

**Project Evaluation Series**

**Evaluation of the project  
“Institutionalization of food safety in  
Bangladesh for safer food”**

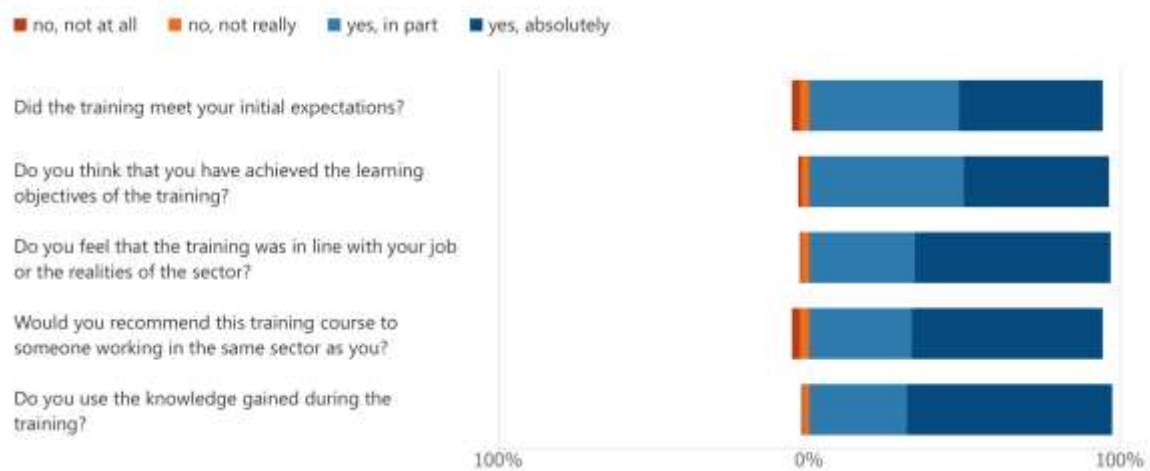
**Project code: GCP/BGD/054/USA**

**Annex 1. Evaluation of training activities**

## Online questionnaire results

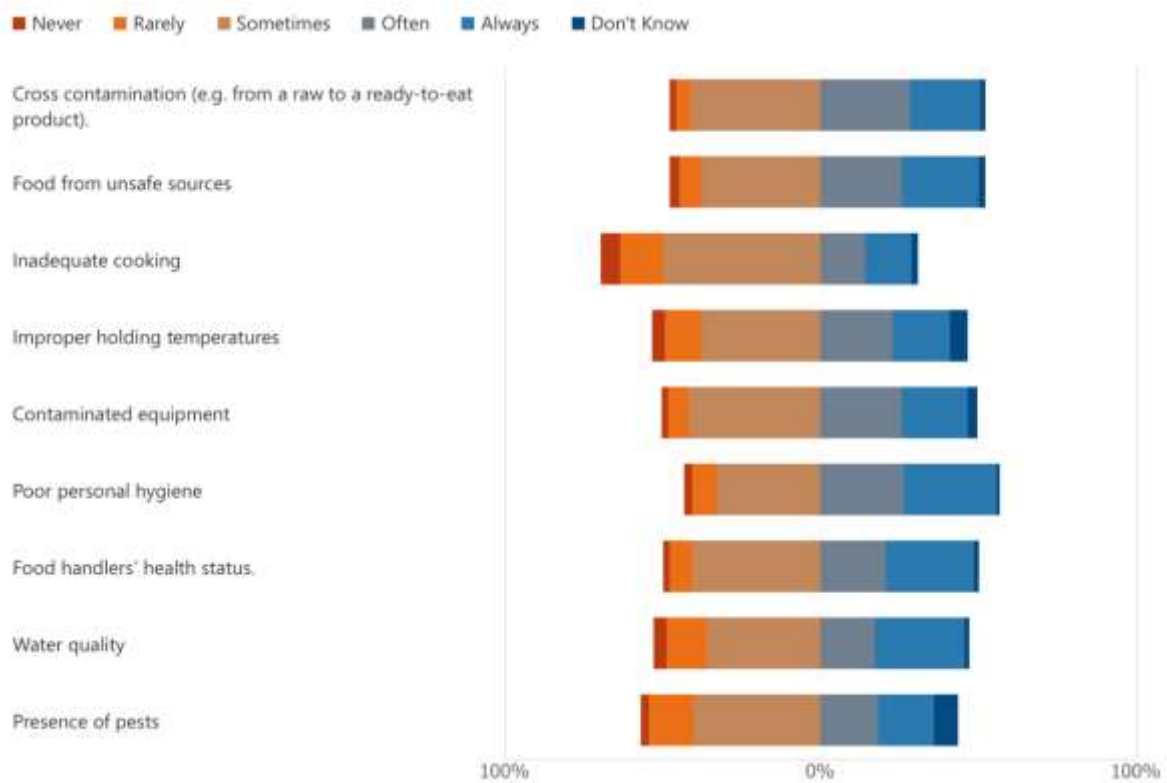
1. Regarding the training outcomes, 408 (97 percent) participants reported gaining self-confidence as a result of the training; 409 (97 percent) believe that the training made their daily work easier; 405 (96 percent) agree that the training improved the quality and efficiency of their inspections; for 397 (95 percent) and 410 (98 percent) participants, the training improved their knowledge and developed new skills respectively.
2. Participants also expressed a high degree of satisfaction with the training. Indeed, the majority of respondents agree that the training met the initial expectations, the objectives of the training were achieved, the points addressed are in line with the reality of the field and that the knowledge acquired is used by the participants.

