

Quality management along organic agri-value chains in developing countries

Production – Post-harvest technology – Processing – Marketing – Trade



International DAAD-Alumni Seminar

held in
Witzenhausen, Germany
from
February 2nd 2015 (arrival date)
to
February 10th 2015 (departure date to Nürnberg)

U N I K A S S E L
V E R S I T Ä T

DITSL
where science meets people

DAAD
Deutscher Akademischer Austausch Dienst
German Academic Exchange Service



organized by the Department of Agricultural Engineering in the Tropics and Subtropics at the Faculty of Organic Agricultural Sciences of the University of Kassel

in close cooperation with the German Institute for Tropical and Subtropical Agriculture (DITSL)

funded by the German Academic Exchange Service (DAAD)

assisted by DEULA Witzenhausen



Background & Objectives

The trade of organic products is expanding worldwide and has a volume of over 40 billion US\$. For developing and emerging economies in tropical and subtropical regions it is therefore a promising option to establish and stabilise value chains in organic production, and the increasing representation of African, Asian and Latin-American countries in the annual world organic fair BioFach indicates their investment into this sector. This has triggered a high demand in these countries for expertise and scientific exchange to create international certification- and trade networks. Establishing applicable value chains based on organic agriculture can therefore be an important contribution to a sustainable development of these countries, taking into account economic, ecological and social aspects of sustainability. In this context, the University of Kassel and the German Institute for Tropical and Subtropical Agriculture (DITSL) have developed a training program held in the framework of the

International DAAD-Alumni Seminar
“Quality management along organic agri-value chains in developing countries”
held **February 2nd 2015** (arrival date) to **February, 10th 2015** (departure to Nürnberg)

in Witzenhausen, Germany

followed by a visit to the world's leading trade fair for organic trade

"BioFach 2015"

February 11th - 14th 2015 in Nürnberg, Germany

The seminar will offer a strategic platform to both the participants and resource persons for exchanging knowledge and experience on organic farming and adapted value chains, as well as on the political, economic and societal potential in developing and emerging countries. Professional discussion on organic agriculture in the participants' home countries as well as presentations of external resource persons on organic production, manufacturing, quality management, certification and marketing will ensure a high benefit for the participants. This intensive exchange will be complemented by a visit of the organic trade fair “BioFach 2015”, where the

participants will profit from ample networking opportunities with agricultural producers, companies of food manufacturing, certification and marketing and other stakeholders.

The program is organized and hosted by the Department of Agricultural Engineering in the Tropics and Subtropics (Prof. Dr. Oliver Hensel – project leader) and the Department of Organic Food Quality and Food Culture (Prof. Dr. Dr. h.c. Angelika Ploeger) of the Faculty of Organic Agricultural Sciences of the University of Kassel in close cooperation with the German Institute for Tropical and Subtropical Agriculture, DITSL Witzenhausen, and with financial support of the German Academic Exchange Service (DAAD).

The seminar targets German university alumni from developing countries (DAC country nationals) who are professionally involved in production, handling, transport, processing, marketing, certification, accreditation or legislation in the field of organic agriculture and in the framework of rural or urban, public or private sector development, and/or who are working for public bodies or private enterprises, academic, educational or development organizations. Besides promoting exchange between the participants in the field of organic production and processing, the seminar will facilitate international scientific cooperation and qualify the participants in the field of quality management along organic agri-value chains. The seminar will foster exchange of experiences, establishment of international networks between the participants, scientific discourse on organic agri-value chains, and international academic cooperation in this field. It will stimulate and promote ideas for joint research, strategy development and knowledge transfer.

The DAAD-Alumni Seminar and its Organizers

DITSL – German Institute for Tropical and Subtropical Agriculture

DITSL is a non-profit limited liability company (GmbH) at the Faculty of Organic Agricultural Sciences of the University of Kassel at its campus in Witzenhausen. DITSL supports capacity building and human capacity development, technology development, collaborative learning and rural innovation worldwide. It initiates, conducts and fosters research, and raises public awareness on sustainable regional management and resource and land use with a focus on agro-ecosystems,

knowledge systems, food safety and security, food- and product-chain development and related issues. The institute follows an inter- and transdisciplinary social-ecological research approach and puts an emphasis on sub/tropical low external input systems and organic agriculture in the tropics as two major fields of activities and expertise.

