

Summary report of Food safety training for Rahama Market Processors & Traders

On May 20th and 21st, 2024, the “Research project to support Africa’s micro small and medium enterprises to deliver affordable, safe and nutritious food” – RSM2SNF held a 2-day food safety training for fish processors/traders in Rahama market, Ibadan, Oyo State. The in-person event led by the project’s food safety lead, was held at the University of Ibadan, Center for Sustainable Development on Awolowo Road, Bodija Ibadan. It had about 80 participants each day, including traders, fish processors, government officers (local government leaders and environmental health personnel), researchers and academics who are involved with food safety and/or the fish value chain in Nigeria.



Fig 1: Prof Oyinkan Tasié the RSM2SNF stakeholder engagement lead giving the welcome remarks

The first day's session began with an opening prayer from one of the participants, followed by a welcome remark by the project's stakeholder engagement lead. This was followed by a presentation on the training overview and "The General principles of learning for Trainers" by the project's principal investigator. She spoke on the project's overview which included the objectives and goals of the RSM2SNF and on the principles of learning for trainers which includes being open to learn also from the trainees. She further explained this by noting that the food safety training is not just for the participants but also for the project team to better understand fish processors/traders' current handling practices in order for all to work together to discover ways of improving these practices.



Fig 2: Prof Saweda Liverpool-Tasie, the PI during the presentation on the project overview

The food safety lead thereafter worked with trainees going through each module of the RSM2SNF training **manual** on basic food safety and hygiene practices for fish and fish products produced. Modules 1 to 3 were taken on day 1, and modules 4 to 6 were taken on the second day. This manual was developed from a guide for good Hygiene and Handling practices guide developed by the project in 2023 (See [here](#)). After each module, there were question-and-answer sessions where participants asked questions and provided feedback to the facilitators. Though all presentations were in English, the project engaged the service of interpreters who interpreted throughout the event from English to Hausa Language and vice versa to ease the communication gap as Rahama market has predominantly Hausa-speaking traders.



Fig 3: Prof Obadina, the Food safety lead during his presentation



Fig 4



Fig 5

Fig 4 & Fig 5: Trainees asking and answering questions

Survey administration

On day one, before the training, baseline data was collected on the processors/traders' attitude to, and knowledge of food safety practices, through a questionnaire administered to participants. On day 2, at the end of the training, another survey was administered to evaluate participants' understanding of the concepts and practices provided during the training. The interpreters also did the administration of the survey.



Fig 6



Fig 7



Fig 6,7 & 8: Survey Administration by the interpreters

Some of the keynotes from the training include

- (1) Processors/traders would like such training to be continuous and expressed their willingness to continue the interaction with the project along co-creating an intervention that would assist them in improving their hygiene practices while trading/processing their fish.
- (2) Processors/traders also expressed their commitment to encourage other traders to unlearn bad processing methods and learn new techniques that can help in the safe processing of fish.

The processors/traders appreciated the management of the project and were convinced that putting the knowledge gained from the training into practice will enable them to attract both local and foreign investors to their markets which will in turn, increase their income and help keep the youths in the trade out of trouble.

Photo Gallery

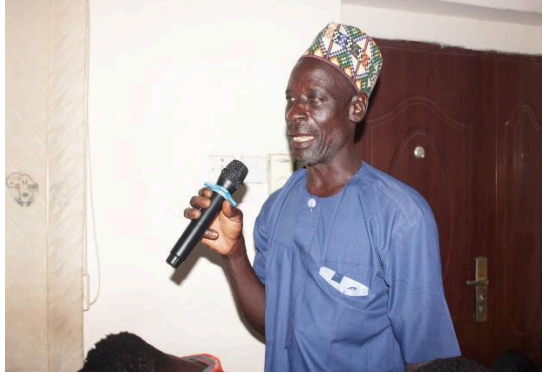


Fig 9, 10,11: Participants asking and answering questions at the training

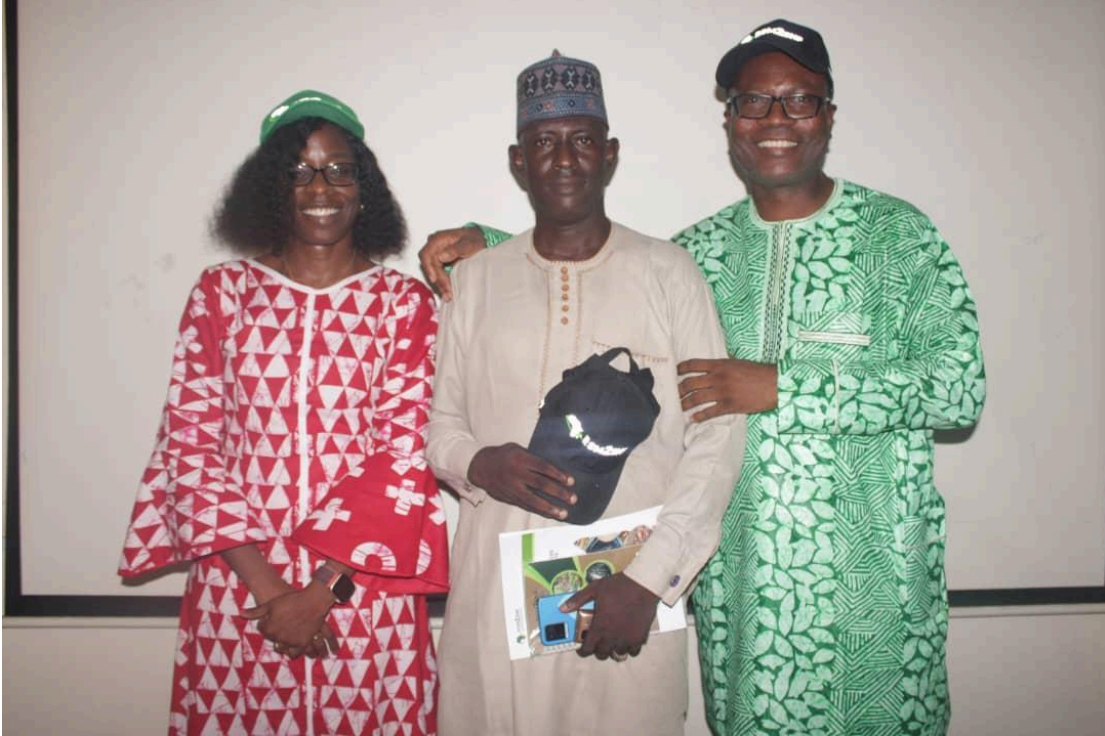


Fig 12: L-T: RSM2SNF PI, Rahama fish market chairman & RSM2SNF Food safety lead



Fig 13: Local Government leaders and environmental health personnel with some trainees



Fig 14: Project team with Participants