



Safe Vegetable Production

World Vegetable Center
East and Southeast Asia
Kamphaeng Saen, Thailand
19 - 30 November 2018



Eating vegetables is healthy, but how do we ensure they are safe to eat? Farm-level pesticide use is particularly high in vegetable production, causing increasing concern about the safety of vegetables among consumers in poor and rich countries alike. Another problem is microbial contamination of vegetables—usually resulting from the use of contaminated water in production and postharvest handling.

The food industry, producer organizations, governments and NGOs have launched initiatives to improve food safety through the use of common standards for good agricultural practices (GAP). Thailand has been leading the way in Southeast Asia with a public GAP standard that has been adopted by hundreds of thousands of farmers, and various private standards for organic and safe production.

Standards are usually explicit about what farmers are not allowed to do, but often do not provide much information about how to manage vegetable pests and diseases without the use of chemical pesticides. There is therefore a need to train farmers in integrated pest management (IPM) as part of GAP training. The **37th International Vegetable Training Course (IVTC)**, jointly organized by the **World Vegetable Center** and **Kasetsart University**, aims to fill this gap.

COURSE OBJECTIVE

This two-week course will give participants hands-on experience in safe vegetable production techniques. It will inform participants about:

- Thailand's experience with GAP certification including the Q-GAP and ThaiGAP standards
- Healthy seed and seedling production and vegetable grafting methods
- Sustainable soil fertility management
- Pest and disease diagnosis
- Integrated pest management for key vegetable crops
- Postharvest management and processing



DATES

19-30 November 2018

WHO SHOULD ATTEND

Early- and mid-career professionals working in agricultural research, development and extension with an interest in enhancing their knowledge on safe vegetable production.

The course is particularly suitable for staff of development-oriented projects promoting safe and sustainable vegetable production.

The course is focused on Asia, but participants from other regions may be interested to join.

TRAINING METHOD

The course is taught by experts from the World Vegetable Center, Kasetsart University, and the Department of Agriculture (Thailand). Instruction will be in English. The training methods are a combination of classroom lectures, hands-on exercises, and excursions to vegetable markets and to farmers who are following GAP and organic standards.

ACCOMMODATION

Participants will be accommodated in the International Dormitory at Kasetsart University, Kamphaeng Saen Campus. Rooms include air conditioning, refrigerator, TV and Internet.

FEE

USD \$1,900 includes training fee, accommodation, meals, local transportation, excursions, and local health insurance. Not included are airfare and the cost of the visa application.

Course organizers are unable to provide scholarships or to offer discounts.



APPLY NOW!

Safe vegetable production benefits farmers, retailers, and consumers.

Expand your skills to meet the growing demand for a safe, sustainable food supply.

HOW TO APPLY

Please fill out the registration form at:

<https://ivtc.avrdc.org/>

or send an email to:

ivtc@worldveg.org

APPLICATION DEADLINE

19 October 2018

The maximum number of participants is 30. Registration operates on a first-come, first-serve basis. Payments must be received by 19 October 2018. The organizers will assist in the visa application process, but the responsibility to obtain a valid visa remains with the applicant.

FURTHER INFORMATION

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