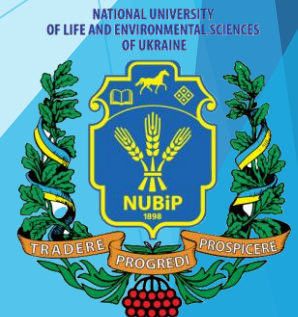
Досвід реалізації проекту **FSOLab 4**

Слива Юлія Володимирівна, кандидат технічних наук, доцент
Заступник директора з наукової роботи
Української лабораторії якості і безпеки продукції АПК
Національний університет біоресурсів і природокористування України



FoodSafety4EU

MULTI-STAKEHOLDER PLATFORM
FOR FOOD SAFETY IN EUROPE



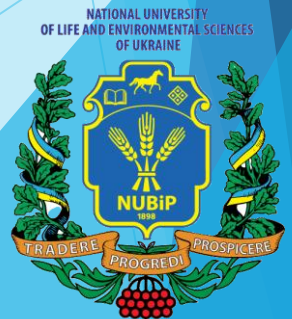
Мета проекту:

- ▶ залучення фахівців з систем безпечності харчових продуктів до визначення, розробки, впровадження та оцінки інноваційних та нових пілотних методів комунікації, передача науково обґрунтованої оцінки ризику до громадянського суспільства.



FoodSafety4EU

MULTI-STAKEHOLDER PLATFORM
FOR FOOD SAFETY IN EUROPE



Партнерство



[ABOUT FS4EU](#)

[NEWS](#)

[EVENTS](#)

[PRE-FORUM](#)

[LEARN](#)

[MEDIA](#)

[FSOLabs](#)

[CONTACT](#)

North Hub

West Hub

East Hub

South Hub

All Hubs



AGENCIJA ZA SIGURNOST HRANE BOSNE I HERCEGOVINE
АГЕНЦИЈА ЗА БЕЗБЈЕДНОСТ ХРАНЕ БОСНЕ И ХЕРЦЕГОВИНЕ
FOOD SAFETY AGENCY OF BOSNIA AND HERZEGOVINA

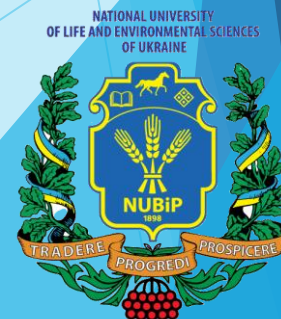


НАЦІОНАЛЬНИЙ УНІВЕРСИТЕТ
БІОРЕСУРСІВ І ПРИРОДОКОРИСТУВАННЯ
УКРАЇНИ



FoodSafety4EU

MULTI-STAKEHOLDER PLATFORM
FOR FOOD SAFETY IN EUROPE



Учасники:

List of Lab Participants FSO Lab#4

No	Organisation	Type	Country	Region	Classification	P/SP	Name (contact person)	Status	
1	UGENT (Hub West)	P	BE	W	1. Academia & Research	DOA	Celine Meerpoel (Celine.Meerpoel@UGent.be)	CONFIRMED	1
2	VSCHT (Hub East)	P	CZ	E	1. Academia & Research	DOA	Monika Tomaniova (Monika.Tomaniova@vscht.cz)	CONFIRMED	1
3	VTT (Hub North)	P	FI	N	1. Academia & Research	DOA	Hanna-Leena Alakomi (Hanna-Leena.Alakomi@vtt.fi)	CONFIRMED	1
4	CNR ISPA (Hub South)	P	IT	S	1. Academia & Research	DOA	Veronica/Nunzia	CONFIRMED	1
5	ENEA – Digital tools representative	P	IT	S	1. Academia & Research	DOA	Claudia Zoani/colleague (claudia.zoani@enea.it)	CONFIRMED	1
6	APRE – Hub leader communication	P	IT	S	1. Academia & Research	DOA	Matteo Sabini (sabini@apre.it)	CONFIRMED	1
7	Ruokavirasto (FFA)	P	FI	N	2. Policy makers & Authorities	DOA	Johanna Suomi (Johanna.Suomi@ruokavirasto.fi)	CONFIRMED	1
8	ASAE	P	PT	S	2. Policy makers & Authorities	DOA	Filipa Melo Vasconcelos (fmvasconcelos@asae.pt)	✓ Invitation sent + reminder 20/8/21	
9	National University of Life and Environmental Sciences of Ukraine	SP	UA	E	2. Policy makers & Authorities	SP	Yuliia Slyva yuliia_slyva@ukr.net	CONFIRMED	1
10	M. of. R. Aff. - Ministry of Rural Affairs of Republic of Estonia	SP	E	E	2. Policy makers & Authorities	SP	Piret Priisalu (piret.priisalu@agri.ee)	CONFIRMED	1
11	AFSCA	P	BE	W	2. Policy makers & Authorities	DOA	Xavier Van Huffel (Xavier.VanHuffel@favv-afscs.be)	CONFIRMED	1
12	AKU – pilot host	P	AL	S	2. Policy makers & Authorities	DOA	Manjola Vraja (Manjola.Vraja@aku.gov.al)	CONFIRMED	1
13	INSSQPA – pilot host	P	TU	S	2. Policy makers & Authorities	DOA	Iamia Somai (<a href="mailto:<lamia.somai@yahoo.fr>">lamia.somai@yahoo.fr)	CONFIRMED	1
14	EFSA		EU	EU	2. Policy makers & Authorities	DOA	Elisa Corsini (Elisa.CORSINI@efsa.europa.eu) Michela Zabaglia (Michela.ZABAGLIA@ext.efsa.europa.eu)	CONFIRMED	2



