

## Collaborating Institutions

- MSU Institute for Food Laws and Regulations
- MSU Department of Food Science and Human Nutrition
- MSU Center for Integrated Plant Systems
- MSU Department of Animal Science
- MSU Department of Entomology
- Michigan Department of Agriculture and Rural Development (MDARD)
- International Food Protection Training Institute
- National Sanitation Foundation (NSF)
- Private Companies and Industries

## Application Deadline

**May 21, 2024**

**Program fee per participant: \$4,100**

### Program fee includes:

Lodging, instruction fee, information package, group meals, local transportation and other program related support.

**MICHIGAN STATE**  
UNIVERSITY

# International Short Course in Food Safety

**July 21- 27, 2024**



**For more information  
and registration please  
contact:**

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*Ensuring Safer Food Supply for the  
Global Community*

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



**WorldTAP**

World Technology Access Program  
(WorldTAP)

## Course Rationale

Consumers all over the world are becoming increasingly concerned about the safety of food. Recent outbreak cases related to food safety 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. 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 food safety standards are being considered for the food produced through organic agriculture. For example, the U.S. has adapted Food Safety Modernization Act (2011).



## Course Description

To address the emerging needs of food safety, Michigan State University (MSU) is conducting a week long course with a focus on food safety policy development, food safety laws and regulations, 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 WorldTAP, Department of Animal Science, Food Science and Human Nutrition, Michigan Department of Agriculture and Rural Development (MDARD) and various other MSU Departments/colleges, state and federal government agencies,

and private companies.

This course will provide information, knowledge, and hands-on experiences in various issues of food safety in both public and private sector settings. 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.

Information packages on each of the course components will be provided to the participants. Participants will receive a "Certificate of Participation" upon completing this course.

## Course Components

- *Food systems, food safety and international food trade*
- *Regulatory and policy issues in food safety (non-tariff trade barriers, international food laws)*
- *U. S. Food Safety Modernization Act (FSMA)*
- *Microbial, physical and chemical hazards*
- *Food safety issues with biotechnology products*
- *Risk assessment, risk management and risk communication*
- *Food preservation, including irradiation and food packing*
- *Hazard Analysis and Critical Control Point (HACCP): Principles and practices*
- *Genetically modified organism (GMO) foods and food safety issues*