

Our Competency and Expertise

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)
at Michigan State University



WorldTAP

World Technology Access Program

<http://worldtap.msu.edu/>

*Cooperating Department and Units at MSU
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



MICHIGAN STATE
UNIVERSITY

**For Registration and Information
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Application Deadline

July 1, 2014

Course Fees per Participant

Registration Fee: \$ 250
(non-refundable)

Course Fee: \$ 3,250

Course fee includes:

instruction fee, course materials and information packages, local transportation, meals and lodging in East Lansing—USA

**Please make check payable to:
Michigan State University**

MSU is an affirmative action and equal opportunity institution



Food Safety

**Ensuring a safe food supply for
the global community**

July 20 - 25, 2014

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 foodborne 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

Michigan State University (MSU) is recognized as a center of excellence in training and capacity building nationally and internationally. To address the emerging needs of food safety, MSU conducts a one-week short course with a focus on food safety policy development, risk analysis, and program implementation.

This food safety course at MSU is conducted jointly with 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. An information package on each of the course components will be provided to the participants. The knowledge, information, and experience gained through this course will help participants to contribute towards the development of a safer food supply, a 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