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Cooperating departments,
units and other institutions:

- Institute for Food Laws and Regulations
- Department of Food Science & Human Nutrition
- College of Veterinary Medicine
- College of Communication Arts & Sciences
- Center for Integrated Plant Systems
- Institute of International Health
- Government agencies and private companies

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**Application Deadline:
June 15, 2013**

Registration Fee: \$250
(non-Refundable)

Course Fee: \$3,250

(Course fee includes the instruction fee, information packages, local travel, meals and lodging expenses).

Course fee is non-refundable after July 1, 2013.

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.

An International Short Course in Food Safety

*July 21 – 26, 2013
Michigan State University*



*Ensuring a safe 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 cases and stories, including tainted strawberries, infected chickens, E. coli and Salmonella infections, and mad cow disease 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. For example, recently passed 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 safety standards are being considered for the food produced through organic agriculture.

Course Description

To address the emerging needs of food safety, Michigan State University (MSU) will conduct a one-week short course with a focus on food safety policy development, 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 National Food Safety & Toxicology Center, the Institute of International Agriculture, various MSU Departments/colleges, state and federal government agencies, and private companies. This program will provide hands-on training

and experience in various issues of food safety in both public and private sector settings. Information packages on each of the course components will be provided to the participants. 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.



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 hazards, chemical hazards.
- Food safety issues with biotechnology products.
- Risk assessment, risk management and risk communication.
- Food preservation including irradiation.
- Antibiotic resistance.
- Hazard detection system.
- Hazard analysis and critical control point (HACCP): Principles and practice.
- Information and training resources in food safety.
- Field visits to food and meat processing sites in Michigan