University of Kassel – Faculty of Organic Agricultural Sciences

Since 1971, Witzenhausen is home to the agricultural faculty of the University of Kassel. For 20 years Organic Agriculture has been the cornerstone of the curriculum. Since 1995 the faculty focuses on organic agricultural sciences and has changed its name to "Faculty of Organic Agricultural Sciences". The faculty is known for its applied, interdisciplinary and open-minded education of students from different countries and cultures. The relatively small number of 1.000 students, the close proximity of all facilities, the individual contact to staff and lecturers and the intimate atmosphere of a small town create a conducive environment for research and academic training. The faculty's main aim is to impart extensive expert knowledge, which is an essential pre-requisite of sustainable agriculture with regard to different agro-ecological and economic conditions. The general objective of the faculty's research approach is the development of site-specific solutions with minimal use of non-renewable resources for the sustainable protection of the food basis of a rapidly expanding world population. The main principles behind this are the maintenance of nutrient cycles, the reflected use of means in organic agriculture and food production, the balanced relation between productive and 'non-productive' areas such as landscape protection, and the link between agricultural practice, regional market and rural development. Training and research are directed towards these topics through elaboration of cause-effect-relationships in system approaches.

Important aspects of social justice must be considered and protected to ensure the sustainable provision of food. This is at the heart of the faculty's longstanding international commitment. Therefore, all graduates will, through their course of study, be able to make socially responsible contributions with regard to sustainable agriculture, land use, food production and trade. In order to gain a broad understanding of the field of organic agriculture, an interdisciplinary approach in teaching is very important. Students learn to work in a case-specific and methodical

manner. In addition, they acquire key qualifications, such as team work ability, interdisciplinary thinking, and responsibility, enabling them to develop modern and practical solutions to problems.

The Faculty comprises 20 departments, one of which is the Department of Agricultural Engineering with its Experimental and Demonstration Site for Irrigation and Solar Technology "Am Sande", where the DAAD-Alumni Seminar takes place.

Organizational Team -



Professor Oliver Hensel
Project Leader



Vera Sternitzke
Project
Coordinator



Mareike Aufderheide
Organizational Team



Paula Brenner
Organizational Team



Clemens Voigts
Organizational Team



Annette Holthoff
Organizational Team

**Information and emergency phone:
015785351998**

DAAD-Alumni-Seminar Program Witzenhausen
“Quality management along organic agri-value chains in developing countries”
 Monday, 2nd – Tuesday, 10th of February 2015

Monday, 02.02.2015

Arrival of participants

Check-in to accommodation

20:00 Welcome dinner at hotel DEULA

Tuesday, 03.02.2015

07:00 – 08:30 Breakfast at Hotel

09:00 Welcome, registration and introduction of participants; Prof. Dr. P. von Fragstein
 Organizational matters, logistics; Prof. Dr. O. Hensel
 Introduction to the program Organizational Team
(Location: DAAD-Seminar venue; see map on page 11)

10:00 Guided tour of the university campus and facilities Organizational Team

11:00 Reception by the mayor of Witzenhausen in the town hall M. A. Fischer

Lunch (Mensa)

Lecture: Agricultural value chains in developing countries – Prof. Dr. O. Hensel
 Prevention of post-harvest losses (quantity, quality, value)
 and options for added value

Participants' presentations (part 1): Current state and Alumni
 perspectives of organic agriculture in the participants' Prof. Dr. O. Hensel
 home countries

Individual dinner

Wednesday, 04.02.2015

07:00 – 08:30 Breakfast at Hotel

09:00 – 11:00 Lecture: Principles of organic agriculture: nutrient cycles, Prof. Dr. P. von Fragstein
 soil fertility, energy- and water efficiency

11:00 – 12:30 Lecture: Truly organic: How to protect organic integrity Dr. J. Neuendorff
 through effective certification

Lunch (Mensa)

14:00 – 15:30 Lecture: Practical certification - examples from Africa, K. Braun

Latin America and Asia

15:30 – 17:00 Lecture: Principles of organic food quality Dr. J. Kahl
Individual dinner

Thursday, 05.02.2015

07:00 – 07:45 Breakfast at hotel

08:00 **Excursion** (departure from hotel DEULA): M. Buley

10:30 – 12:30 Dottenfelderhof (organic farm), Guided tour

12:30 – 14:30 Cheese maturity examination and lunch, make your own cheese and try it together with homemade bread and juice

14:30 – 16:00 Roundtable with Margarete Hinterlang and other experts from Dottenfelderhof

16:00 – 16:30 Farm shop

16:30 Departure Witzenhausen

Individual dinner

Friday, 06.02.2015

07:00 – 08:30 Breakfast at hotel

10:00 Workshop (part 1): Marketing of organic products – regional and international value chains; organization of small-scale farmers for certification, processing and marketing M. Buley

