

## Seminar on Food Safety Management and Inspection Technologies

Name	Seminar on Food Safety Management and Inspection Technologies		
Organizer	China National Research Institute of Food and Fermentation Industries Corporation Limited		
Time	2023-06-14 -- 2023-07-04	Language for Learning	English
Invited Countries	Developing countries		
Number of Participants	25		
Requirements for the Participants	Age	Under 50 for director general's level; under 45 for division director's level	
	Health	In good health with health certificates or medical examination forms issued by local public hospitals; without diseases prohibited from entry by China's laws and regulations; without severe chronic diseases such as serious high blood pressure, cardiovascular and cerebrovascular diseases and diabetes; without mental illnesses or infectious diseases that may pose serious threats to public health; not during the postoperative recovery period after a major operation or during the outbreak period of acute diseases; without severe physical disability; non-pregnant.	
	Language	Fluency in listening, speaking, reading and writing in English	
	others	Participants who come to China for training are not allowed to bring spouses or relatives.	
Host City	Beijing	Local Temperature	21-33°C
Cities to visit	HangZhou,QingDao	Local Temperature	23-33°C,20-29°C
Notes	<ol style="list-style-type: none"> <li>1. Please prepare valid passport and visa in advance;</li> <li>2. Please bring with your necessary materials or documents related to the seminar subject for the purpose of discussion during seminar;</li> <li>3. If you are unable to take the flight on time due to special circumstances, or if there is a flight delay during the transfer, please contact the project contact in time to inform the latest flight information to arrange pick-up;</li> <li>4. In principle, participants are not allowed to change the tickets to/from China. If necessary, please contact the Economic and Commercial Counsellor's Office to change the ticket. If participants change the ticket without permission, the resulting cost and liabilities are borne by participants;</li> <li>5. Please confirm the need to re-check the baggage when transfer; After claiming the baggage, please wait patiently at the international arrival exit (or domestic arrival exit), and the staff with the pick-up card (with name of organizer, participants and country on it) will pick you up. If you wait more than 15 minutes, please do not hesitate to call the project contact;</li> <li>6. Lost check-in baggage should be registered with the airline. Please contact the project contact to confirm the mailing address before filling in the registration form;</li> <li>7. Please bring proper clothes according to the holding city temperature; please prepare casual footwear for factory visit; formal or national costumes is required for formal events during seminar;</li> <li>8. Please bring some commonly used medicines;</li> <li>9. It is suggested that participants bring their own laptop since not all hotels provide</li> </ol>		

	computers.	
Contact of the Organizer	Contact Person(s)	Mr.PENG HAO
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About the Organizer	<p>Established in 1955 and wholly owned by Sino-light Corporation under China Poly Group which is ranking on global 500 list, China National Research Institute of Food and Fermentation Industries Corporation Limited (hereinafter referred to as CNRIFFI) is the largest and oldest state-level research institution in China's food industry as well as the most important technical platform in food industry and founder of multiple food sectors. Building on its strong technical capacity, CNRIFFI has retained authority in R&amp;D of new food products and technologies, standards formulation, quality inspection, etc.</p> <p>Since 2005, sponsored by Chinese government, CNRIFFI has organized 210 seminars and technical trainings and received over 9000 participants from 134 developing countries and regions. The above-mentioned training programs cover a wide range of subjects in food sector: "Food Safety Inspection and Management", "Biotechnology Application in Food Industry", "Agricultural Products Processing, Food Processing and Preservation Technology", "Fruit Processing and Comprehensive Utilization", Grain Processing and Inspection Technology", "Alcohol Distribution Management and Promotion", etc.</p> <p>Since 2006, our institute has been hosting seminars on the theme of "Food Safety Inspection" and since 2008, we has been hosting seminars on the theme of "Food Safety Management". Afterwards, according to the actual needs of the recipient countries and the specific curriculum settings, seminars on a number of related topics such as "Agricultural Products and Food Safety Management", "Food Safety Inspection and Management" were held, which were widely recognized and recognized by all parties. Throughout the years, we have been actively reviewing the successful experience and are open to suggestions from participants, which allows us to conscientiously study, prepare, improve and update our training methods, syllabus, pool of experts and on-site training/visits, achieving standardization and normalization of every item on our agenda with the utmost attention to details.</p>	
Seminar Content	<p>1. Main lectures and contents of lectures</p> <p>(1) China's national conditions: mainly introduces China's political, economic, social, and cultural development status</p> <p>(2) China's food safety legal system: the current status of China's food safety legislation, the construction of the legal system, and the sharing of experience there;</p> <p>(3) China's food safety supervision status and analysis: introduce the current situation, challenges and countermeasures of China's food safety supervision;</p> <p>(4) China's food safety standard system: introduce China's food safety standard system, including national standards, local standards and industry standards;</p> <p>(5) China's food safety management risk monitoring system: introduce China's graded food safety risk monitoring system and its construction;</p> <p>(6) Organic contamination and food safety testing: introduce the contamination of food by organics and the techniques and methods of testing;</p> <p>(7) Genetically modified technology and genetically modified food safety: introduction of genetically modified technology and its application, introduction of genetically modified food safety testing methods and means.</p>	

