

**TECHNICAL ASSISTANCE**

Communication from Cameroon

1. The Government of Cameroon has been resolutely committed to product and production system standardization since 1999, when the Ministry of Industrial and Commercial Development, pursuant to Law No. 96/11 on Standardization of 5 August 1996, effectively launched its standardization activities.

2. Around 180 Codex Alimentarius Commission food standards were adopted and approved as national standards in Cameroon in 2000, 2001 and 2002. These standards deal with areas as varied as the following:

- Fruit and vegetables;
- meat and meat products;
- fish and fisheries products;
- milk and dairy products;
- catering;
- pesticide residues and veterinary drug residues;
- food additives;
- recommended international codes of practice on food hygiene and the Hazard Analysis and Critical Control Point (HACCP) system.

3. Given the difficulties experienced by Cameroonian enterprises in implementing these approved standards and the ever-increasing demands on food products for export to the European Union, the Ministry of Industrial and Commercial Development is planning as of 2003 to help food-processing enterprises, in particular those dedicated to export, to implement mechanisms enabling them to comply with product and production system standards, especially good hygiene practices (GHPs) and the HACCP system.

4. It stands to reason that such a project requires intense training (both theoretical and practical) for the staff responsible for standardization and quality management who will be carrying out such work in the field. The Government of Cameroon therefore requests the organization of a theoretical and practical training course at AFAQ - ASCERT International S.A. in France covering the following areas for three Ministry of Industrial and Commercial Development officials responsible for standardization and quality management:

- Development and implementation of good hygiene practices and good manufacturing practices for food-processing enterprises, from primary production to distribution;
- implementation of the HACCP system;
- audits with a view to HACCP attestation;
- environmental reviews and implementation of standard ISO 14001;
- creation of an enterprise certification system on the basis of ISO 9001 and ISO 14001, and the HACCP system.

5. The aim of this course is to train the staff who will be responsible for monitoring enterprises and helping them to improve the quality of their export products. The Government of Cameroon is seeking assistance with the funding of this course.

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