Lunch

14:00 Workshop (part 2): Marketing of organic products – Export planning to EU markets, marketing channels, Four-P-Approach, business plan development, permaculture principles for agriculture and businesses M. Buley

19:30 Intercultural evening All, Alumni
(Location: Seminar venue)

Saturday, 07.02.2015

07:30 – 08:45 Breakfast at hotel

09:00 – 12:00 Participants' presentations (part 2): Current state and Alumni

	perspectives of organic agriculture in the participants' home countries	Prof. Dr. O. Hensel
	Individual lunch (Mensa is closed!)	
14:00 – 15:30	Lecture: Food safety, International Food Standard IFS and Global GAP; Quality management system, HACCP and its Implementation, Hygiene Audits	S. Schneller
18:00	Bio-Hotel Werratal: Presentation of the „Bio-Hotel“ concept Dinner at the restaurant	

Sunday, 08.02.2015

08:00 – 10:00	Breakfast at hotel	
To be announced	Cultural program in Kassel (Departure from Witzenhausen by public transport)	Organizational Team
	1. Guided Tour of the City	
	Optional:	
	a. Ottoneum – Museum of National History	
	b. Planetarium – Orangerie	
	c. Documenta Modern Arts Gallery	
	d. Museum for Sepulchral Culture	
	Individual dinner	

Monday, 09.02.2015

07:00 – 08:30	Breakfast at Hotel	
08:45	Excursion (departure from hotel DEULA):	Organizational Team
09:30	Experimental and Demonstration Farm - Hessische Staatsdomäne Frankenhäuser (Kassel University)	
	Lunch	U. Dietrich
14:00 – 15:30	Contigo (Fair trade retailer, Göttingen)	
18:00	Dinner	

Lunch and coffee breaks are included into the program at a convenient time

DAAD Program BioFach Trade Fair Tuesday 10th – Saturday 14th of February 2015

The following days are organized by the DAAD, program details are subject to change

Tuesday, 10.02.2015

07:00 - 09:00	Breakfast at Hotel and check out
09:30	Departure to Nürnberg (from hotel DEULA by bus)
14:00 -16:00	Arrival / Check-In Hotel
16:00	Welcome Presentation at the Hotel
18:00	Welcome Dinner at the Hotel Restaurant

Wednesday, 11.02.2015

08:30	Collective Departure by bus to the BIOFACH
09:00 - 16:00	Individual visit of BIOFACH
16:00	Guided city tour by bus - optional walking tour -

Thursday, 12.02.2015

08:30	Collective Departure by bus to the BIOFACH
09:00 – 15:00	Individual visit of the BIOFACH
15:00	Forum
16:00	Individual visit of the BIOFACH
18:00	"Standpartyabend" at the fair

Friday, 13.02.2015

08:30	Collective Departure by bus to the BIOFACH
09:00	Individual visit of the BIOFACH
11:00	Presentation of Seminar Results at the trade fair
12:00-14:00	Individual visit of the BIOFACH
14:00	Forum

