

Cooperating Departments

- Department of Animal Science
- Department of Entomology
- Institute for Food Laws and Regulations
- Department of Food Science and Human Nutrition
- Center for Integrated Plant Systems
- Michigan Department of Agriculture and Rural Development (MDARD)
- International Food Protection Training Institute
- National Sanitation Foundation (NSF)
- Private Companies: Industries

Our training group has strong expertise and practical experience in all aspects of food safety. Members of this group have participated in and conducted a number of training programs in both local and international settings.

Organized by:



World Technology Access Program
(WorldTAP)

<https://www.canr.msu.edu/worldtap/>

Michigan State University

Application Deadline

October 31, 2020

Program fee per Participant: \$2,000

Program Fee Includes:
Instructional fee, training materials,
program related support



For More Information and Registration:

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An Online International Food Safety Short Course

November 9 - 13, 2020



**Ensuring Safer Food Supply
for the Global Community**



**MICHIGAN STATE
UNIVERSITY**

Course Rationale

Consumers all over the world are becoming increasingly concerned about the safety of food. Recent outbreak cases related to food safety have added to these concerns. Globally, people are not only demanding more food, but also a safe supply of food. Globalization of the food supply has increased the risk of spreading food-borne diseases internationally. Food safety issues are thus increasingly tied to global trade agreements and are the most important cause of non-tariff trade barriers. Public concern towards the residues of pesticides used in agriculture and food production has led to changes in pesticide use and environmental policies worldwide. These policy changes are also driven by safety issues. Food Quality Protection Act (FQPA) in the U.S. demands new standards for pesticide residue tolerances in raw and processed foods. Food Safety issues are also controversial for the products developed through genetic engineering and biotechnology. In addition, new food safety standards are being considered for the food produced through organic agriculture. The US has adapted Food Safety Modernization Act (2011).



Course Description

To address the emerging needs of food safety, Michigan State University (MSU) will conduct a five-day course with a focus on current food safety issues, food safety policy development, food safety laws and regulations, risk analysis, and program implementation. Michigan State University is recognized as a center of excellence in training and capacity building nationally and internationally. The food safety course will be conducted at Michigan State University jointly by the WorldTAP, Department of Animal Science, Food Science and Human Nutrition, Michigan Department of Agriculture and Rural Development (MDARD) and various MSU Departments/colleges, state and federal government agencies, and private companies.

This course will provide information on various issues of food safety in both public and private sector settings. The knowledge, information and experience gained through this course will help participants contribute towards the development of a safer food supply, well-founded public policy and a greater understanding of food safety issues.

Please expect to spend approximately 3 hours (2 sessions each day) for participation in online presentations and discussions. Information packages on each of the course components will be provided to the participants. Participants will receive a certificate of participation upon completing this online course.

Course Components

- Food systems, food safety and international food trade
- Regulatory issues/policy issues in food safety (non-tariff trade barriers, international food laws)
- Microbial, physical and chemical hazards
- Food safety issues with biotechnology products
- Risk assessment, risk management and risk communication
- Food preservation including irradiation
- Food Safety Modernization Act
- Hazard detection system
- Hazard analysis and critical control point (HACCP): Principles and practice
- Information and training resources in food safety