Keynote Presentation:

Challenges on Food Security – Strategic Plan and Policy in Thailand

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Thailand

Thailand is well known for the richness of its food culture, agricultural products and as one of the major food-exporting countries. The country had a food export value of around 23,770 Million US Dollars in 2010, which comprised 13.3% of the country's exports, accounting for 13 % of GDP. However, Thailand is now threatened by the emerging situation of climate change and degradation of agricultural resources, which have strong impacts on food security in Thailand by lessening the capacity of food production in terms of quantity, quality, and safety. This situation directly affects the country’s national security and economy.

In 2008, The National Food Committee Act was issued to be a major tool to increase the ability of the national administration to implement food management systems. Its main function is to allow policy to be made for all dimensions of food which include food security, food safety, food quality, and another important key – food education. The role of food education is to strengthen knowledge management through research, information development and knowledge dissemination to all stakeholders in the food supply chain such as the producer, manufacturer and distributor to perform good practice and also focus on consumers for awareness and proper eating habits.

Under the concept of well being of the Thai people and the country’s economy, the implementation of all policies and strategies proposed by the Committee will guide all national agencies throughout the food supply chain to move in the same direction, to have more coordination and integration in order to achieve the highest possible level of national food management, both in normal circumstances and during emergency crisis situations. The authority of the National Food Committee include setting policy and strategies for national food management systems, as well as supporting the implementation of food management strategies in order to build collaboration from all relevant agencies for continuous improvement and monitoring and evaluating the performance of implementation to ensure the most effectiveness and efficiency in all aspects of food management system.

The cabinet meeting on November 25, 2010 had approved the Thailand Food Strategy (TFS) proposed by The National Food Committee. The TFS’ goal is ensuring quality and a safe food supply for food security and human well-being. It comprises 4 themes, which are food security, food quality and safety, and management. The cabinet resolution assigned the National Economic and Social Development Board to adopt the TFS into the 11th National Economic and Social Development Plan (2012-2016) and related government agencies to adopt the TFS as directive guidance for their operations and report their activities to the National Food Committee.
Challenges on Food Security
*Strategic Plans and Policy in Thailand*

The National Food Committee, March 2011

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**Thailand National Food Committee Act of 2008**

11 related ministries, 30 national agencies, 30 relevant Acts

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<td>Ministry of Commerce</td>
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<td>Ministry of Science</td>
<td>Ministry of Education</td>
<td>Ministry of Agriculture</td>
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- The National Security Council
- The National Economic and Social Development Board
- The Consumer Protection Board
- The National Health Committee

The National Food Committee, March 2011
Definition
(Principle of The National Food Committee Act A.D. 2008)

**Food security**

*Food security* defined as access to sufficient and safe food with appropriate nutritional quality for good health of the population and including ecological food production system and the existence of natural food resources in normal situation, in disaster and in facing food bioterrorism

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Definition
(Principle of The National Food Committee Act A.D. 2008)

**Food Safety**

*Food safety* defined as Management for ensuring food and agricultural products for human consumption are safe from hazards

**Food Quality**

*Food quality* defined as food with expected physical and compositional characteristics including appropriate nutritional values

The National Food Committee, March 2011
Definition
(Principle of The National Food Committee Act A.D. 2008)

Food Education

Food education defined as processes for promoting, developing, researching, and transferring appropriate knowledge, awareness and behaviors into the food supply chain and consumption.
The Authority of the National Food Committee

Setting policy, planning strategies, monitoring and assessing

- Food Security
- Food Safety
- Food Quality
- Food Education

Advises and provisions of guidance to the related ministries/authorities

Advises the cabinet in case of food disaster or bioterrorism for action and land uses

Meeting at least 2 times a year

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A Cabinet Resolution on "Thailand Food Strategy"

Approved
The National Food Strategy on 25 November 2010
Thailand Food Strategy

Principles
- Guided plan
- Risk based analysis
- Participation/Partnership
- Evidence based plan
- Integration
- Sustainability

SWOT Analysis

Food Management Strategic Framework
- Vision
- Objectives
- Outcomes
  Theme 1: Food security
  Theme 2: Food quality and safety
  Theme 3: Food education
  Theme 4: Management System
  - Food Chain Approach / Global Reach / Local Links to the community and household

Related Food Strategies of Thai Gov. Agencies:
- NESDB
- Min. of Public Health
- Min. of Agriculture
- Min. of Industry
- Min. of Commerce
- Etc.