FoodSafety4EU

MULTI-STAKEHOLDER PLATFORM
FOR FOOD SAFETY IN EUROPE



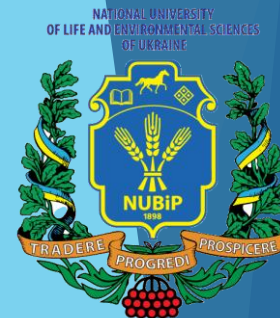


FoodSafety4EU

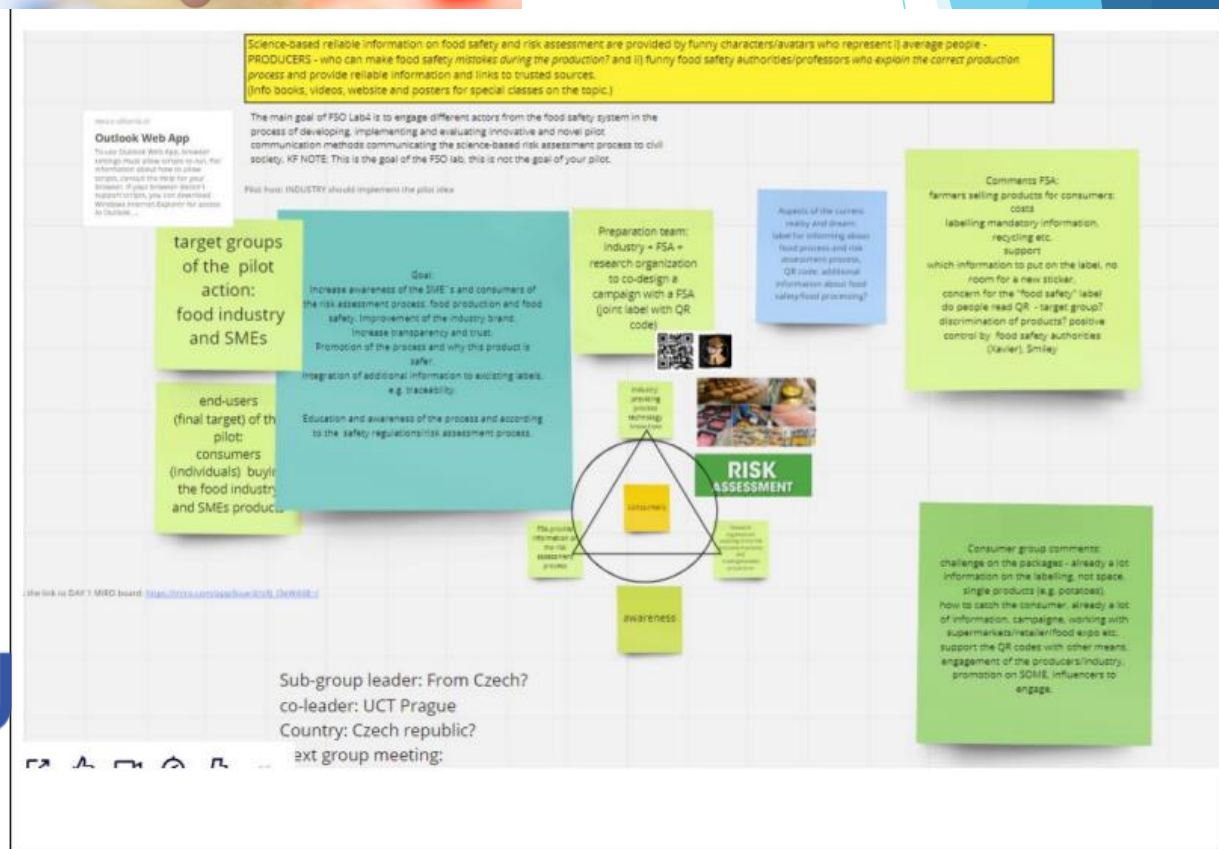
MULTI-STAKEHOLDER PLATFORM
FOR FOOD SAFETY IN EUROPE

Co-creating novel and innovative communication methods informing civil society about food safety research and the risk assessment process

FSO lab4 14-15 September 2021



1 Workshop
14-15 Вересня 2021



FoodSafety4EU

MULTI-STAKEHOLDER PLATFORM
FOR FOOD SAFETY IN EUROPE

Вивчення :

- Інформування промисловості



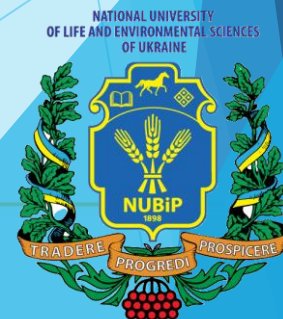
DOI: 101000613



FoodSafety4EU

MULTI-STAKEHOLDER PLATFORM
FOR FOOD SAFETY IN EUROPE

www.foodsafety4.eu





FoodSafety4EU

MULTI-STAKEHOLDER PLATFORM
FOR FOOD SAFETY IN EUROPE

Co-creating novel and innovative
communication methods informing
civil society about food safety research
and the risk assessment process

2 Workshop
08-09 листопада 2021



FoodSafety4EU

MULTI-STAKEHOLDER PLATFORM
FOR FOOD SAFETY IN EUROPE

NATIONAL UNIVERSITY
OF LIFE AND ENVIRONMENTAL SCIENCES
OF UKRAINE



NATIONAL UNIVERSITY
OF LIFE AND ENVIRONMENTAL SCIENCES
OF UKRAINE



Огляд дослідження :

- Чудово впливають герої та мультиплікаційні засоби масової інформації символів на дітей для сприйняття поведінки харчування

Вплив продуктів компанії, брендів, героїв і розваг, а також мультиплікаційних медіа символів на дитяче харчування і здоров'я:

V. I. Kraak and M. Story
Obesity Reviews
2015



ID: 101000613



FoodSafety4EU

MULTI-STAKEHOLDER PLATFORM
FOR FOOD SAFETY IN EUROPE

www.foodsafety4eu



2) Приклади з існуючих програм навчання Безпека Харчування / Громадське Здоров'я навчальний зміст для дітей



