

May 1, 2009

Kazakhstan



Report on USAPEEC sponsored Culinary Congress “Cuisine Virtuoso” held in Almaty, Kazakhstan in April 2009

On April 23-25, 2009 USAPEEC CA EE along with ITECA and Kazakhstan Chiefs Association has organized and carried out Second Kazakhstan Culinary Congress “Cuisine Virtuoso”. Event was held within HOREX 2009 trade show at the Atakent Exhibition Center in Almaty.



President of Kazakhstan National Chief Association, member of National Russian Chief Guild, Chief of “Borodino” Restaurant - Alexander Tregubenko (second from the left) was a main speaker of master-classes. Chiefs Alexey Golovin (restaurant “Afisha”), Andrei Higai (“Daikon” restaurant) and Alexey Kovalchuk (“Tinkoff” restaurant) along with other chief from Kazakhstan, CIS and other foreign countries lead all master-classes.

During this event chiefs cooked their favorite dishes made from U.S. chicken leg quarters. USAPEEC as a general sponsor of the Congress which consisted of 8 master-classes was well advertised prior to the event. USAPEEC sponsored event was announced in several magazines of Almaty and Astana, such as “Restaurants of Almaty”, “Hotels and Restaurants of Astana”, “Gurman” magazine.

The Congress has been organized with the help of ITECA and Kazakhstan Chief Association. All Chicken Leg Quarters for all dishes were kindly provided by “Globex International”.



Conference room was decorated with USAPEEC posters and distribution materials such as pens, T-shirts, packs, calendars with USAPEEC logo and CA EE office contacts were distributed among participants.

Registered guests of the Congress are sampling US CLQs cooked during lunch break

On behalf of USAPEEC ITECA has notified most of the restaurants in entire Kazakhstan and sent invitations to participate at the Culinary Congress.

All participant of each master class have paid a registration fee to ITECA. We had over 100 participants total registered to 8 different master classes of the Congress. During the Congress we had more visitors willing to register and attend master classes.



USAPEEC logo appeared on master-classes graduation diplomas, congress program, all ITE main posters and was placed for free on the cover of the catalogue for an entire HOREX trade show to express ITE appreciation of USAPEEC sponsorship of Culinary Congress.

Kazakhstan's Agriculture Ministry introduced restrictions on import of meat

The Ministry of Agriculture of Kazakhstan has introduced restrictions on import of meat and meat products shipped after April, 28th, 2009 from Mexico, Texas, California and Kansas on the territory of Kazakhstan in connection with the registered by World Health Organization (WHO) outbreak of H1N1 swine flu in Mexico and three US states, according to the press service of the Ministry of Agriculture of Kazakhstan.

Source: Kazakhstan Today News Agency (kt.kz)

Kyrgyzstan



Kyrgyzstan banned meat imports from the US and Mexico

According to the Deputy Director of the Kyrgyzstan's Veterinary Department Kubanychbek Musakeev, Kyrgyzstan temporarily banned imports of all kinds of meat from the US and Mexico.

The ban was imposed in connection with swine influenza and will be lifted after the stabilization of the current situation.

It is worth mentioning that 7,478 MT of chicken leg quarters and 948.96 MT of poultry meat were imported to Kyrgyzstan from the United States in first quarter of 2008.

*Source: CA News Agency (ca-news.org)
Translated by: usapeec.kz*

\$6 million was allocated for bird flu control in Kyrgyzstan

According to the Kyrgyz Agriculture and Water Ministry, about \$ 6 million was allocated for implementation of the "Bird Flu Control, Preparedness and Prevention of Pandemia" project in Kyrgyzstan.

Funds were allocated by the World Bank, the Japanese government and the European Community at the request of the Kyrgyz Cabinet of Ministers.

The project "Bird Flu Control, Preparedness and Prevention of Pandemia" started in Kyrgyzstan in 2006 and will last up to 2010.

Source: 24.kg News Agency (24.kg)

Tajikistan



UNICEF launches campaign to protect children and women in Tajikistan from bird flu

Media campaign launched by UNICEF in Dushanbe on April 16 was aimed at protecting children and women in Tajikistan against avian influenza by changing their behaviors related to poultry handling as well as personal hygiene and cooking, according to press release issued by UNICEF CO Tajikistan.

The campaign is part of broader efforts by UNICEF in partnership with the World Bank, World Health Organization, and Food and Agriculture Organization to support the Tajik Government's National Plan to Prevent and Control Avian Influenza 2006-2010.

