



The program covered wide aspects of **future meat inspection** with emphasis on how to embed this in MSAS. On the first two days, the program included mainly lectures by the trainers. Each lecture was followed by an active discussion with the participants. The **participants showed great interest and commitment** to the proposed subjects, so that in many cases, lively discussions continued in the chat (Fig. 1).

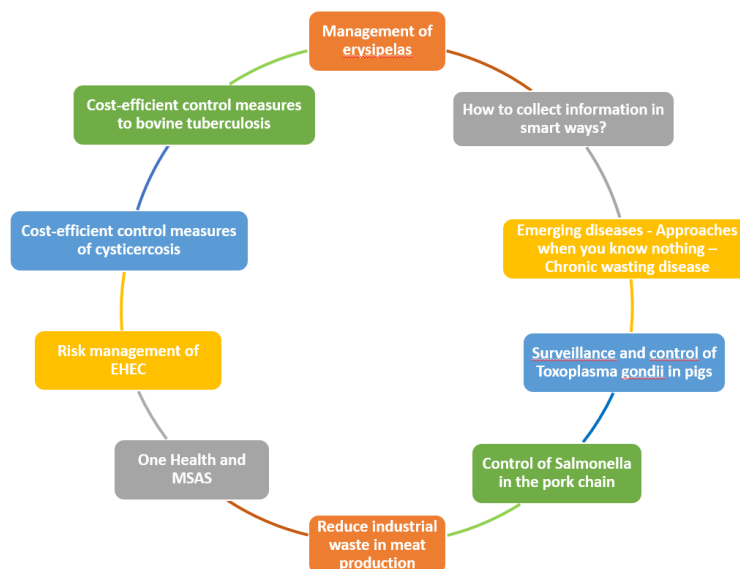
Maybritt Kiel Poulsen, industry and former CA, Denmark:

*“Attending the RIBMINS training school was very inspiring, with engaged and motivating teachers and an open and inquiring atmosphere. The last day’s workshop gave me a unique opportunity to work closely with colleagues and I’m sure we will continue our discussions – we just started!”*

Lian Thomas, academia, United Kingdom / Kenya:

*“The mix of participants in the training school from academia, industry and government allowed for a great exchange of knowledge and ideas, there was the opportunity to dive deep on some of my subjects of interest while gaining a great overview of topics which were really new to me.”*

The last day was spent on groups working on specific cases. The aim of the group work was to **activate the participants** to make use of the knowledge taught on Day 1 and 2. All cases were addressing challenges that are currently being debated in Europe (Fig. 2). The groups shared materials and experiences, which allowed them to develop their case and defend their work when challenged by trainers and peers. The groups presented their **arguments and suggestions** in a plenary session in the afternoon.



All training material is freely available at:

<https://ribmins.com/training-school-on-future-meat-safety/>

RIBMINS is open to all interested parties and we encourage anyone with a lively interest in meat safety assurance to become a RIBMINS member. Please refer to the RIBMINS homepage for additional information: [www.ribmins.com](http://www.ribmins.com)