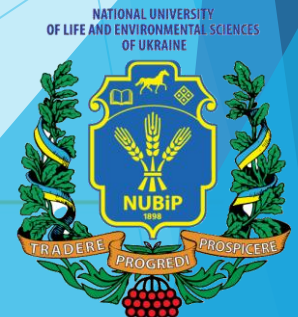
101000613



FoodSafety4EU

MULTI-STAKEHOLDER PLATFORM
FOR FOOD SAFETY IN EUROPE

www.foodsafety4.eu



Ініціатива FIGHT BAC -

Навчання безпечна їжа для дітей

- Використання наочних зображень
- Використання простих повідомлень : 4 основні практики (повідомлення): чистий, окремо, готувати, заморожений
- Дизайн гри для дітей :
 - Поради, як безпечно готувати вдома, розмальовки,
 - інструментарій діяльності (кросворди),
 - Паперові плівки,
 - Вікторина на тему безпеки харчових продуктів



DOI: 10.100613



FoodSafety4EU

MULTI-STAKEHOLDER PLATFORM
FOR FOOD SAFETY IN EUROPE

www.foodsafety4.eu

NATIONAL UNIVERSITY
OF LIFE AND ENVIRONMENTAL SCIENCES
OF UKRAINE



Харчуваннята безпека для дітей: посібник для батьків

*Навчання для батьків як готувати
безпечно з дітьми*

- Список безпечної їжі контрольно-пропускні пункти
(використовувати як натхнення для повідомлень про кулінарію?)

Безпека

RS Home > Food Safety For Kids: A Guide For Parents

Food Safety For Kids: A Guide For Parents

Cooking with kids can be an entertaining and educational experience. However, there are certain aspects of cooking that can also be dangerous if proper care is not taken. This guide gives parents an overview of the food safety rules that they should keep in mind when preparing and enjoying a cooking activity with their kids.



Facebook Twitter LinkedIn YouTube

Safety Begins with Food Shopping

It is important to instill in your kids the rules of food safety right from the start, and this doesn't have to be boring. A trip to buy food can be made into an adventure. Get your kids excited by choosing the recipe together and then making a special shopping list where kids can include their favourite foods. After the list is done, it's a good time to let your children know about a few food safety rules that will make shopping go more smoothly:

Check the Quality of the Food

When shopping for fruit, don't buy anything with broken skin, since that acts as an entryway for bacteria. Let your child play the role of the fruit inspector who checks the quality of your selections. You'll see how this safety rule can actually become a fun game. Your new food inspector can also check the expiration dates of fresh packaged food like meat, fish and dairy products. Any food that is past the expiration date — or will be by the time you plan to eat it — gets banned.

Keep Raw Meat Away from Fruits and Vegetables

When placing food in the cart, keep raw meat and fish away from foods like fruit and vegetables that you'll eat raw. Again, this can be turned into a game, with your child in charge of designating sections of the cart for each type of food and making sure they don't touch.

Shop in the right order

Dry goods should be the first items to get crossed off your list because they are least likely to get damaged. Fruits and other soft items should be fetched next so that they won't be crushed under the dry goods.

After that, you can grab the refrigerated foods, ensuring they stay nice and chilled instead of lingering in a warm shopping cart. Lastly, you can get your frozen items and head straight to the checkout. Keeping frozen foods in your cart for too long may lead them to start melting, which can be a safety risk for certain foods.

Again, your kids can play an essential role in making your quest for groceries successful. Let your little helper be in charge of keeping track of the shopping order.

It's a good idea for parents supervise their little ones during hand washing, to ensure that a thorough job is done. The World Health Organisation provides a very handy guide on [how to wash hands properly](#). If the cooking process involves touching raw meat or fish, ensure that hands are washed again before touching any surfaces or other food.

After Cooking, Clean up is Essential

When the cooking is done, make sure your kids know that there is still a bit of work to do. Cleaning up after cooking is just as important as the cooking itself. You should clean and sanitise all surfaces again, using the same cleaning product you used before. Utensils should go into hot, soapy water. Cutting boards can harbour bacteria and therefore need special attention. They should not be washed with the utensils but instead washed separately in hot, soapy water and then deep cleaned on occasion. A cleaning solution of baking soda, salt and water can be used to scrub down your cutting boards.

Preventing Accidents During Food Preparation

No Running in the Kitchen

Kitchen accidents happen occasionally, but they can often be prevented. Here are a few steps that you can take to make accidents less likely.

