

Seminar on Food Safety and Health for the Belt and Road Countries

Name	Seminar on Food Safety and Health for the Belt and Road Countries		
Organizer	China National Research Institute of Food and Fermentation Industries Corporation Limited		
Time	2024-05-09 -- 2024-05-22	Language for Learning	English
Invited Countries	The Belt and Road Countries		
Number of Participants	25		
Requirements for the Participants	Age	Under 45 for officials at or under director's level; under 50 for officials at director general's level.	
	Health	In good health with health certificate issued by the local public hospitals; without diseases with which entry to China is disallowed by China's laws and regulations; without severe chronic diseases such as serious high blood pressure, cardiovascular/cerebrovascular diseases and diabetes; without metal diseases or epidemic diseases that are likely to cause serious threat to public health; not in the process of recovering after a major operation or in the process of acute diseases; not seriously disabled or pregnant.	
	Language	Capable of listening, speaking, reading and writing in English during the training	
	others	Family members or friends shall not follow	
Host City	Beijing	Local Temperature	14-26°C
Cities to visit	Hangzhou City, Zhejiang Province	Local Temperature	17-25°C
Notes	<ol style="list-style-type: none"> 1. Please prepare valid passport and visa in advance; 2. Please prepare for making the country reports and exchanging views on food safety and health issues; 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; 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; 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; 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; 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; 		

	<p>8. Please bring some commonly used medicines;</p> <p>9. It is suggested that participants bring their own laptop since not all hotels provide computers.</p>	
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&D of new food products and technologies, standards formulation, quality inspection, etc.</p> <p>Since 2005, sponsored by Chinese government, CNRIFFI has organized more than 230 seminars and technical trainings and received over 9500 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>Our Institute has undertaken seminars on classic themes recognized by the Ministry of Commerce, such as "Agricultural Products and Food Safety Management", "Food Safety Testing and Management", "Cooking Technology and Nutritional Diet", and "Agricultural Products Processing and Preservation Technology", and has received unanimous praise from the trainees. 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>	

<p style="text-align: center;">Seminar Content</p>	<p>1. Main 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) 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> <p>(6) Dietary nutrition and health: Introduce the general situation of culinary technology, dietary nutrition and health related content;</p> <p>(7) Nutritional value, health benefits and processing and utilization of sweet potato in China: Introduce the nutritional value and health benefits of sweet potato, the current situation of sweet potato processing industry in China, the processing and utilization of sweet potatoes and their products, the main problems existing in sweet potato starch processing industry, and the ways to solve the pollution problems in sweet potato starch processing industry.</p> <p>2. About field visits</p> <p>The seminar will visit factories and enterprises related to food safety in Hangzhou, Zhejiang Province.</p> <p>3. About discussion sessions</p> <p>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 safety and health.</p> <p>4. General information about lecturers</p> <p>(1) HE Wenping: director of Africa Research Office, Institute of West Asian and African Studies, Chinese Academy of Social Sciences, researcher, and master supervisor. Secretary general of Chinese Society of Asian and African Studies, executive director of Chinese Society for African Studies, and expert of Expert Committee of China Africa Industrial Forum.</p> <p>(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.</p> <p>(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.</p> <p>(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.).</p> <p>(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.</p> <p>(6) MU Taihua: Doctor, researcher, expert of food processing and comprehensive utilization in national sweet potato industry technology system, leader of food chemistry and nutrition in Institute of food science and technology, Chinese Academy of Agricultural Sciences. He is mainly engaged in the research of deep processing and comprehensive utilization of sweet potato and non-thermal processing technology.</p> <p>5. Materials that participants need to prepare</p> <p>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 and health; □ other countries and the current status of international cooperation carried out by international organizations in the country, etc.</p> <p>6. Evaluation at the end of training</p> <p>Distribute and recycle evaluation forms to participants, and evaluate the entire seminar and the lectures.</p>
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