



AVRDC

The World Vegetable Center



Houssein ELSAKKA

Head of Regional Agriculture office

- Representative of the ministry in BintJbeil Caza (36 villages)
- Agriculture guide to the farmers and animal-bee keepers
- Supervise and execute all the programs of the ministry in the Caza
- Food safety monitoring and controlling

Ministry Of Agriculture



LEBANON





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Most Useful Topics

- 1. Project Monitoring and Evaluation**
- 2. Scaling up Extension / Capacity Building**
- 3. Development Communication**





Famous food industries.

- Bakeries include expanded menu from different type of food.
- These varieties and the preparation procedure lead to a high risk of contamination.





Kitchen Tools





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Smoking

Worker Hygiene



This is a food
production area



Protective
clothing
must be worn



Wash your
hands before
commencing
work



Insects and Rodents





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Objectives

- **Reduce risk of contamination by upgrading the hygiene of the process upon national and international level.**
- **Encourage and raise the awareness to costumers of the right process of baking and the hygiene in bakeries.**





SAFETY HAZARDS IN THE KITCHEN ARE EVERYWHERE



STAY ALERT!

Store your sharp knives in a sink full of soapy water. You might reach in and get a bad cut.
Dressed, wash each knife by itself. To dry, run a dishcloth along the back side of the blade.



- Use only one appliance at a time in each outlet.
- Unplug appliances when they are not being used.
- Pull the plug gently. Never yank on the cord.
- Keep cords out of the way so appliances won't get pulled over accidentally.
- If food gets stuck, turn the appliance off and waiting is better than burning the food.
- Never use appliances near water or with wet hands.



Keep Food Safe Temperatures

Keep all food either hot or cold. This will stop dangerous bacteria from growing. Do not keep room temperature for over two hours.

- Cook and reheat at temperatures above 75°C
- Refrigerate at temperatures below 5°C (41°F)
- Freeze at temperatures below 0°C (32°F)



Fry with Caution

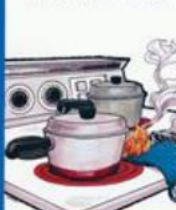
Cook greasy foods at medium or low heat. If the food is dry, water on food causes hot fat to splash on you.

1. Turn off the burner.
2. Cover the pan.
3. Pour baking soda or salt on the flames.



Keep Burners Clear

Be sure that books, papers, plastic containers, bottles, and all other items are kept away from burners. A burner that is turned off can still heat.



SMALL TIPS, BIG BENEFITS

Dont's



Always keep the cylinder in an upright position.



Never connect one cylinder to two stoves.



Always keep the stove at a higher level than the cylinder.



Always keep the regulator closed when cylinder is not in use.

Do's



Dont's



Never cover the rubber tube. Always leave it uncovered.



If cylinder is stored in cupboard, ensure adequate ventilation.



Never leave the stove unattended while cooking.



For greater safety and a longer-lasting hose, always use SURAKSHA LPG HOSE



ards or not.



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ماذا تعرف عن الزيتون؟



هذا المشروع هو في إطار دعم قطاع زراعة الزيتون في قضاء بنت جبيل والممول من قبل مشاريع الأثر السريع لليونيفل.

الإشراف الفني: المركز الزراعي في بنت جبيل
للمراجعة الاتصال بالمركز الزراعي في بنت جبيل
+9617450034



عين الطاووس



المكافحة:
المبيدات الفطرية النحاسية (الجنزارة)

سل الزيتون



المكافحة:
-المبيدات الفطرية النحاسية(الجنزارة)
-قطع الأغصان المصابة وحرقها، تعقيم
الأدوات المستعملة (مقص...)

فراشة الياسمين



المكافحة:
-مبيد حشري: ديمتوات
- مبيد بيولوجي: *Bacillus thuringiensis*

أهم أمراض وآفات الزيتون

ذباب الزيتون



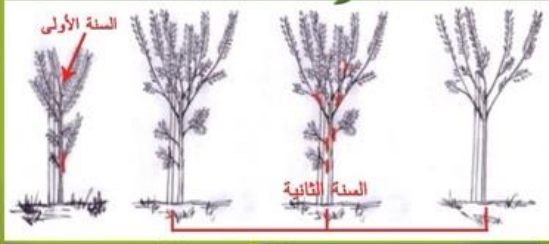
المكافحة:
- مبيد حشري: ديمتوات
- مصائد غذائية تحوي هيدروكربونات البروتين أو ملح الأمونيوم
أو السمك التن.

الخز



المكافحة:
- التقليم الصحيح بإدخال أشعة الشمس إلى الشجرة
- التهوية و الدهن بالكلس والجنزارة.

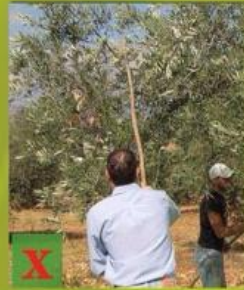
التقليم



نظافة المعصرة



طرق القطف



النقل



التسميد



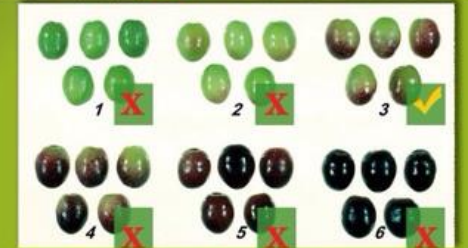
الزيتون وطرق الاعتناء به

الري



الري خاصة في فصل الصيف مهم جداً للمحافظة على الثمار وعدم سقوطها واكتمال نمو لها وتفادي تجمعها والحصول على نوعية أفضل من الزيت.

موعد القطف



عندما يبدأ تحول لون القشرة من الأخضر الى اللون الأسود وذلك حسب الصنف (50 %).



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Challenge

- **Get a permission from the Minister of agriculture, health (if possible) to force all bakeries to post these awareness information.**
- **Find a funding source.**





