Seminar on Marine Food Safety in Developing Countries

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<tr><td>Name</td><td colspan="3">Seminar on Marine Food Safety in Developing Countries</td></tr>
<tr><td>Organizer</td><td colspan="3">Training Center of Department of Commerce ,Shandong Province</td></tr>
<tr><td>Time</td><td>2023-06-13 to 2023-06-22</td><td>Language for Learning</td><td>English</td></tr>
<tr><td>Invited Countries</td><td>Developing Countries</td><td>Number of Participants</td><td>25</td></tr>
<tr><td>Objectives of the Training Course</td><td colspan="3">Through this training, the trainees will understand the problems and challenges of marine food safety; know the principles of formulating and revising standards and methods for food safety testing; learn the digitalization and digitalization of marine food safety technologies, the role and significance of testing methods in food safety; basically master basic elements and immunological functions of marine food, marine food resources and deep processing; enhance their awareness of ecology and restoration of marine food resources; be familiar with the application of new nucleic acid rapid detection technology in food safety; and be able to provide suggestions for the sustainable development of marine food industry according to the economic development of their own countries, so as to better serve the economic development of their countries.</td></tr>
<tr><td rowspan="5">Requirements for the Participants</td><td>Professional Background</td><td colspan="2">-Fields or majors: food safety-related fields
-Job positions: food safety testing and quarantine personnel of government departments and employees of relevant food production and processing enterprises
-Title, academic degree, or other relevant qualification requirements: None</td></tr>
<tr><td>Age</td><td colspan="2">Not higher than the legal retirement age of the recipient country</td></tr>
<tr><td>Health</td><td colspan="2">In good health, and be able to participate in online training on time</td></tr>
<tr><td>Language</td><td colspan="2">Trainees should be able to listen, speak, read and write in English</td></tr>
<tr><td>others</td><td colspan="2">None</td></tr>
<tr><td>Seminar Content</td><td colspan="3">1. Introduction to Main Training Courses
(1) China's national conditions: mainly introduce China's political, economic, social and cultural development status;
(2) Marine food safety problems and challenges: introduce the pollution sources of marine food, the toxicity of pollutants, the migration and control of pollutants, and coping strategies;
(3) Principles for the formulation and revision of standards and methods for food safety</td></tr>
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	testing: Introduce the principles for formulating and revising food safety inspection methods and standards, including scientificity, feasibility, practicability, economy, and safety; (4) Digitalization and digitalization of marine food safety technologies: introduce the establishment of a database for collecting, collating, and analyzing marine food safety data; develop an intelligent algorithm capable of automatically analyzing marine food safety data by using big data technology and artificial intelligence technology; build an intelligent system capable of real-time monitoring marine food safety and its promotion and application. (5) The role and significance of testing methods in food safety: introduce and analyze current problems in food safety such as abusive food additives, excessive chemical residues, microbial contamination, etc., clarify the specific manifestations of food safety problems, and outline the future development of food testing. (6) Basic elements and immunological functions of marine food: introduce the research contents and methods of food science, basic substances in marine food and determination, nutrition and physiological efficacy of marine food resources, marine microorganisms and marine active peptides, etc. (7) Marine food resources and deep processing: introduce the efficient combined-drying technology for aquatic products, the efficient utilization technology of marine aquatic protein resources, the transformation and upgrading of the seaweed industry, and the safe production of marine deep processing food; (8) Ecology and restoration of marine food resources: introduce the connotation of marine ecosystem protection and restoration, and the objectives, tasks, and spatial scope of ecological restoration of marine food resources, etc. (9) Application of new nucleic acid rapid detection technology in food safety: introduce the development process of nucleic acid molecular detection technology, common nucleic acid molecular detection methods, and the application of nucleic acid detection technology in food safety inspection and quarantine. 2. Overview of keynote speakers (1) Chen Mingming, former ambassador of the Ministry of Foreign Affairs to Sweden, mainly studies China's national conditions, rural political development, and Western political system. (2) Wang Dongfeng, professor of Ocean University of China, academic member of the State Key Laboratory of Seaweed Active Substances, has long been engaged in the research of heavy metal residues in marine food and allergen removal technology, water environmental pollution and aquatic food safety technology. (3) Xu Jiangyong, third-level investigator of Qingdao Customs Enterprise Management Office, chief assessor of hygiene registration of export food enterprises, is familiar with relevant laws and regulations of China's agricultural and food product certification management and has rich experience in auditing ISO22000, HACCP and other food safety management systems of export food production enterprises. He has been employed by the