15:00 Individual visit of the BIOFACH

18:00 Farewell Dinner

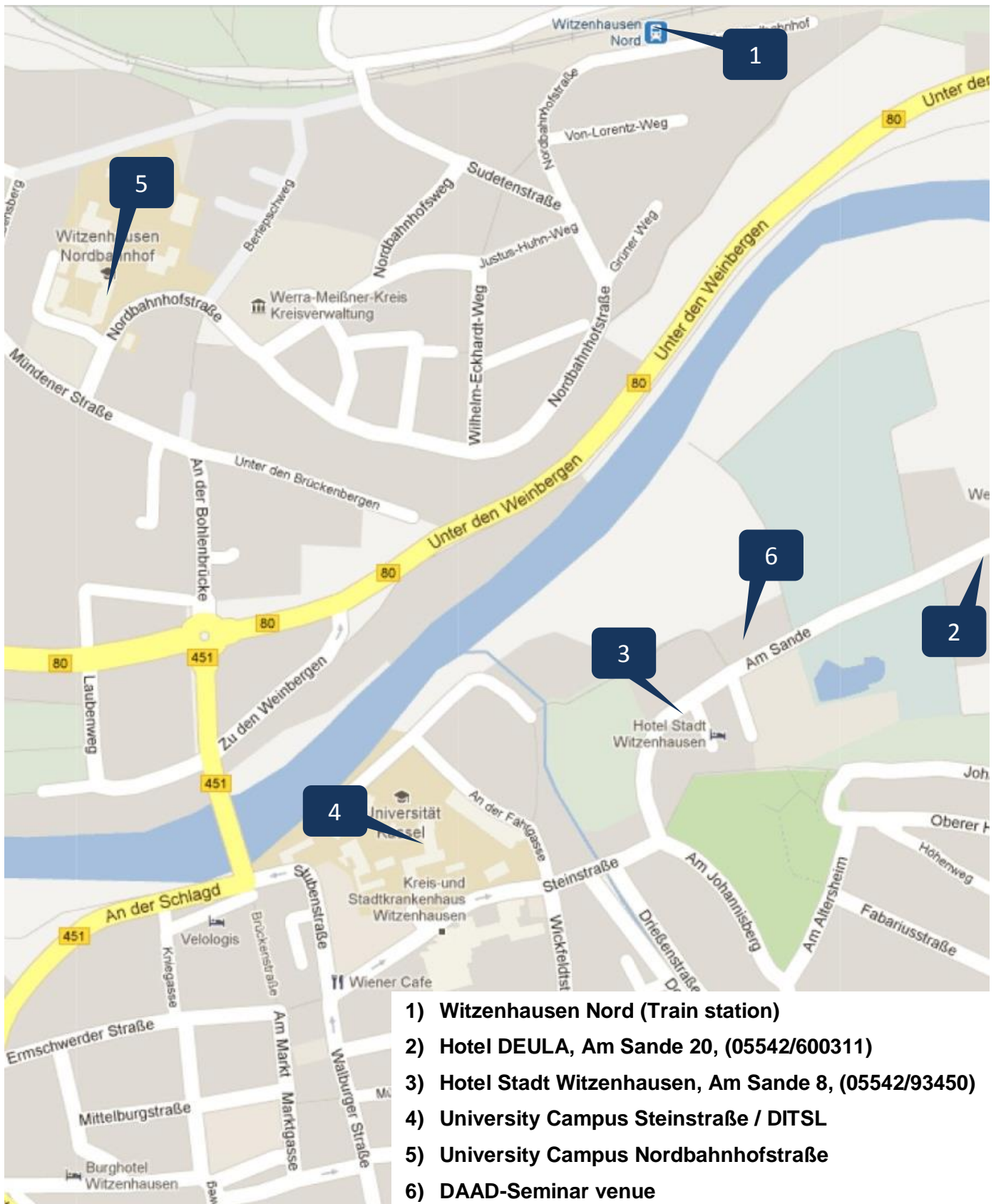
Saturday, 14.02.2015

Morning to 12:00 Check-out, departure

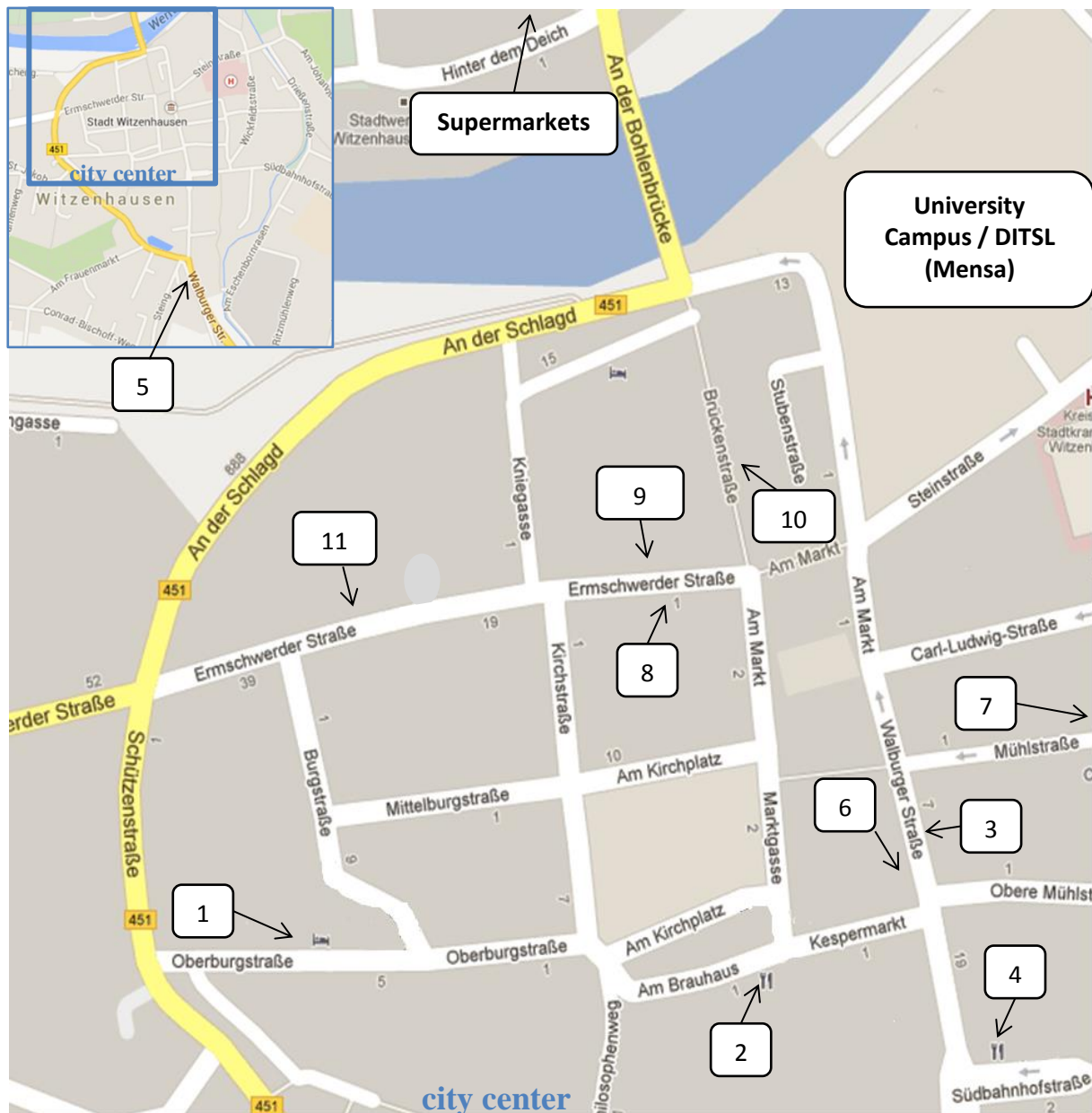
Participants

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Mrs	Le Le	Win	Myanmar	lele.win@fao.org

City Map of Witzenhausen



Restaurant map of Witzenhausen



1. **Schinkels Brauhaus (German food)**
 Oberburgstr. 12, (05542 – 91 12 10)
 Monday – Saturday 17:00 – 01:00
 Sunday 11:00 – 01:00

2. **Gasthaus zur Krone (German food)**
 Kespermarkt 11, (05542 – 5 02 80 33)
 Daily (Friday closed) 11:00 – 14:00, 17:00 – 00:00
 Sundays 11:00 – 00:00

- 3. Imbiss Pizzeria Jan (offers halal meat)**
 Walburgerstr. 11, (delivery service: 05542 – 50 79 79)

Monday – Friday (Thursday closed)	11:00 – 23:00
Saturday	11:00 – 14:00, 16:00 – 23:00
Sunday	14:00 – 23:00
- 4. Syrtaki (Greek food)**
 Südbahnhofstr. 1, (05542 – 18 11)

Tuesday – Friday, Sunday	12:00 – 14:30
Monday – Thursday	18:00 – 23:00
Friday – Sunday	18:00 – 24:00
- 5. Pizzeria Rialto I (Italian food)**
 Walburger Str. 49, (delivery service: 05542 – 18 70)

