**Seminar on Food Safety Inspection Technology and Management for the Belt and Road Countries**

**Project Description**

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| Full Name | Seminar on Food Safety Inspection Technology and Management for the Belt and Road Countries | | | |
| Organizer | China National Research Institute of Food and Fermentation Industries Corporation Limited | | | |
| Holding Time | June 23rd - July 6th, 2021 | | Language | English |
| Organization Form | Online | | Platform | ZOOM |
| Invited country | the Belt and Road Countries | | Planned Number of Participants | 25 |
| Target | 1. Giving participants a comprehensive understanding of the development and achievement in China’s food safety inspection technologies and food safety management; 2. Improving their capacity of food safety inspection and management; 3. Promoting exchanges, cooperation and technical trade with the Belt and Road Countries in food safety inspection and management. | | | |
| Requirements of Participation | Academic Background | --Academic background/field of expertise: food safety inspection or food safety management  --Position:governmental officials and management professionals specializing in food safety inspection or food safety management in the Belt and Road Countries. | | |
| Age | No higher than the legal retirement age in the country | | |
| Physical Health | Ability to attend online training courses on time | | |
| Language Ability | Fluency in listening, speaking, reading, and writing in English | | |
| Others | Able to use the ZOOM platform to complete the project schedule | | |
| Training Contents | 1. Main Contents of Lectures  (1) An overview of China and China’s experience in combatting infectious diseases: an overview of China’s current development in politics, economy, society and culture as well as the measures and current status of China’s fight against infectious diseases;  (2) Food safety legal framework in China: the current food safety legislation, legal system construction and key learnings in this process;  (3) Food safety regulation and analysis in China: the current situation, challenges and countermeasures in food safety regulation in China;  (4) Food safety standard system in China: an overview of food safety standard in China, including national standards, local standards, industry standards, etc.  (5) Food safety management risk monitoring system in China: the hierarchical food safety risk inspection system and its construction;  (6) Organic contamination in foods and detection: organic contaminants in food and technologies & methods of detection;  (7) GMO technology and GMO food safety inspection: introduction of GMO technology and its application, methods and technical means of GMO food safety inspection.  2.Laboratory Cloud Visit and experiment demonstration  (1) Detection of chemical pesticide residues in food: introduction of common chemical pesticides and their residues in food, on-site demonstration of detection technologies and methods of common chemical pesticide residues;  (2) Detection of veterinary drug residues in food: introduction of common veterinary drugs and their residues in food, on-site demonstration of detection technologies and methods of common veterinary drug residues;  (3) Detection of harmful microorganisms in food: introduction of common strains of harmful microorganisms in food, on-site demonstration of detection technologies and methods of various strains of harmful microorganisms;  (4) Demonstration of rapid detection in food safety: introduction of rapid detection technologies in food safety, demonstration of rapid detection of veterinary drug residue in meat product and melamine in milk.  3. Discussionand communication  During the seminar, renowned experts and scholars as well as representatives of food enterprises will interact with participants on food safety inspection technologies, food safety management models, laws, regulations and standards through online discussion sessions.  4. Speaker Profile  (1) BI Yu’an, Inspector, Department of Food Production Safety Supervision and Management, State Administration for Market Regulation, former Deputy Director, Division of Laws and Regulations, Department of Laws and Regulations, State Bureau of Quality Supervision, former Director, 1st Division of Laws and Regulations, Department of Laws and Regulations, General Administration of Quality Supervision, Inspection and Quarantine (AQSIQ), former Director, Division of Market Access, Department of Food Supervision, AQSIQ, former Deputy Inspector, Department of Food Supervision, AQSIQ, etc.  (2) GUO Xinguang, Professor-level senior engineer, supervisor for Master degree candidates, member of National Food Safety Standard Review Committee, Member of National Technical Committee on Sensory Analysis of Standardization Administration of China, Member of Technical Sub-committee on Industrial Fermentation, National Technical Committee on Food Industry of Standardization Administration of China, etc. Experienced in basic research in standardization as well as standard formulation in food, alcoholic drinks and fermentation industries.  (3) SHENG Jiping, PhD, Professor at China Renmin University, Organic Food Inspector of China and EU, GMO Food Inspector of US and EU, EUREPGAP Inspector of China, Member of China Green Food Expert Committee.  (4) WANG Peiyu, Professor, supervisor for PhD candidates, Vice President, School of Public Health, Peking University.  (5) KE Runhui, PhD, professor-level senior engineer. His fields of research mainly include: analysis and test, hazard analysis and risk assessment of hazardous factors in food (such as chemical pesticide residues, veterinary drug residues, non-edible additives, TFAs, etc.).  5.Materials that participants need to prepare  In order to facilitate communication with Chinese experts, please prepare communication materials related to the subjects of the seminar, such as:(1) Introduction of the profession and organization or department;(2) Food safety inspection technology and management status and existing problems;(3) The current cooperation with other countries and international organizations in your country.  6.Evaluation at the end of training  Evaluation forms shall be distributed to and collected from participants to evaluate the entire seminar, including all courses delivered. | | | |
| Host City | Beijing | | Cities to Visit | Beijing |
| Notes | 1. This seminar uses the ZOOM platform for online training. 2. During the training, participants are invited to observe training sessions time, attendance records will serve as the basis for issuing a certificate of completion of training. 3. Preparation before training: Enter the ZOOM classroom 15 minutes in advance. Change personal title to First name/Last name-Country style, such as Isabelle Adjani-France. 4. Disciplinary requirements: Please strictly abide by the training course schedule. 5. Participants are required to prepare relevant materials for the seminar according to the schedule, and submit relevant electronic materials as required. 6. Courses are equipped with professional English translation. | | | |
| About the Organizer | 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.  Since 2005, sponsored by Chinese government, CNRIFFI has organized 179 seminars and technical trainings and received 6200 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.  CNRIFFI has been organizing training programs on food safety inspection since 2006 and seminars on food safety management since 2008. Up to now, 32 training programs on food safety inspection technologies and 41 seminars on food safety management have been organized by CNRIFFI with positive comments and recognition of various stakeholders. 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. | | | |
| **Contact of the Organizer** | **Contract Person(s)：**Mr. PENG Hao  **Office Number:** 0086-10-53218352  **Telephone：**0086-15811250200  **Fax:** 0086-10-53218357  **WeChat：**15811250200  **E-mai**l : [biotechonfood@126.com](mailto:biotechonfood@126.com) | | | |