









CONFERENCE

Science for Impact in Africa: Bridging the Gap between Academia and Societal Needs in Agri-Food Systems

15 MAY 2023

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Session 2: Best Practice Examples: Teaching
How to Co-construct University Curricula together with Industry
Partners to Equip Students with Needs of Local Market



Fishing is a strategic sector that represents 8% of the value of agricultural production and 1.1% of the GNP and generates approximately 53,000 direct jobs.

The volume of seafood exports in Tunisia oscillates around 26,000 tons being thus at the second place after olive oil.



The Gulf of Gabes is the largest fishing region, where an increasing seafood processing companies are being created.

Around 75% of exports are directed towards EU markets.

Yet, to conquer the EU market, seafood processing units in Tunisia were invited to create products that comply with EU quality and safety standards.



EU import conditions for seafood and other fishery products

The European Union (EU) is by far the world's biggest importer of fish, seafood and aquaculture products. Import rules for these products are harmonised, meaning that the same rules apply in all EU countries. On behalf of all EU Member States, the European Commission is the sole negotiating partner for all non-EU countries in questions related to import conditions for seafood and fishery products.



The European Commission's Directorate-General for Health and Food Safety establishes import conditions for fishery products and shellfish (bivalve molluscs). By following these rules non-EU countries can guarantee that their exports of such products fulfil the same high standards as products from the EU Member States – not only with respect to hygiene and consumer safety but, if relevant, also to their animal health status.

Non-EU countries which are interested in

the Directorate General for Health and Food Safety of the European Commission to export fish, fishery products or bivalve molluscs to the EU.

Seafood Industrial have to satisfy EU requirements.

- ☐ Principles of European Food Law
- ☐ General Rules for Fishery Products
- ☐ EU animal health standards.
- ☐ Hygiene and public health requirements a
- ☐ Marine biotoxins control and residue monitoring
- ☐ Inspection of fishery products at the EU border

Seafood Industrial Needs to recrute qualified graduates in Seafood processing

= to satisfy EU requirements.

Step 1: Creation of partnerships network







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La Société de Congélation des Trésors de Mer é ancien stade municipale, 4170 zanzis – Médenine http://www.sctm-tunisia.tn



Le Groupement Interprofessionnel des Produits de la Pêche (GIPP)



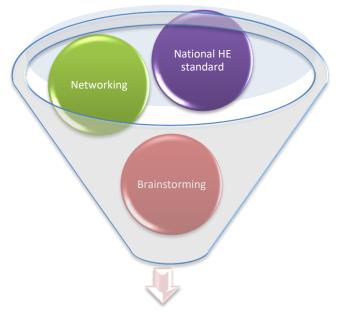
L'Institut National des Sciences et des Technologies de la Mer 28 rue du 2 mars 1934 - 2025 Salammbô www.instm.agrinet.tn Step 2: We have launched a series of discussions to diagnose the seafood industry needs and suggestions



Step 3: Establishment of specific seafood processing skills

- ✓ Industrial recommandations
- ✓ National Business references, skills, training of:
 - Aquaculturist
 - Biotechnologist
 - Food Technology Technician

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1 skill = 01 or 02 Modules = 02 courses (theoretical course + workshop + seminar)
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Step 4: Co-design of Study plan

- → 02 semestres (of 60 credits):
- ☐ 1st smester: teaching involvment 30% Professional + 70% Academic
- ☐ 2nd Semester : Coaching involvment 50% Professional and 50% Academic

Semestre 01

Aquatic Ecosystem Diversity

- ✓ Zoologie1 : les Invertébrés marins : (les Mollusques et les Crustacés) et les poissons
- ✓ Algues et plantes marines

Oceanography and Toxicology

- ✓ Océanographie
- ✓ Toxicologie Marine

Fisheries and Aquaculture

- ✓ Technologie de pêche✓ Aquaculture et Génie Aquacole

Promotion of seafood products

- ✓ Techniques de Conservation et transformation des produits de la mer
- Traitement et Valorisation des rejets des industries halieutiques

Product quality

- ✓ Contrôle qualité et normes (HACCP, ISO22000).
- ✓ Sécurité, hygiène et salubrité

