

Call for Proposals

“Consultancy for training basic good manufacturing practices to ice plant operators, laborers and resellers in project areas”

TIMEFRAME:

Tentative schedule and venue of the in-person training: June 2024 in Southern Shan.

Number of participants: 15-20 pax **INTRODUCTION**

WorldFish is implementing Feed the Future Burma Fish for Livelihoods Project (2019-2027), an investment by the United States Agency for International Development (USAID) to sustain positive aquaculture sector growth through an inclusive market systems approach. The activity will provide a means of ensuring the improved availability of diverse, safe, affordable nutrient-rich foods, especially for women and young children from poor and vulnerable households.

The project stimulates aquaculture sector growth, increases employment and income, and improve food and nutrition security for households. It serves a facilitating role by coordinating linkages among the value chain actors in the private and civil society sector of Myanmar.

DEVELOPMENT GOAL AND PROJECT OBJECTIVES
Inclusive and sustainable small-scale aquaculture growth to increase income and dietary diversity, and reduce poverty of beneficiary populations, especially women and children, in central and northern Myanmar¹. The specific objectives are:

1. Increase small scale aquaculture (SSA) production through strategic activities including improved land and water use, increased access to high quality inputs (feed, seed and equipment), capacity development and research into production, and access to credit.
2. Further develop Market-based System Approaches (MSA) and utilize those to increase access of food safe fish and fish products by poor people.
3. Deliver enhanced nutrition and WASH practices through social behavior change communication (SBCC) activities.

BACKGROUND AND OBJECTIVES OF THE CALL FOR PROPOSAL

In Myanmar diet, fish and aquatic foods (fresh and processed) comprise a major portion of the animal sourced food.² However, it is reported that fish post-harvest practices do not adhere to food safety

¹ Magway, Mandalay, Sagaing, Kachin, Eastern Shan and Southern Shan

² So-Jung et al. 2018. Determine the role of wild-caught and aquaculture-based inland fisheries in meeting Burma's nutritional needs. Research Project Investigations: Human Nutrition and Human Health Impacts of Aquaculture. Michigan: Michigan State University. https://quafishcrsp.oregonstate.edu/sites/aquafishcrsp.oregonstate.edu/files/16hhi05ms_fir_tr16-18.pdf.

standard that poses health risk to consumers.³ For instance, the use of ice during storage, transport and display of fish is rarely observed which affects the quality of fish leading to loss and waste, subsequently, reducing the income of market actors. In addition, a report conducted by WorldFish found that ice plant and resellers do not comply to good manufacturing practices (GMP) which affects the quality of ice that were available for use among market actors and consumers in the area.

To address the issue, the project aims to conduct training on basic GMP among ice plant and ice resellers to ensure good quality ice are produced and sold in the areas ensuring safe and good quality fish are available for the local consumers.

To conduct the activity, the project is seeking a qualified local expert trainer in the above topic. It is expected that trainer/s have a wide experience in conducting participatory training integrated with demonstration on methods that can support in changing behaviors/practices on basic standards for ice manufacturing and hygiene standards noting applicability at the village and township levels in Myanmar.

SCOPE OF CONSULTANCY:

The scope of this consultancy is to 1) Develop training manual and instruction materials on good manufacturing practices for cold supply chain and food safety practices (existing, adapted, or new) 2) Provide training for 2-3 days depending on the proposed topics, and 3) Submit a completion report in English.

DELIVERABLES:

1. Training manual (includes agenda, methodology, materials to use) based on the proposed topics.
2. Actual conduct of training for 2-3 days.
3. Completion report.

Prior to the conduct of the training, the project team will review the training manual (English and Burmese) one week in advance for comments/suggestions and recommendations.

EXPENSES:

The consultant/s can propose the fee with details and budget breakdown.

SKILLS & COMPETENCIES FOR THE CONSULTANT/S:

The consultant must have the following qualification:

1. The consultant/s must be a Myanmar citizen.
2. Must have a wide experience in conducting training on good manufacturing practices on cold supply chain and food safety practices.
3. Must have strong verbal communication skills in both Myanmar and English.

³ Food and Agriculture of the United Nations, Ministry of Agriculture, Livestock and Irrigation and Livelihood and Food Security Trust Fund. 2016. Post-Harvest and Agro-Industry. Yangon. <http://www.fao.org/3/a-bl837e.pdf>>



4. Good report writing skills.

EVALUATION CRITERIA

1) The consultant/s CV related to the above assignment	50 points
2) Demonstration of expertise and experience in conducting similar work	30 points
3) Budget breakdown and value for money	20 points
Total	100 points

DURATION OF THE CONTRACT

The contract commences upon signing of contract. Final report needs to be submitted by mid July 2024.

PROPOSAL SUBMISSION

Please submit proposal and CV and that is related to this above assignment to this link not <https://apply.workable.com/worldfish/j/EA3BC4F47F/> later than 20 May 2024.

