

African Food Tradition rEvisited by Research

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* PU: Public; PP: Restricted to other programme participants (including the Commission Services); RE: Restricted to a group specified by the consortium (including the Commission Services); CO: Confidential, only for members of the consortium (including the Commission Services)

D5.3.1 Training report and material

Following a workshop held in Ghana in May 2011, training of the African project partners was undertaken in Ghana, Senegal, Madagascar and Cameroon.

Senegal

This training took place from 4 to 15 July 2011. The following people attended.

Name	Organisation
Keith Tomlins	UoG-NRI, UK
Aurelie Bechoff	UoG-NRI, UK
Genevieve Fliedel	CIRAD, France
Anne-Laure Declémy	CIRAD, France
Mady Cisse	Laboratoire de Formation Continue en Industrie Agro-alimentaire, Cheikh Anta Diop Université de Dakar, BP 5005, Dakar-Fann Sénégal
Nicolas AYEISSOU	Laboratoire de Formation Continue en Industrie Agro-alimentaire, Cheikh Anta Diop Université de Dakar, BP 5005, Dakar-Fann Sénégal
Ndèye Adiarà NDIAYE DIOP	Laboratoire de Formation Continue en Industrie Agro-alimentaire, Cheikh Anta Diop Université de Dakar, BP 5005, Dakar-Fann Sénégal
Cheikh TOURE	Association Afrique Agro Export, Sot Sotrac Mermoz – BP 45.028 Dakar Fann, Sénégal
Noel Akissoe	Faculté des Sciences Agronomiques, Université d'Abomey-Calavi, 01 BP 526 Cotonou, Bénin

Ghana

Training took place from 26 November to 6 December 2011

Name	Organisation
Keith Tomlins	UoG-NRI, UK
Zahra Saleh Ahmed	Center of Excellence of Advanced Sciences (CEAS) National Research Center (NRC) El-Behooth Str. Postal code 12311Cairo-Dokki, Egypt
Wisdom Amoa-Awua	CSIR-Food Research Institute, P.O. Box M.20, Accra, Ghana
Margaret Owusu	CSIR-Food Research Institute, P.O. Box M.20, Accra, Ghana
Mary Obodai	CSIR-Food Research Institute, P.O. Box M.20, Accra, Ghana
George Anyebuno	CSIR-Food Research Institute, P.O. Box M.20, Accra, Ghana
Hayford Ofori	CSIR-Food Research Institute, P.O. Box M.20, Accra, Ghana
Theophilus Annan	CSIR-Food Research Institute, P.O. Box M.20, Accra, Ghana
Charles Torto	CSIR-Food Research Institute, P.O. Box M.20, Accra, Ghana
Charlotte Oduro-Yeboah	CSIR-Food Research Institute, P.O. Box M.20, Accra, Ghana
Charles Diako	CSIR-Food Research Institute, P.O. Box M.20, Accra, Ghana
Matilda Dzomeku	CSIR-Food Research Institute, P.O. Box M.20, Accra, Ghana
Mary Amengor	CSIR-Food Research Institute, P.O. Box M.20, Accra, Ghana

Madagascar

This training took place from 29 March to 13 April 2012.

Name	Organisation
Genevieve Fliedel	CIRAD, France
Anne-Laure Declémy	CIRAD, France
Danielle Rakoto	University of Tananarivo, Madagascar
Louissette Razanamparany	University of Tananarivo, Madagascar
2 DEA students	University of Tananarivo, Madagascar
Vonimihango Ramarason	LAS (Laboratory of sensory analysis), Tananarivo, Madagascar

Cameroon

This training took place from 11 to 27 January 2012.

Name	Organisation
Genevieve Fliedel	CIRAD, France
Anne-Laure Declémy	CIRAD, France
Robert NDjounkeu	ENSAI, University of Ngaoundéré, Cameroon
Pierre Biyanzi	ENSAI, University of Ngaoundéré, Cameroon
Charles Touwang	ENSAI, University of Ngaoundéré, Cameroon

The training involved working with products from the AFTER project. During both training sessions the following topics were covered.

- Sensory testing – practical and theory aspect. This included the experimental design, facilities, equipment and working with people. Topics covered included ethics (informed consent), running the focus group, design of questionnaires, running the sensory panels, inputting data and analysis of the data.
- Consumer testing – practical and theory aspects. This training was restricted to the ‘Central Location Testing’ method. This included the experimental design, facilities, equipment and working with consumers. Topics covered included ethics (informed consent), running the consumer focus groups, design of questionnaires, running the consumer tests, inputting data and analysis of the data.

Training Material

The training material used was based on D5.2.1 Report on the methodology definition for the sensory testing and consumer acceptance studies.