

Collaborating Institutions

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

July 15, 2021

Program fee per Participant: \$2,000

Program Fee Includes:
Instruction fee, information package,
course materials, and administration
and IT related cost.

Course fee is non-refundable
after July 15, 2021.



For More Information and Registration:

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International Short Course on Food Safety (online)

July 26 - 31, 2021



*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. For example, the U.S. has adapted Food Safety Modernization Act (2011).



Course Description

To address the emerging needs of food safety, Michigan State University (MSU) is conducting a week long course with a focus on 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 other MSU Departments/colleges, state and federal govern-

ment agencies, and private companies.

This online course will provide information and knowledge in 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.

Information packages on each of the course components will be provided to the participants. Participants will receive a "Certificate of Participation" upon completing this course.

Course Components

- *Food systems, food safety and international food trade*
- *Regulatory and policy issues in food safety (non-tariff trade barriers, international food laws)*
- *U. S. Food Safety Modernization Act (FSMA)*
- *Microbial, physical and chemical hazards*
- *Food safety issues with biotechnology products*
- *Risk assessment, risk management and risk communication*
- *Food preservation, including irradiation and food packing*
- *Hazard Analysis and Critical Control Point (HACCP): Principles and practices*
- *Many other information and training resources in food safety*