	Institute of Certification and Accreditation of the State Accreditation and Supervision Commission as an expert member of the "Working Group on Hazard Analysis and Critical Control Points and Good Agricultural Practice Certification Technology". He has long been engaged in the evaluation of the registration of export food production enterprises and the recommendation of foreign registration and has the experience of accompanying and receiving officials from the United States, the European Union, Japan, South Korea, Singapore, and other countries to inspect in China. (4) Li Chaoxiu, senior director (deputy division chief) of Qingdao Dagang Customs under Qingdao Customs, has worked for more than 30 years in certification supervision and import and export food inspection and quarantine and has rich front-line work experience. As a member of the expert group, he has carried out supervision and inspection of administrative law enforcement of Shandong quality management system certification and supervision and spot check of certified products of compulsory product certification many times. (5) Qiu Guiqin, assistant investigator of Qingdao Entry-Exit Inspection and Quarantine Bureau, is responsible for the safety management of import and export food. She has been engaged in the inspection, quarantine, and supervision of import and export food for more than 30 years. She is familiar with the processing technology and hygienic requirements of food from raw material planting and growing to enterprise production and processing and transportation, and is familiar with relevant food laws, regulations, and hygienic requirements at home and abroad. (6) Qin Hong, second-level inspector of Qingdao Customs, is responsible for the safety management of import and export food. She has been engaged in the inspection and quarantine of import and export food, and enterprise supervision, certification, and registration, and has been engaged in the research of inspection and quarantine technology and food safety quality management for a long time. (7) Lin Hong, professor at Ocean University of China, academic leader of universities in Shandong Province, and scientist of processing and quality control of national turbot and flounder industry technology system, mainly studies marine food processing, high-value utilization, rapid detection of fishery drug residues, quality control and management of aquatic products, food risk analysis and revision of food standards. (8) Li Zhaojie, professor at Ocean University of China, Secretary-General of Aquatic Products Processing and Comprehensive Utilization Branch of China Fisheries Society, mainly studies aquatic product chemistry and efficient utilization technology of bulk marine biological resources. (9) Wang Jingxue, professor at Ocean University of China, mainly studies the development and application of phage resources, detection and control of pathogenic microorganisms, phage-host interaction mechanism, etc. (10) Ma Cuiping, dean and professor of School of Marine Science and Bioengineering, Qingdao University of Science and Technology, mainly focuses on key issues such as signal identification and signal amplification in nucleic acid detection and carries out

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<tr><td></td><td colspan="3">research on key technologies for rapid and highly sensitive detection of nucleic acid and research on new technologies for isothermal detection of nucleic acid and their applications.
3. Introduction to Discussion and Exchange
(1) Discussion and exchange on the current safety situation of China's import and export food;
(2) Discussion and exchange on marine protein and new product development;
(3) Discussion and exchange on the progress of microbial risk assessment of marine food;
(4) Discussion and exchange on the challenges of quality and safety risks of marine edible agricultural products and responses;
(5) Discussion and exchange on the effect and recommendations of this training.
4. Introduction to Cloud Platform Visit and Investigation
(1) Qingdao BRIGHT Moon Seaweed Group Co., Ltd.;
(2) Qingdao Institute of Marine Bioresources for Nutrition & Health Innovation.
5. Introduction to cloud culture experience
(1) Appreciate Chinese scenic spots and historic sites: the Forbidden City and the Great Wall;
(2) Experience the urban charm of Qingdao: May Fourth Square, Qingdao International Sailing Centre, Venue of the SCO Summit.