## 2. Main Field Visits

- (1) Go to China National Institute of Food and Fermentation Industry Co., Ltd. to inspect food safety inspection and management;
- (2) Go to Beijing Nabai Biotechnology Co., Ltd. to inspect the rapid detection method of food safety;
- (3) Go to Hangzhou Wahaha Group Co., Ltd. to investigate the detection methods in the process of food production;
- (4) Go to Hangzhou Wei Chuan Food Co., Ltd. to investigate food safety testing technology;
- (5) Go to Qingdao COFCO Coca-Cola Co., Ltd. to investigate the quality and safety control methods in the process of food production;
- (6) To investigate the food safety inspection and management in the production process of Tsingtao No. 2 Beer Factory.

## 3. About Exchange Session

During the seminar period, well-known experts and scholars, representatives of food companies and students will be arranged to conduct discussions and exchanges on food quality control, food safety management mode, laws and regulations, food safety standards, etc.

## 4. General information about lecturers

- (1) Guo Xinguang: Professor-level senior engineer, postgraduate tutor, and concurrently a member of the National Food Safety Standard Review Committee, a member of the National Sensory Analysis Standardization Technical Committee, and a member of the Industrial Fermentation Sub-Technical Committee of the National Food Industry Standardization Technical Committee. He has long been engaged in the basic research and standard formulation of standardization in the food, wine and fermentation industries.
- (2) Sheng Jiping: Doctor, professor of Renmin University of China, inspector of organic food in China and EU, inspector of genetically modified food in the United States and EU, inspector of China EUREPGAP, member of China Green Food Expert Committee.
- (3) Wang Peiyu: Professor, Doctoral Supervisor, Deputy Dean of School of Public Health, Peking University. Good at organic pollution detection, food safety detection technology, etc.
- (4) Ke Runhui: PhD, professor-level senior engineer, main research direction: analysis and testing, hazard analysis and risk assessment of hazard factors in food (such as pesticide residues, veterinary drug residues, non-edible additives, trans fatty acids, etc.).
- (5) Zhang Zhaohui: Director of Beijing Customs Inspection and Quarantine Center, main research direction: detection of mycotoxins and aflatoxins, health inspection and quarantine at Chinese import and export ports, etc.

## 5. Materials that participants need to prepare

In order to facilitate communication with Chinese experts, please prepare communication materials related to the subject of the training in your country, such as:  including self-introduction of the major and the unit where you are working;  the current situation and existing problems of food safety inspection and management;  other countries and The current status of international cooperation carried out by international organizations in the country, etc.

## 6. Evaluation at the end of training

Distribute and recycle evaluation forms to Participants, and evaluate the entire seminar and the lectures.