

Training Course on Biotechnology Application in Food Industry for Developing Countries

Name	Training Course on Biotechnology Application in Food Industry for Developing Countries		
Organizer	China National Research Institute of Food and Fermentation Industries Corporation Limited		
Time	2023-06-09 -- 2023-06-29	Language for Learning	English
Invited Countries	Developing countries		
Number of Participants	25		
Requirements for the Participants	Age	Under 50 for director general's level; under 45 for division director's level	
	Health	In good health with health certificates or medical examination forms issued by local public hospitals; without diseases prohibited from entry by China's laws and regulations; without severe chronic diseases such as serious high blood pressure, cardiovascular and cerebrovascular diseases and diabetes; without mental illnesses or infectious diseases that may pose serious threats to public health; not during the postoperative recovery period after a major operation or during the outbreak period of acute diseases; without severe physical disability; non-pregnant	
	Language	Fluency in listening, speaking, reading and writing in English	
	others	Participants who come to China for training are not allowed to bring spouses or relatives	
Host City	Beijing	Local Temperature	21-32°C
Cities to visit	ShangHai, HangZhou	Local Temperature	21-27°C, 23-30°C
Notes	<p>1. Please prepare valid passport and visa in advance;</p> <p>2. Please prepare for making the country reports and exchanging views on biotechnology of food industry issues;</p> <p>3. If you are unable to take the flight on time due to special circumstances, or if there is a flight delay during the transfer, please contact the project contact in time to inform the latest flight information to arrange pick-up;</p> <p>4. In principle, participants are not allowed to change the tickets to/from China. If necessary, please contact the Economic and Commercial Counsellor's Office to change the ticket. If participants change the ticket without permission, the resulting cost and liabilities are borne by participants;</p> <p>5. Please confirm the need to re-check the baggage when transfer; After claiming the baggage, please wait patiently at the international arrival exit (or domestic arrival exit), and the staff with the pick-up card (with name of organizer, participants and country on it) will pick you up. If you wait more than 15 minutes, please do not hesitate to call the project contact;</p> <p>6. Lost check-in baggage should be registered with the airline. Please contact the project contact to confirm the mailing address before filling in the registration form;</p> <p>7. Please bring proper clothes according to the holding city temperature; please prepare casual footwear for factory visit; formal or national costumes is required for formal events during seminar;</p> <p>8. Please bring some commonly used medicines;</p> <p>9. It is suggested that participants bring their own laptop since not all hotels provide computers.</p>		

Contact of the Organizer	Contact Person(s)	Mr.PENG HAO
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About the Organizer	<p>Established in 1955 and wholly owned by Sino-light Corporation under China Poly Group which is ranking on global 500 list, China National Research Institute of Food and Fermentation Industries Corporation Limited (hereinafter referred to as CNRIFFI) is the largest and oldest state-level research institution in China's food industry as well as the most important technical platform in food industry and founder of multiple food sectors. Building on its strong technical capacity, CNRIFFI has retained authority in R&D of new food products and technologies, standards formulation, quality inspection, etc.</p> <p>Since 2005, sponsored by Chinese government, CNRIFFI has organized 210 seminars and technical trainings and received over 9000 participants from 134 developing countries and regions. The above-mentioned training programs cover a wide range of subjects in food sector: "Food Safety Inspection and Management", "Biotechnology Application in Food Industry", "Agricultural Products Processing, Food Processing and Preservation Technology", "Fruit Processing and Comprehensive Utilization", "Grain Processing and Inspection Technology", "Alcohol Distribution Management and Promotion", etc.</p> <p>Since 2006, our institute has been hosting seminars on the theme of "Food Safety Inspection" and since 2008, we has been hosting seminars on the theme of "Food Safety Management". Afterwards, according to the actual needs of the recipient countries and the specific curriculum settings, seminars on a number of related topics such as "Agricultural Products and Food Safety Management", "Food Safety Inspection and Management" were held, which were widely recognized and recognized by all parties. Throughout the years, we have been actively reviewing the successful experience and are open to suggestions from participants, which allows us to conscientiously study, prepare, improve and update our training methods, syllabus, pool of experts and on-site training/visits, achieving standardization and normalization of every item on our agenda with the utmost attention to details.</p>	
Seminar Content	<p>1.Main lectures and contents of lectures</p> <p>(1)China's national conditions: mainly introduces China's political, economic, social, and cultural development status</p> <p>(2) Food and Bioengineering in China: introducing the application of bioengineering in all aspects of food industry, and explaining the five fields of bioengineering application;</p> <p>(3) Traditional fermented food in China: introducing traditional Chinese fermented food (Chinese Baijiu); introducing fermented soybean food, and introducing the production process, microbiological research and biochemical research by taking Chinese traditional fermented foods as examples, such as soy sauce, fermented bean curd, fermented soya beans, and bean paste;</p> <p>(4) Cell engineering and its applications: introducing the status, development and research of cell engineering in modern biotechnology;</p> <p>(5) HACCP system and food biotechnology: introducing GMP (procedures, requirements, and application) and SSOP, as well as international GMP system;</p> <p>(6) Application of enzymic preparations in food industry: introducing the product structure of food biotechnology, agricultural biotechnology and industrial biotechnology;</p> <p>(7) Application of transgenic technology in food industry: introducing the application of transgenic technology in food industry, and introducing genetically modified foods from</p>	