Make sure your kids know that there is no running allowed in the kitchen. Even when the food is finished and your children are excited to see the results of their work, they should proceed with caution. Slips and burns can occur even after the cooking is done.

Be Careful with Knives

If your child is old enough to use a knife, teach them the [rules for using one safely](#). In general, always use a cutting board so that children can cut downwards. Never let a child cut toward themselves. Knives can be dropped, which is why it is important to wear closed-toe shoes when using them.

Wipe Up Spills Right Away

If something gets spilled, be sure the mess gets cleaned up right away. Liquids on the floor can very easily cause dangerous falls. If the spill is oil based, use soap or some other cleanser to cut through the grease. Otherwise, the spot may remain slippery even after the spill is wiped away.

By keeping in mind the food safety rules outlined above, you and your kids can have a safer time in the kitchen.





101000613



FoodSafety4EU¹

MULTI-STAKEHOLDER PLATFORM
FOR FOOD SAFETY IN EUROPE

www.foodsafety4.eu





**3) Досвід
з проектування
мультфільмів-на основі повідомлень
Про здоров'я і
Освітня майстерня для дітей**



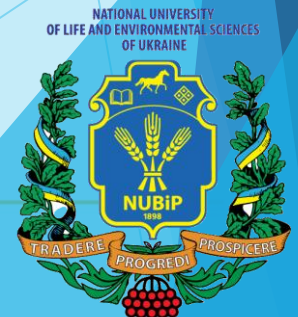
101000613



FoodSafety4EU

MULTI-STAKEHOLDER PLATFORM
FOR FOOD SAFETY IN EUROPE

www.foodsafety4.eu



ЗДОРОВ'Я веб-сайт :

Показ в ЄС переваги для громадян не використання пластику для їх здоров'я

- Створений специфічний талісман
- Дизайн мультфільму з розкадровками на односторінковому скролері
- Комплексний теми вирішувалися: ЄС правилами, Полями з безпеки, принципи з оцінки ризиків, тощо
- Ціль: дорослі



: 101000613

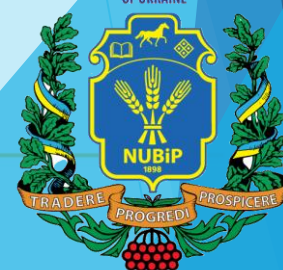


FoodSafety4EU³

MULTI-STAKEHOLDER PLATFORM
FOR FOOD SAFETY IN EUROPE

www.foodsafety4.eu

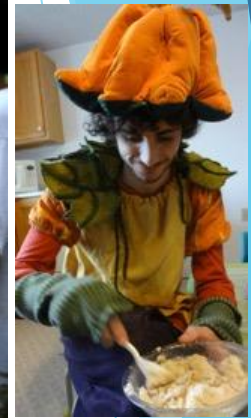
NATIONAL UNIVERSITY
OF LIFE AND ENVIRONMENTAL SCIENCES
OF UKRAINE



JEUNES POUSSÉS семінари сенсорного виховання:

Навчання Квебек (КАНАДА) дітей використовувати їх 5 почуттів для вивчення принципів здорового харчування.

- Створення з специфічний символів і костюмів
- Дизайн майстерні для дітей
- Освітня покликання: практичний, справжні історії, уроки.



101000613



FoodSafety4EU

MULTI-STAKEHOLDER PLATFORM
FOR FOOD SAFETY IN EUROPE
www.foodsafety4.eu

NATIONAL UNIVERSITY
OF LIFE AND ENVIRONMENTAL SCIENCES
OF UKRAINE



ДЯКУЮ ЗА УВАГУ!

Україна 08162,
Києво-Святошинський р-н,
с.м.т. Чабани, вул. Машинобудівників, 7
Українська лабораторія якості і безпеки
продукції АПК

(+380 96) 707-26-66

E-mail: yuliia_slyva@ukr.net



FoodSafety4EU

MULTI-STAKEHOLDER PLATFORM
FOR FOOD SAFETY IN EUROPE