Continued Research and Knowledge Based Inputs

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Food Chain Approach

Safe and Nutritious Food
Good Manufacturing Practices
Good Hygienic Practices
Good Agricultural Practices
Plant and Animal Agro-Biodiversity (Genetics)
Nutrition for Plant and Animal
Plant and Animal Diseases Prevention and Control
Land Use
Water Management

OUTCOMES
GOOD PRACTICES
BASIC ISSUES

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### Swot analysis

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<tr>
<th>Strength</th>
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<td>1. Fertile food production resources</td>
<td>1. Complexity in food management</td>
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<td>2. Food contribute significantly to socio-economic and cultural development</td>
<td>2. Inadequate inputs for small food production</td>
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<td>3. Thai foods are unique and well accepted internationally</td>
<td>3. Degradation and over exploitation of land and water resources</td>
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<td>4. Continued improvement in food production and agro-industry</td>
<td>4. Low investment in food</td>
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<td>5. New innovation and technology in food</td>
<td>5. High logistic cost related to food</td>
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<td>6. Weak consumer awareness</td>
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<td>1. Increasing demand of high quality, safe and nutritious food</td>
<td>1. Agriculture and food production sectors are not popular among young generation</td>
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<td>2. Global recognition of Thai food and food culture</td>
<td>2. Competition for agriculture production resources for food, fuel, bioproduct and non-food crop</td>
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<td>3. Food is always in demand and more in crisis situations</td>
<td>3. New threats from global warming, plant/animals diseases</td>
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<td>4. Geographical location of the country is conducive to trade</td>
<td>4. Trade competition and barriers</td>
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**Strength**

1. Fertile food production resources
2. Food contribute significantly to socio-economic and cultural development
3. Thai foods are unique and well accepted internationally
4. Continued improvement in food production and agro-industry

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Weakness

1. Complexity in food management
2. Inadequate inputs for small food producers
3. Degradation and deterioration of land and water in certain areas
4. Low investment in R&D
5. High logistic cost related to food
6. Weak consumer awareness

Opportunity

1. Increasing demand of high quality, safe and nutritious food
2. Global recognition of Thai food and food culture
3. Food is always in demand and more in crisis situations
4. Geographical Location of the country is conducive to trade
5. New innovation and technology in food

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Threat

1. Agriculture and food production sectors are not popular among young generation
2. Competition for agriculture production resources for food, feed, fuel, bioproduct and non-food crop
3. New threats from global warming, plant/animals diseases
4. Trade competition and barriers

VISION

Ensuring Quality and Safe Food Supply for Food Security and Human Well-Being

OBJECTIVES

1. Efficient and effective management of food production resources
2. Ensuring high quality, safe and nutritious food produced at household, community, and industrial levels
3. Promotion of R&D and utilization of knowledge along the food chain
4. Strengthening food management systems (food law, food database, etc.)
5. Ensuring food security in both normal and crisis situation at the household, community and national levels
THEMES, STRATEGIES & MEASURES:

- **Food Security**
  - 10 strategies
  - 41 measures

- **Food Quality and Safety**
  - 6 strategies
  - 33 measures

- **Food Education**
  - 5 strategies
  - 17 measures

- **Management**
  - 3 strategies
  - 12 measures

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**Theme 1: Food Security**

**Principle**: Ensuring a sustainable food security and effective management of food production resources by active stakeholders participation

- **Natural & Agricultural Resources**
  - Land & Water Mgt/Reforming
  - Balancing Food, Feed & Fuel

- **Production**
  - Food Production Zoning
  - Innovation & Technology
  - Capacity Development & Career

- **Supply & Access**
  - Enhancing Food Access at Household & Communities
  - Logistics Improvement

Establish Crisis Management Systems

R & D Along the Food Chain

Active Stakeholders Participation

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Theme 2: Food Quality and Safety

**Principle:** Ensuring high quality and safe food to protect consumer health and to facilitate domestic/international trade

**Food**
- Quality
- Safety
- Nutrition

- Ensuring Quality & Safety of Fresh Food (R&D, GAP)
- Strengthening Community Food Processing (food loss reduction / value added)
- Strengthening
- Value Added
- Enhance Production Practices

- Establishment of harmonized standards
- Strengthening of food quality and safety assurance systems
- Trading & marketing promotion

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Theme 3: Food Education

**Principle:** R&D and knowledge utilization through engaging stakeholders in sustainable and effective use of food production resources along the food chain and also strengthening desirable consumption behavior for well-being

**Output**
- Nutritious and Safe Food
  - Good Manufacturing Practices
  - Good Hygienic Practices
  - Good Agricultural Practices

**Best Practice**
- Plant and animal agrobiodiversity (genetics)
- Plant and animal nutrition
- Plant and animal disease prevention and control
- Water management

**R&D**
- Research and Knowledge Development
- Knowledge Integration
- Knowledge Dissemination
- Knowledge Utilization & Practice

Knowledge Utilization

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Theme 4: Management

*Principle:* Effective food management systems along the food chain to deal with current and emerging issues in food.

Expected Outcomes

1) Maintaining a sustainable food production resources
2) Efficiency in food production at community level with effective management systems enhancing economic growth.
3) Both domestic and imported foods are high in quality, safe and nutritious, and accessible by consumers
4) Effective food management systems to deal with normal and crisis situations
5) Uniqueness of Thai food and food culture continue increasingly more popular worldwide

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