6. Materials to be prepared by the participants
In order to facilitate your communication with Chinese experts, please prepare communication materials about your country related to the research topics, such as □ introduction of your major or the company where you work; □ the development status, existing problems, and development needs of marine food safety of your country; □ the basis for cooperation with China, etc.</td></tr>
<tr><td>Host City</td><td>Qingdao, Shandong Province</td><td>Cities to visit</td><td>Qingdao City</td></tr>
<tr><td>Notes</td><td colspan="3">1. The Tencent Meeting of international edition or ZOOM platform will be used for online platform of this training class. The trainees should contact the organizer within ten working days before the start of the class to debug the software and network environment in advance.
2. The trainees should abide by the project schedule, and strictly abide by the class time and teaching discipline. Moreover, the attendance record will be the basis for issuing the training completion certificate.
3. Trainees should enter the online classroom 15 minutes to prepare for class in advance. It is needed to change personal name to English.
4. Trainees need to prepare relevant materials for the symposium according to the schedule and submit relevant electronic materials as required.</td></tr>
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About the Organizer	Shandong Foreign Trade Vocational College is the university with the longest history of foreign trade vocational education in Shandong Province. It is a national-level high-quality university, a high-quality university in Shandong Province, a famous characteristic university in Shandong Province, and a brand university in Qingdao. Over the past 50 years, more than 60000 graduates have been cultivated with alumni founded more than 3000 enterprises of various sizes, making outstanding contributions to regional economic and social development. The college contains 11000 full-time trainees and more than 600 teachers. In addition, it now offers 24 majors such as international trade, e-commerce and logistics management. The college is the chairman organization of the Professional Teaching Steering Committee of the Ministry of Education in Foreign Language, and the vice-chairman organization of the National Vocational Education Teaching Steering Committee for Foreign Trade. There are two large training bases in Tai'an and the west coast of Qingdao, and five research centers, including the research center of Free Trade Area and the cross-border e-commerce research and development center. The college is affiliated to the Department of Commerce of Shandong Province, which has close contact with the commercial bureaus of all cities in the province. It can access to all kinds of resources in the province and keeps cooperative relations with thousands of enterprises. In addition, more than 200 off-campus training bases have been built in cooperation with Hisense Group, Alibaba and other well-known enterprises. Since 2012, the college has completed 315 foreign aid training programs of the Ministry of Commerce with 10430 trainees from more than 130 countries and regions. Among them, there are 14 ministerial seminars, 16 "going global" overseas training courses, 23 classes, and 92 online work courses. Through training, the college has signed cooperation agreements with relevant institutions in more than 50 countries, including Uganda, Uzbekistan and Dominica, and established 12 overseas training centers in Sudan, Liberia, Eritrea and other countries. The project management and online training of the college were praised by the Training Center of the Ministry of Commerce and promoted to the national organizers in the form of a briefing. In 2021, the college made a typical speech at the National Foreign Aid Training Exchange Conference. In March 2022, more than 1100 trainees from 94 countries were trained in the "Cross-border E-commerce Poverty Alleviation and Sustainable Development Capacity Building (Online) Training Program for Youth in Developing Countries" undertaken by the college. Moreover, Chinese-English, Chinese-French, Chinese-Russian, Chinese-Arabic, Chinese-Spanish simultaneous interpretation are used. The training effect was outstanding and highly praised by the Training Center of the Ministry of Commerce and the United Nations Office for South-South Cooperation. The college has organized and held many foreign aid training projects on agricultural product processing including the "2018 Seminar on Export Processing of Agricultural Products in Developing Countries", "2018 Seminar on Customs Modernization Management (Origin Management) and Commodity Classification Assessment in Portuguese-speaking Countries", and "Training Course on Vegetable Planting and

	Processing Technology in Developing Countries", accumulated rich training experience and received many thank-you letters from trainees and many reports from domestic and foreign media, achieving good training results and social benefits. The college has cooperated with many institutions such as the Ocean University of China and Qingdao Customs for many years and has held many training sessions on the production, processing, and safety testing of agricultural products in China, accumulating experience in conducting foreign aid training projects on marine food safety. Experts from the Ocean University of China, Qingdao University of Science and Technology, and Qingdao Entry-Exit Inspection and Quarantine Bureau will be invited to participate in the lecture.	
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