	<p>plants, animals and microorganisms, and the safety assessment.</p> <p>2.Main Field Visits</p> <p>(1) China National Institute of Food and Fermentation Industry Co., Ltd.;</p> <p>(2) Beijing Sanyuan Corporation Limited.;</p> <p>(3) Beijing Wang Zhihe Fermented Bean Curd Museum;</p> <p>(4) Shanghai Totole Food Ltd.;</p> <p>(5) Hangzhou Wei Chuan Food Co., Ltd.</p> <p>3.About Exchange Session</p> <p>During the seminar period, well-known experts and scholars, representatives of food companies and students will be arranged to conduct discussions and exchanges on biotechnology of food industry.</p> <p>4.General information about lecturers</p> <p>(1) YAO Su: PhD, professor-level senior engineer, current director of Fermentation Engineering R&D Department of China National Research Institute of Food & Fermentation Industries Co., Ltd. She is mainly engaged in the functional development and industrial application of microbial strain resources of traditional fermented food, and accurate identification and safety evaluation of probiotic strains. She also holds some concurrent posts, such as chairman of IDF Standing Committee On Analytical Methods For Dairy Microorganisms, and expert of ISO/TC34/SC9.</p> <p>(2) GUO Xinguang, professor-level senior engineer, supervisor for master degree candidates, member of National Food Safety Standard Review Committee, member of National Technical Committee on Sensory Analysis of Standardization Administration of China, member of Technical Sub-committee on Industrial Fermentation, National Technical Committee on Food Industry of Standardization Administration of China, etc. He is experienced in basic research on standardization as well as standard formulation in food, alcoholic drinks and fermentation industries.</p> <p>(3) HAB Beizhong: PhD, professor of China Agricultural University, vice chairman of Beijing Food Institute, executive director of Agricultural Products Processing and Storage Branch of China Association of Agricultural Science Societies, and member of Science and Technology Development and Advisory Committee of Chinese Society for Microbiology.</p> <p>(4) MU Taihua: PhD, supervisor for doctor degree candidates, researcher, expert in food processing and comprehensive utilization of National Sweet Potato Industry Technology System, and academic leader in food chemistry and nutrition of Institute of Food Science and Technology of CAAS. He is mainly engaged in the research of sweet potato deep processing and comprehensive utilization, and non-thermal processing technology.</p> <p>(5) HE Wenping: director of Africa Research Office, Institute of West Asian and African Studies, Chinese Academy of Social Sciences, researcher, and master supervisor. Secretary general of Chinese Society of Asian and African Studies, executive director of Chinese Society for African Studies, and expert of Expert Committee of China Africa Industrial Forum.</p> <p>5.Materials that participants need to prepare</p> <p>In order to facilitate communication with Chinese experts, please prepare communication materials related to the subject of the training in your country, such as: <input type="checkbox"/> including self-introduction of the major and the unit where you are working; <input type="checkbox"/> the current situation and existing problems of biotechnology application in food industry; <input type="checkbox"/> other countries and the current status of international cooperation carried out by international organizations in the country, etc.</p> <p>6.Evaluation at the end of training</p> <p>Distribute and recycle evaluation forms to participants, and evaluate the entire seminar and the lectures.</p>
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