

Training Course on Food Processing and Preservation Technology under the Global Development Initiative

Name	Training Course on Food Processing and Preservation Technology under the Global Development Initiative		
Organizer	China National Research Institute of Food and Fermentation Industries Corporation Limited		
Time	2024-08-20 -- 2024-09-09	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	Beijing City : 15-26°C
Cities to visit	Jinan City, Shandong Province, Shanghai	Local Temperature	Jinan City, Shandong Province : 17-27°C, Shanghai : 21-28°C
Notes	<ol style="list-style-type: none"> 1. Please prepare valid passport and visa in advance; 2. Please bring with your necessary materials or documents related to the seminar subject for the purpose of discussion during seminar; 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; 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; 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; 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; 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; 8. Please bring some commonly used medicines; 		

	9. It is suggested that participants bring their own laptop since not all hotels provide computers.	
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 more than 230 seminars and technical trainings and received over 9500 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>CNRIFFI has hosted seminars on classic themes identified by the Ministry of Commerce, such as "Food Processing and Preservation Technology", "Agricultural product Processing and Preservation Technology", "Agricultural product and food safety Management", "Food safety testing and management" and "Biotechnology Application Technology in the food industry", which have received unanimous praise from students. Over the years, we have been actively summarizing successful experience, constantly draw suggestions from students, training methods, teaching plans, teachers, practice visits, etc., have carried out careful research, careful preparation, update and improve with The Times, and all work has reached standardization, standardization and refinement.</p>	

Seminar Content	<p>1. Main training courses and content introduction</p> <p>(1) China's National conditions: mainly introduces China's political, economic, social, cultural and other development status;</p> <p>(2) Introduction to processing and preservation technology of agricultural products: introduce the processing and preservation technology of agricultural products, and introduce China's relevant experience in processing and preservation technology of agricultural products;</p> <p>(3) Fruit processing technology: Introduce the application of fruit processing technology in China and the application of related processing equipment;</p> <p>(4) Vegetable deep processing technology: introduce vegetable deep processing technology, introduce China's application of vegetable deep processing technology and equipment application;</p> <p>2. Main tour introduction</p> <p>The workshop will go to Jinan City of Shandong Province and Shanghai for field visits, and will visit related food production enterprises and scientific research institutions.</p> <p>3. Exchange discussion and introduction</p> <p>During the study period, well-known experts and scholars, representatives of food enterprises and students will be arranged to discuss and exchange contents on the homologous culture of medicine and food in China and its application, the development status of functional food in various countries and cooperation prospects.</p> <p>4. Overview of the presenter</p> <p>(1) Liang Jianfen: Doctor, Professor and doctoral supervisor of College of Food Science and Nutrition Engineering, China Agricultural University.</p> <p>(2) Wang Xiaofei: PhD, Associate Professor, College of Food Science and Nutrition Engineering, China Agricultural University.</p> <p>(3) Zhao Xiaoyan: Doctor, member of the 14th CPPCC National Committee and Agriculture and Rural Affairs Committee of the NPC, researcher of Beijing Academy of Agriculture and Forestry Sciences, registered consultant. He is now leading a number of research projects such as the National Natural Science Foundation and the key projects of Beijing Natural Science Foundation.</p> <p>(4) Hu Aijun: Doctor of Engineering, professor of Tianjin University of Science and Technology, master tutor, main research interests include food processing technology, etc.</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: ① including self-introduction of the major and the unit where you are working; The status quo and existing problems of food processing and preservation technology; ③ 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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