2.5.1 Access to Food Security Knowledge

2024-2025

AASTMT supports local farmers, fishers and food producers through Green Horizon workshops, fisheries scientific advice produced with UN FAO-GFCM and LFRPDA, and GREENLAND agribusiness training. Its Productivity and Quality Institute (PQI) also provides accredited courses, a professional diploma and consulting to Egyptian food companies.

Training and Scientific Advice for Farmers and Fishers

Green Horizon Workshops for Local Farmers

The Green Horizon project places local farmers at the centre of sustainable land management. Workshops, seminars and partnerships build their skills in sustainable agriculture and land protection.

Green Horizon Evidence Document (PDF):
https://aast.edu/getData/pdf_retreivefileNew_open.php?unit=1215&filename=/mediafiles/1215/Document/160562.pdf

Fisheries Scientific Advice: AASTMT, LFRPDA and UN FAO-GFCM

A cooperation framework between AASTMT and the Lakes and Fish Resources Protection and Development Agency (LFRPDA) was announced on 15 July 2024. Under it, the College of Fisheries and Aquaculture Technology (CFAT) supervises three research projects supported by the General Fisheries Commission for the Mediterranean (GFCM) of the UN Food and Agriculture Organization. The projects assess stocks of economically important fish species, including non-indigenous species, in the Egyptian Mediterranean, and monitor discards and bycatch. The scientific advice that comes out of them is provided to local fishing communities and fisheries regulators free of charge.

AASTMT–LFRPDA Cooperation Supervising Three UN FAO-GFCM Fisheries Projects (15 July 2024):
https://aast.edu/en/colleges/cfat/alex/news-album.php?language=1&view=1&unit_id=491&news_id=486102967&event_type_id=3

AASTMT Aquaculture Research Center (ARC): https://aast.edu/en/research/arc.php



CFAT researchers on a GFCM-supported fish stock assessment

GREENLAND (EU ENI CBC Med) Work Package 4 Training

Work Package 4 of the GREENLAND project delivered training in circular economy and green agribusiness, covering organic waste valorisation, vermicomposting and sustainable food systems. Reported figures: 420 trainees completed an 18-day e-learning platform, 120 attended intensive on-site workshops and 300 young people received career coaching.



ARC greenhouse and vermicomposting facility



GREENLAND WP4 training figures

Training and Consulting for Food Producers (PQI)

Professional Diploma in Food Industries Quality and Safety, 4th Cohort (10 August 2025)

The 4th cohort of the diploma graduated on 10 August 2025 in a ceremony attended by Eng. Mostafa El-Sayed, Secretary General of the Agricultural Professions Syndicate, Eng. Faten Abdel Nabi, the Syndicate's programme coordinator, and Dr. Sanaa Oraby. This is the diploma track run with the Agricultural Professions Syndicate. It is separate from the track run with the Veterinarians Syndicate (6th and 7th cohorts, 2024), which is listed under the pre-window items at the end of this document.

Graduation of the 4th Cohort with the Agricultural Professions Syndicate (10 August 2025):
https://aast.edu/en/news/news-details.php?language=1&view=1&unit_id=34&news_id=486105180&event_type_id=1

CQI and IRCA Accreditation of the FSSC 22000 V6 Lead Auditor Course (15 August 2025)

On 15 August 2025 CQI and IRCA officially approved PQI's FSSC 22000 Version 6 Lead Auditor Course (PR375). Participants can now earn an internationally recognised qualification that lets them lead food safety audits and implement food safety management systems under the FSSC 22000 (Version 6) scheme.

CQI and IRCA Approval of PQI FSSC 22000 V6 Lead Auditor Course (15 August 2025):
https://aast.edu/en/news/news-details.php?language=1&unit_id=34&news_id=486105182&event_type_id=1

PQI FSSC 22000 Version 6 Lead Auditor Course Specification (PR375):
https://aast.edu/en/institutes/pqi/contenttemp.php?page_id=3400202



CQI and IRCA accreditation of the PQI FSSC 22000 V6 Lead Auditor Course (PR375), 15 August 2025

Corporate Training for Food Producers

Silo Foods (El Sadat City), in-window courses: Statistical Quality Control (16 October 2024, Dr. Hend Mesbah); BRCGS Food Safety Global Standard (11 November 2024, Dr. Moustafa Elsayed); High-Risk Food Safety (20–22 July 2025, Dr. Moustafa Elsayed); and ISO 17025:2017 equipment calibration for food testing laboratories (11–13 August 2025, Dr. Mahmoud Zayda). A GMP and Global Regulatory Framework course (28 August 2024, Dr. Moustafa Elsayed) was delivered just before the window.

Food Craft Company: advanced three-day ISO 45001:2018 training for a group of its engineers (10 May 2025, Dr. Khaled El Semlawy).

Fathalla Wholesale Markets (18 May 2025): PQI delivered a consulting project to qualify the company for ISO 9001:2015 certification. It covered an assessment of current operations, design and implementation of a quality system, training of management teams on continuous improvement, internal audits and preparation for external certification.

Silo Foods BRCGS Food Safety Global Standard Course (11 November 2024): https://aast.edu/en/news/news-details.php?language=1&unit_id=34&news_id=486103547&event_type_id=13

Silo Foods High-Risk Food Safety and ISO 17025 Calibration Training (July–August 2025): https://aast.edu/en/institutes/pqi/news-details.php?language=1&view=1&unit_id=34&news_id=486105083&event_type_id=1



PQI High-Risk Food Safety course at Silo Foods, El Sadat City, July 2025

Pre-Window Baseline (before September 2024)

Veterinarians Syndicate diploma track: the 6th cohort of the Professional Diploma in Food Quality and Safety was certified on 16 January 2024 and the 7th cohort held its certificate ceremony on 30 August 2024, with the Veterinarians Syndicate and the Customs Examinations Laboratory.

Food Craft Company: ISO 22000:2018 and HACCP (23 June 2024, Dr. Moustafa Elsayed) and GMP in Food Safety (6 August 2024).

Certification of the 6th and 7th Cohorts with the Veterinarians Syndicate (16 January and 30 August 2024):
https://aast.edu/en/institutes/pqi/news-details.php?language=1&view=1&unit_id=34&news_id=486101581&event_type_id=1

Food Craft Company ISO 22000:2018 and HACCP Training (23 June 2024):
https://aast.edu/en/institutes/pqi/news-details.php?language=1&view=1&unit_id=34&news_id=486103309&event_type_id=13