Daily	12:00 – 14:00, 18:00 – 23:00
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- 6. China Restaurant Shanghai (Chinese food)**
 Walburger Str. 16, (05542 – 50 30 20)

Daily	11:30 – 15:00, 17:30 – 23:00
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- 7. Ristorante Pizzeria Mare & Monti (Italian food)**
 Gelsterstr. 3, (05542 – 30 39 186)

Tuesday – Saturday	17:30 – 22:30
Sunday	11:30 – 14:30, 17:30 – 22:30
- 8. Euro Döner – Pizzeria (offers halal meat)**
 Ermschwerderstr. 5, (delivery service: 05542–50 58 10)

Monday – Saturday	10:00 – 23:00
Sunday	11:00 – 23:00
- 9. Rialto II Pizza Imbiss (Italian and Indian food)**
 Ernschwerderstr. 12, (delivery service: 05542 – 72 752)

Daily	11:30 – 22:45
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- 10. Sesam Imbiss (offers halal meat)**
 Brückenstr. 8, (delivery service: 05542 – 5000 924)

Monday – Friday	11:00 – 23:00
Saturday	16:00 – 23:00
Sunday	13:00 – 23:00
- 11. Pizzeria Buon Appetito (Italian Food)**
 Ermschwerderstr. 30 (05542 – 5 02 66 11)

Monday-Sunday (Tuesday closed)	11:30 – 14:30 17:30 – 24:00
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