

Training Course on Food Processing and Preservation Technology for Developing Countries Project Description

Full Name	Training Course on Food Processing and Preservation Technology for Developing Countries		
Organizer	China National Research Institute of Food and Fermentation Industries Corporation Limited (CNRIFFI)		
Holding Time	September 20-November 8, 2019	Language	English
Invited Participants	Administrative and technical staff in production, research, teaching, business units, etc. of agriculture and food industry from developing countries		
Planned Number of Participants	25		
About the Participants	Age	Under 45 years old	
	Physical 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 Ability	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	9-27°C
Cities to Visit	Tianjin city; Weifang city, Qingdao city, Shandong Province; Shanghai city; Hangzhou city, Zhejiang Province.	Local Temperature	Tianjin city 11-20°C; Weifang city 11-22°C; Shouguang city 11-22°C; Qingdao city 14-20°C; Shanghai city 12-24°C; Hangzhou city 10-24°C;
Notes	<ol style="list-style-type: none"> 1. Please prepare valid passport and visa in advance; 2. Please bring necessary materials or documents related to the subject for the purpose of discussion during the training course; 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 the pick-up; 4. In principle, participants are not allowed to change the International tickets. 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 		

	<p>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 call the project contact to confirm the baggage delivery address before filling in the registration form;</p> <p>7. Please pay attention to the weather conditions of the host city and visiting cities, and bring appropriate clothes with you; please bring comfortable sneakers for factory visits; please bring formal or traditional costumes for formal events;</p> <p>8. Please bring some commonly used medicines;</p> <p>9. It is recommended to carry your personal laptop since not all hotels provide computers.</p>
<p>Contact of the Organizer</p>	<p>Project or Pick-up Contact: Mr. PENG Hao, Mr. YU Bin</p> <p>Office Phone: 0086-010-53218352</p> <p>Cell Phone: 0086-15811250200 (PENG Hao), 0086-13811509693 (YU Bin)</p> <p>Fax: 0086-010-53218357</p> <p>E-mail: biotechnonfood@126.com</p> <p>WeChat: 15811250200</p>
<p>About the Organizer</p>	<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 138 seminars and technical trainings and received 5131 participants from 133 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. Through foreign-aid training programs, we have set up a major platform for international human resource training and technical exchanges, helped to advance food technology and economic growth in developing countries and played an important role in promoting global cooperation, foreign trade and technical transfer in food industry.</p>
<p>Training Course Content</p>	<p>Senior experts in the field of food processing and preservation will be invited to give lectures. The content includes: general introduction to the development of modern Agro-products processing technology, food processing and preservation technology, development of research on food processing technology, processing and preservation of Chinese traditional soy products, flour processing technology, the development trend of Chinese whole grain, application of bread, fresh-cut vegetables, orange juice, sweet potato, cereal, fish products, yoghurt, cheese, corn, rice, fruits and other Agro-products, GMO technology and application in food, and food processing courses includes making cookies, ice cream, ham sausage, sponge cake, tea drinks, yoghurt.</p> <p>This training course combines theory with field survey. Participants of this training course will visit Shanghai, Hangzhou of Zhejiang Province, Qingdao, Weifang of Shandong Province and Tianjin with Zhejiang Agricultural Hi-Tech Demonstration Park, Zhejiang Taikoo Coca-Cola beverage Co., Ltd., China Tea Museum, Hangzhou Weichuan Food Co. Ltd.,</p>

Hangzhou Dingyi Food Co., Ltd., Shanghai Sunqiao Modern Agricultural Demonstration Park, Meiji Seika Food Industry (Shanghai) Co., Ltd., Qingdao Langyatai Group Co., Ltd., Bright-Moon Seaweed Biotechnology Museum, Huadong Vineyard, Shandong Shouguang Vegetable High-Tech Demonstration Park, China Food Valley, College of Food Engineering and Biotechnology, Tianjin University of Science and Technology, Tianjin Pocari Sweat Drinks Co., Ltd., Tianjin Yili Dairy Co., Ltd., etc. At the same time, participants will be presented with urban constructions and natural sceneries of Beijing, Shanghai, Hangzhou, Qingdao, Weifang and Tianjin, so as to enrich their spare time and help them to understand China's social and economic development and production experience.

This training course aims to introduce the theoretical and technical experience of China's food processing and preservation technology to the related personnel in developing countries through lectures and discussions. Through field survey, the participants will gain a deeper understanding of the processing chain of China's food industry and modern factories, thus to promote the cooperation and communication of relevant industries. At the same time, through cultural experience and visits, the participants will have a more intuitive and accurate understanding of China and social life of China.