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 (IFPTI)
- National Sanitation Foundation (NSF)
- Private sector industries

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)

Application Deadline

June 19, 2026

For program fee contact us.

Program fee includes:

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

For more information

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MICHIGAN STATE UNIVERSITY

International Food Safety Program

July 19 - 25, 2026

Ensuring Safer Food Supply for the Global Community

Introduction

Consumers worldwide are becoming increasingly concerned about the safety of the food they consume daily. Numerous cases/outbreaks indicate breaches in food safety, affecting large populations in both developed and developing countries. Outbreaks of norovirus and widespread E. coli contamination in the U.S. highlight the ongoing risks within the food supply chain. Every year, tens of millions of people suffer from food poisoning, with several hundred fatalities.

Furthermore, the globalization of the food system has heightened the risk of spreading foodborne diseases across continents. Food safety concerns are also increasingly intertwined with global trade agreements, serving as a major source of non-tariff trade barriers. Public concern over pesticide residues in agriculture and food production has driven changes in pesticide use and environmental policies worldwide. Additionally, antimicrobial resistance (AMR) is on the rise, posing further challenges to food safety.

Food safety issues remain controversial, particularly concerning products developed through genetic engineering and biotechnology. At the same time, new food safety standards are being considered for organically produced food. These developments underscore the need for a comprehensive and ongoing approach to monitoring these issues and formulating policies that support pragmatic food safety research, education, and outreach.




Program Description /Components

To address the needs and emerging issues in food safety, Michigan State University (MSU) is organizing an exposure training with a focus on food safety policy development, food safety laws and regulations, risk analysis, and program implementation. MSU is recognized as a center of excellence in training and capacity building nationally and internationally. This training program will be conducted 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 sector. This program will provide information, knowledge on various issues of food safety in both public and private sector settings. The knowledge, information, and experience gained through this program will help participants contribute towards the development of a safer food supply systems, and well-founded public policy, and programs.

Participants will be provided with the information packages on each of the program components along with a *"Certificate of Participation"* upon completion of this course.

Components

- *Food systems, food safety & international food trade*
- *Regulatory and policy issues in food safety (non-tariff trade barriers, international food laws)*
- *U. S. Food Safety Modernization Act (FSMA)*
- *Food hazards: microbial/physical/chemical*
- *Food safety issues with biotechnology products*
- *Risk assessment, risk management & risk communication*
- *Food preservation: irradiation and food packing*
- *Hazard Analysis and Critical Control Point (HACCP) principles and practices*
- *Use of Artificial Intelligence (AI) and Machine Learning (ML) in food safety*