**Figure 1. Questions on the training outcomes**



3. Participants were asked about the frequency of observation of risk factors for foodborne illness. Intuitive responses were ambiguous, ranging from never seen to all the time. And exchanges with some interviewees mentioned the lack of analysis of inspection results at the regional or national level.

**Figure 2. frequency of observation of risk factors for foodborne illness**

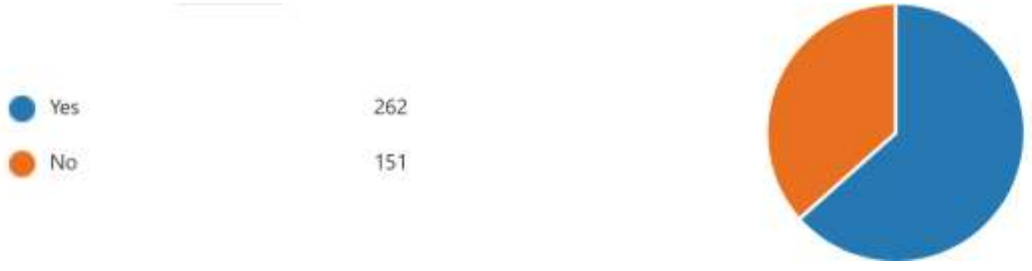


4. With regard to the organization of inspections, the answers show that there is still a great amount of work ahead in order to have a list of establishments to be inspected, to gather information on FBOs in the form of a database, and to ensure an objective ranking of FBOs and thus define priorities.

**Figure 3. In the district/city corporation under your jurisdiction, do you think that all food companies/manufacturers/sellers/restaurants/... are registered and identified?**



**Figure 4. In your organization, do you have access to a database or files that describe food establishments/businesses and the history of their inspections?**



**Figure 5. Do you receive clear notes from your hierarchy or the BFSA on the prioritization of inspections to be executed?**



**Figure 6. Do you regularly use the inspection checklists provided during the training by the FAO Food Safety Project?**

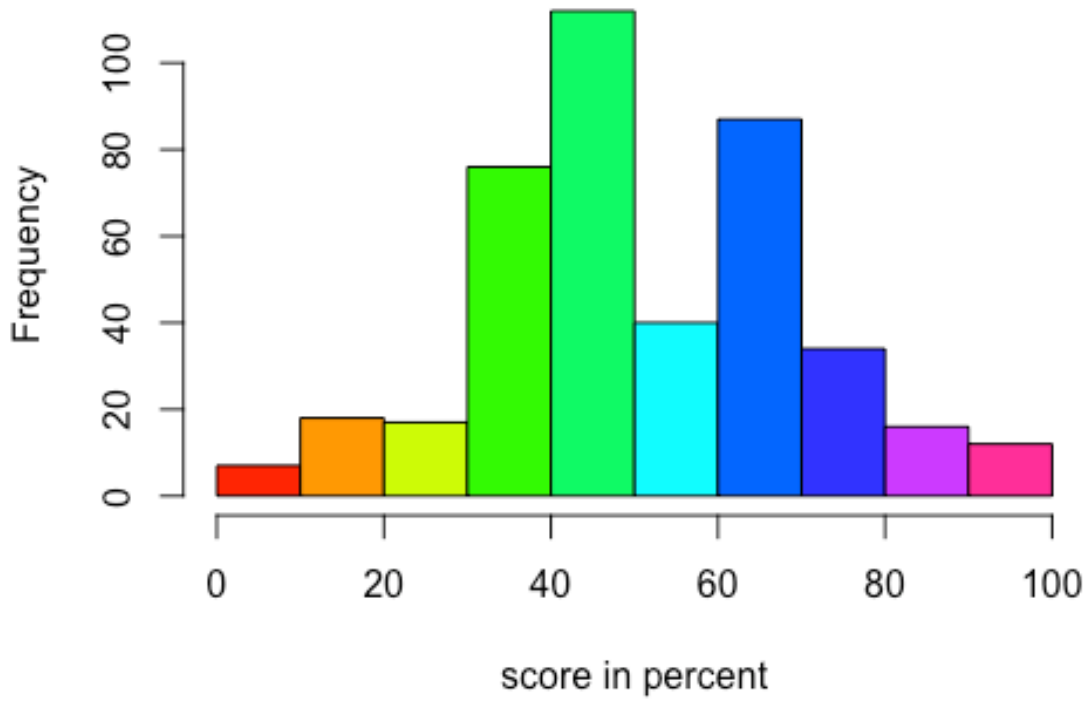


**Figure 7. If the answer is "no" above explain why?**



5. Beyond their feelings about the training and its impact on their daily lives, the participants were asked about the basic concepts of the risk-based approach. A quiz was given to review the concepts addressed during the training sessions which are essential for all food safety inspectors to master.
6. The scores obtained by the 419 respondents are relatively low. They range from 0 to 94 percent, with an average of 51 percent. Only 28 (6.7 percent) of the participants obtained a score equal to or higher than 80 percent (see Annex 1 for the details of the answers). This shows that a short training is not enough and that it is necessary to accompany these participants to better integrate these basic concepts.

**Figure 8. Quiz on the basic concepts of the risk-based approach, distribution of scores obtained by the 419 respondents**



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