Cross Unit

- ✓ Biostatistique
- ✓ Commercialisation, marketing des produits de la mer

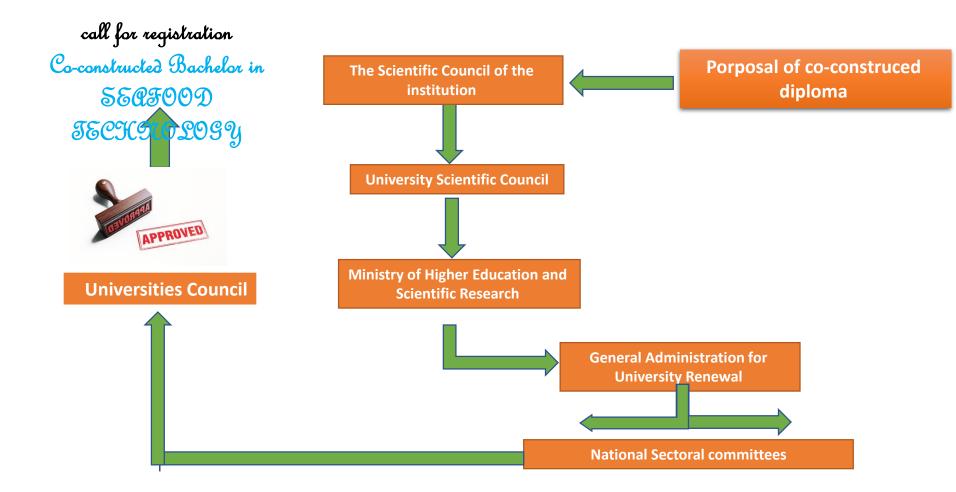
Semestre 02: Professional training

Step 5:

Obtaining the approval of the sectoral national committee (HE ministry)



Step 5, 09 months (baby)







✓ The creation of a mixed Industry-university committee
to monitor the training and internships
implementation and quality insurance.

Funding: 250 DT

PAQ CO CONSTRUITE TECHNOLOGIE DES PRODUITS DE LA MER



Convention de collaboration pour le financement et la mise en œuvre d'un projet bénéficiaire d'une allocation de subventions dans le cadre du Programme d'Appui à la Qualité (PAQ)

PAQ-Co-construction



Training student on internation seafood standards (ISO 22000, IFS...)

Organisation of workshop, cultural activities, study trips, and innovation competitions

Equipping a lecture hall Implementation of a laboratory for seafood technology



















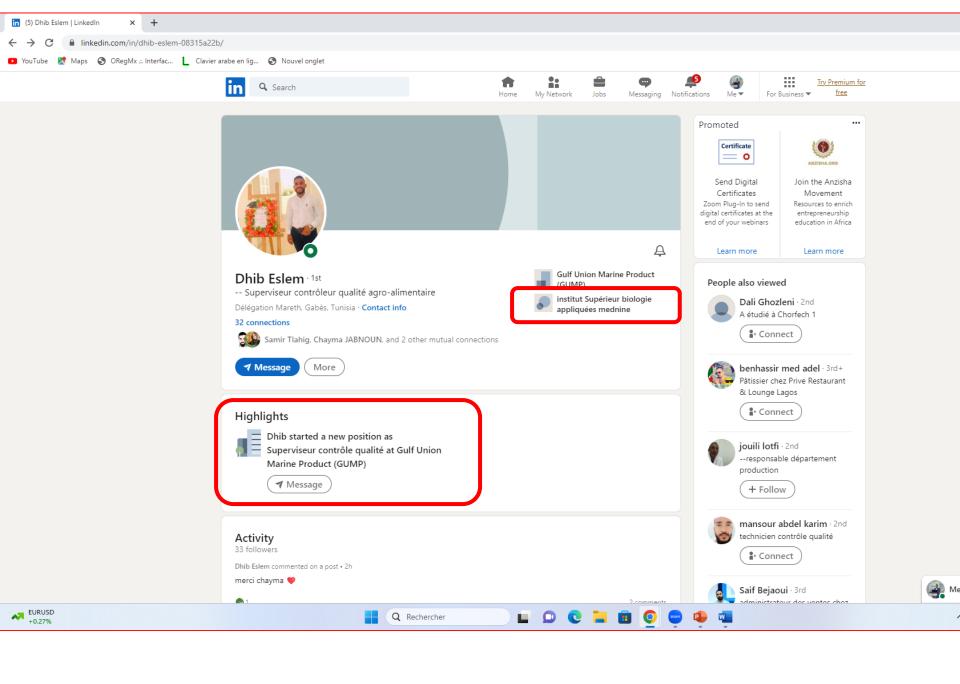


20% Enrolled in master

Graduate

80% recruited





THANK YOU



Keep contact

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