



NETWORK FOR EVALUATION OF ONE HEALTH (NEOH)

Management committee and working groups meetings for NEOH

Thursday, 29th January and Friday, 30th January 2015

Royal Veterinary College

Hawkshead Campus

Hawkshead Lane

North Mymms

Hatfield AL97TA

United Kingdom

http://www.rvc.ac.uk/

Telephone reception: +44 (0)1707 666333

Hatfield

Miles (approx)

Recommended routes

Miles (approx)

Very Heath

Narrow bridge:
3 ton weight limit

Narrow bridge:
4 ton limit limi

Individual arrival. Detailed travel directions can be found here:

 $\underline{http://www.rvc.ac.uk/About/Campuses/HawksheadTravel.cfm}$

Invited participants

All management committee members (or their substitutes) plus two WG members per country will get re-imbursed, other NEOH members can join using their own funds. A list of participants is provided as an attachment to this agenda.

Objectives and agenda

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Overall Meeting Objectives

- 1. Familiarisation with the NEOH activities, organisation, rules, finances and outputs
- 2. Agreement on responsibilities for the first grant period
- 3. Discussion and agreement on NEOH management decisions
- 4. Establishment of detailed work plans for the four working groups
- 5. Presentation of information, document and data sharing tools

Agenda

Thursday 29th January 2015, Conference Suite, Rooms 1-5

| Time | Topic | Organisation / person(s) in charge |
|-----------------|--|--|
| Morning | Management committee members arrive | |
| 12.30- 13.30 | RVC seminar by NEOH member Liza Rosenbaum Nielsen on endemic disease control in the Danish cattle sector – All NEOH members are invited to attend this seminar | |
| 14.00- 15.15 | Management committee meeting Part 1 (management committee only, separate agenda) | Barbara Häsler, Maurizio Aragrande, Houda Bennani |
| 15.15- 15.30 | Tea break | |
| 15.30- 16.30 | Management committee meeting Part 2 (management committee only, separate agenda) | Barbara Häsler, Maurizio Aragrande, Houda Bennani |
| 16.30- 16.45 | Arrival and welcome of other NEOH participants | |
| 16.45- 17.15 | Plenary session (management committee and working group members) • Welcome and introduction • Background • COST principles • NEOH aim and objectives • NEOH structure and organisation • Website | Barbara Häsler, Maurizio Aragrande, Houda Bennani, Sue Welburn/Iona Beange |
| 17.15- 18.15 | Presentations of working groups 1-4 goals and planned activities by WG leaders | Simon Rüegg, Sara Savic, Vladimir Grosbois, Nenad Turk |
| 18.15- 19.00 | General discussion | All participants |
| 19.00- 19.30 | Networking event | All participants |
| 19.30 | Dinner – The Royal Veterinary College, Hawkshead Campus, Hatfield, AL9 7TA (conference suite/refectory) – see Appendix 1 for the menu. | |

Friday 30th January, Conference Suite, Rooms 1-5

| Time | Topic | Organisation and person(s) in charge |
|-----------------|--|---|
| 08.00- 08.30 | Plenary session: Introduction to Alfreso | Simon Rüegg, Kristina Pelikan |
| 08.30- 10.00 | Working group discussions (Part 1) in separate rooms Introductions Review of WG objectives and deliverables Presentation of (draft) work plan by leaders/co-leaders Discussion on tasks | All participants (in their respective working groups) |
| 10.00- 10.15 | Tea/coffee break | |
| 10.15- 11.30 | Working group discussions (Part 2) in separate rooms Agreement on roles and responsibilities and tasks for all members Agreement on work plan Establishment of a time plan and communication structures | All participants (in their respective working groups) |
| 11.30- 12.30 | Plenary session Summary of discussions presented by working group with actions, responsibilities General discussion | Working group leaders and coleaders |
| 12.30- 12.45 | Tea/coffee break | |
| 12.45- 13.15 | Project management | Barbara Häsler, Maurizio Aragrande, Houda Bennani |
| 13.15- 13.30 | Any other business | All participants |
| 13.30 | Official close | |
| 13.30- 14.00 | Practical session for WG leaders to get to know Alfresco | All WG leaders/co-leaders, Kristina Pelikan |

Objectives and agenda 4

Appendix 1 - Dinner Menu

Hot Buffet Menu

Char-Grilled Chicken Coated with Sun Dried Tomato Sauce

served with a Steamed Rice

Poached Salmon & Dill Cream with Penne Pasta

topped with Fresh Grated Parmesan

Roasted Vegetable & Potato & Gratin served with Mixed Leaf Salad

Roasted New Potatoes

Panache of Vegetables

Desserts

Apple & Blackberry Crumble served with Custard