"Tajikistan is a high risk country as it is geographically situated in the migratory path of birds," said Azam Mirzoev, Deputy Minister of Health. "In addition, backyard poultry is an important economic resource for many families living in rural areas. There have been no registered cases of bird flu in Tajikistan yet. In order to prevent such outbreaks in future, it is important to build up public awareness of the risks related to bird flu and ways of tackling these".

A survey conducted by UNICEF in 2006 has shown that about 84 per cent of poultry farmers in Tajikistan caged their birds around the house, and only 49 per cent washed their hands after dealing with poultry and eggs, or cleaning cages. If left unchecked, this behavior poses the potential risk of spreading bird flu in the country.

The three-month campaign will focus on disseminating information about simple preventive practices that are effective against bird flu through nationwide media outlets and community-based events.

“Women and children are most exposed to the risk of bird flu because they are the ones who take care of poultry and cook it,” said UNICEF Country Representative in Tajikistan Hongwei Gao. “They are the primary audience of this media campaign and it is critical that they learn about safer ways of handling and cooking poultry, and about the importance of personal hygiene in avoiding avian influenza and other diseases”.

As part of the media campaign, nationwide and regional television and radio channels will broadcast public service announcements highlighting the need to wash hands with soap after dealing with poultry or eggs, cook chicken properly and report dead birds to veterinary service or local authorities. In addition, UNICEF will integrate these messages in popular television and radio programs. At the local level, UNICEF partners will hold community meetings and events with local leaders and the general public to raise their awareness of simple ways to prevent the risk of contracting the virus. Numerous billboards, posters and leaflets will also spread this information in hospitals, schools and public institutions throughout the country.

“Even if there has been no outbreak of avian influenza in Tajikistan, people have to be well-informed to avoid the infection,” said Representative Hongwei Gao. “Prevention is always better than reaction, especially when it is about risks to children and women’s lives”

Source: AsiaPlus News Agency (asiaplus.tj)

Uzbekistan



USAID Strengthens Avian Influenza Surveillance, Bio security, and Response in Uzbekistan

The United States Agency for International Development (USAID) project “STOP AI,” in partnership with the Ministry of Agriculture and Water Resources and the Ministry of Health held national training for the lead veterinary and human health specialists from all regions of Uzbekistan, the Republic of Karakalpakstan, and Tashkent City on April 21-23.

The training program focused on the practical aspects of HPAI surveillance, bio security, and outbreak response at local level in case of HPAI outbreak.

The Central Asia region has significant trade in poultry with bordering countries including China, Iran, Russia, Pakistan and Afghanistan, all of which have reported the presence of HPAI H5N1. AI outbreaks in poultry in Kazakhstan in 2006 and human deaths in Azerbaijan in March of 2006 highlight the existence of the threat to health, food supply, and incomes in the region.

At the training, specialists discussed how to establish and enforce the measures on movement control for animals and humans, transportation of equipment, and laboratory functions in case of HPAI outbreak in accordance with the national program of H5N1 HPAI prevention.

During this year the “STOP AI” program, together with the State Veterinary Department of the Ministry of Agriculture and the Ministry of Health of Uzbekistan will also provide this training to specialists in the relatively high-risk districts of the country.

Avian Influenza preparedness is one of the many programs the American people support through the United States Agency for International Development (USAID). USAID is one of the largest donor organizations in Central Asia, sponsored by one country. In Uzbekistan, its programs help develop the economic sector, support health care and enhance social development. Project HOPE implements USAID “STOP AI” program in Uzbekistan.

Source: UzReport News Agency (uzreport.uz)

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Kazakhstan Culinary Congress “Cuisine Virtuoso” 2009



Chiefs demonstrated their mastership in various cuisines of the world, including Japanese cuisine, Modern Italian, Thai, Russian and others.

On April 23 - 24 chief cooks Khigay Andrey, specializing in Japanese/Asian Cuisine and Golovin Alexey, specializing in Italian Cuisine held master classes on chicken leg quarters menu in restaurants. The audience was offered an opportunity to see with their own eyes the way some interesting dishes are cooked from chicken leg quarters.

Chief Andrei Neumyvakin is cooking CLQs provided by “Globex International”



Two Thai dishes made out of US CLQs – Teriaki chicken and Sushi roll with marinated chicken leg quarters were cooked by Andrei Higai (“Daikon”)



Chief cooks Andrei Neumyvakin and Alexey Golovin are cooking dishes made out of US CLQs



All master classes were specially designed for pre-registered restaurants chiefs and directors of food chains, cafe and restaurants.



Such events successfully promote U.S. poultry products and will help to increase its consumption establishing positive image of U.S. poultry products in Central Asian region.