**Project Description**

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| Name | 2017 Seminar on Import-Export Food Inspection and Food Safety for Developing Countries | | | | | | |
| Organizer | China National Research Institute of Food and Fermentation Industries | | | | | | |
| Time | June 6th, 2017 to June 26th, 2017 | | | | Language | | English |
| Invited Countries | Government officials and administrative personnel of food import-export supervision agencies, agricultural and food industries from developing countries. | | | | | | |
| Number of Participants | 25 persons | | | | | | |
| 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 | | | | | |
| others | Family members or friends shall not follow | | | | | |
| Host City | Beijing | | | Local Temperature | | Summer, 22-35℃ | |
| Cities to visit | Chongqing  Guangxi（Nanning） | | | Local Temperature | | Chongqing：25-35℃  Nanning：25-35℃ | |
| Notes | NONE | | | | | | |
| Contact of the Organizer | Contact Person(s) | | Hao PENG / Junhuan LIU | | | | |
| Telephone | | 0086-10-53218352 | | | | |
| Cell | | 0086-15811250200(PENG)，0086-18101031092(LIU) | | | | |
| Fax | | 0086-10-53218357 | | | | |
| E-mail | | biotechonfood@126.com,huangytt@hotmail.com | | | | |
| About the Organizer | Established in 1955, China National Research Institute of Food and Fermentation Industries (CNRIFFI) is China’s most prominent scientific research institute in food industry with the longest history and largest scale, as well as the most important technical platform in food industry and founder of multiple food sectors. Since its establishment, CNRIFFI has won more than 60 awards on national, ministerial and provincial levels and has undertaken nearly 800 scientific research projects on national, ministerial and provincial levels. By providing services worth hundreds of billions of RMB yuan for over 10,000 enterprises, the Institute has made tremendous contribution to the development of China’s food industry. Building on its strong technical capacity, CNRIFFI has retained authority in R&D of new food products and technologies, standards formulation, quality inspection, etc. CNRIFFI also functions as secretariats of national and international standards formulation organs for over 10 products and secretariat of several food industrial associations. Besides, 6 national centers are attached to CNRIFFI, namely: the National Food Quality Supervision and Inspection Center, the National Standardization Center of Food & Fermentation Industry, China Industry Culture Collection Center, China-Germany International Center for Brewing Quality and Safety, National Information Center of Food & Fermentation Industries, Beijing Engineering Research Center of Protein and Functional Peptides and International Training Center.  Since 2005, sponsored by the Ministry of Commerce of China, CNRIFFI has organized 82 seminars and technical training courses for developing countries, covering such themes as food safety management, food safety inspection technology, biotechnology application in food industry, agricultural products processing, food processing and preservation technology, fruit processing and comprehensive utilization, etc. Through these foreign-aid training programs, food safety and food-related biotechnology trainings provided by CNRIFFI have become a major platform for international human resource training and technical exchanges. By the end of 2016, over 3,100 officials and technical personnel from 129 developing countries have participated in various training programs which have effectively advanced food technology and economic growth in developing countries and played an important role in promoting cooperation and exchanges, trade and technical transfer in China’s food industry. | | | | | | |
| Training Course Content | Commissioned by the Ministry of Commerce of P.R. China, China National Research Institute of Food and Fermentation Industries (CNRIFFI) is to organize “2017 Seminar on Import-Export Food Inspection and Food Safety for Developing Countries” (Working language: English, duration: 21 days) from June 6th to June 26th, 2017. The seminar is designed to disseminate experience and lessons, organizational structure, sharing of power and responsibility and supervision model of China’s import-export Food Inspection, enable participants to master food safety concepts, management experience and relevant technologies applicable to developing countries, broaden their knowledge and build up their capacity of tackling import-export food inspection and food safety problems in their own countries. The seminar shall consist of a series of lectures on the following topics: Analysis of the Current Status of Food Safety in China, Food Safety Management Framework System in China, Food Production and Import-Export Inspection and Supervision in China, Food Safety Standard System in China, On-site Rapid Detection Technique for Food Safety, Establishment, Inspection and Administration of Safety and Quality Traceability System for Agro-Products, etc. Factory visits and field trips in Nanning and Chongqing city will also be included.  This seminar will show experiences and achievements of China’s import-export food inspection and food safety management, and help participants thoroughly understand the current situation, development, experience accumulated and achievements of China’s food industry. The seminar will also build a platform for communications among participants from developing countries, network domestic and international experts in food industry, and promote international cooperation projects and export of technical products. | | | | | | |