

**REPORT OF THE
2ND FOOD SCIENCE AND TECHNOLOGY PLATFORM OF KENYA
CONFERENCE HELD ON 2ND-3RD OCTOBER, 2019 AT QARIBU INN,
KENYA**



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The Food Science and Technology Platform of Kenya (FoSTeP-K) was formed in 2010 by young professionals working in food science and technology, food safety, and food nutrition. Their mission is to provide a platform for interaction that facilitates the attainment of food security through intellectual networks, capacity building, and policy advocacy.

The conference was attended by students from the universities, researchers, private companies in the food sector, government bodies that monitor food safety, local and regional bodies who work towards improving food security and food safety systems. The theme of the conference was “**Quality Testing and Industrial Innovation for Regional Food Security and Safety**”.

The first day of the conference, participants went through ISO 22000 Standards Training which enabled them to understand:

- The purpose of ISO
- The roles of auditors according to ISO and the qualifications
- The requirements one needs to become a qualified auditor
- The benefits of food safety management systems (FSMS)
- Benefits of certification in FSMS. For example, improved profile and credibility, competitive advantage in the market place, value input from a third party

In the ISO training, we also had a chance to know the eight pillars of food integrity, and they include:

Consumers, zero tolerance, intelligence gathering, laboratory services, government support, leadership, crisis management, and audit.

Many people do research and they are always eager to share their work with the public through publishing. It was an opportunity for the young researchers to learn about scholarly publishing, through training by the African Journal of Food, Agriculture, Nutrition and Development (AJFAND), a peer-reviewed journal. AJFAND has run since 2001 and according to the journal, it is not just publishing what authors have submitted but rather it is all about producing quality peer-reviewed articles. The participants were taken through the whole process from submission to publication, and they understood why it sometimes takes a long time for a paper to be published. The response from the training was positive due to the number of people who were interested in publishing their work with AJFAND, and also those who were willing to join our list of reviewers. The young researchers were invited to become junior reviewers for they will benefit as they read articles from other authors.

The second day was officially opened by Prof. Ciira Kiiyukia who represented the FOSTEP-K patron, Prof. Ruth Oniang'o. In her speech, which was read by Prof. Kiiyukia, she highlighted that there is pressure to produce more food to cater to the increasing population in the country, and that food safety is a concern of everyone. We need to promote food safety as it touches human health. Pests and diseases are affecting our farm produce which leads to farmers spraying their crops with chemicals that affect our health. Maize develops aflatoxins which end up in the milk and meat which we consume. The urban population has increased and they buy cooked food and groceries from supermarkets where food hygiene is not observed.

Prof. Kiiyukia added that we have countries like Egypt which is in a desert and yet they produce more food than Kenya. He said that food should be recognized as an entity on its own. We export more of our food and yet we go hungry, which means the government should take food matters seriously.

The conference was also a platform for students and researchers to present their work. They had topics such as edible grasshoppers, fortifying wheat-sorghum with *dagaa*, solar-dried beef, chia, garlic extracts, and jackfruit jam, and others.

The way forward is that we need food safety in production, manufacturing, supply chain, and research and development.

FoSTeP-K invited other young researchers to join the platform to advance matters around food technology and safety in Kenya.