



NEWSFLASH

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China Training Programs

The Department of Agriculture Forestry and Fisheries received an invitation to participate in a various training programs offered by the Ministry of Commerce of the People's Republic of China. The following training programs is available:

1. Agricultural and Food Product Safety Management (8 July – 28 July 2015)
2. Food Processing and Preservation Technology (15 July – 13 August 2015)

We humbly request you to nominate eligible officials to participate in each of the above mentioned training programs (the nominations should be from your organization or sector partners). Training programs are specifically developed in such a way that they assist previously disadvantaged officials to overcome obstacles to their development, in order to be included in the mainstream of work in the sector. The final selection will be done by the Embassy. The deadline for submission of completed application forms is on or before **18 June 2015**. With the deadline tomorrow if the Association knows that there will be applications we can request for an extension.

Please note this is a fully funded training program the Ministry of Commerce of the People's Republic of China pays for: round trip air tickets, accommodation, transportation, meals and an allowance.

Below you will see the Project Descriptions

For any further assistance please do not hesitate to contact us

Thank you

Kind regards

**DR GERHARD NEETHLING
GENERAL MANAGER:
RED MEAT ABATTOIR ASSOCIATION**

Project Description

Name	2015 Seminar on Agriculture and Food Products Safety Management for Developing Countries		
Organizer	China National Research Institute of Food and Fermentation Industries		
Time	2015-07-08 to 2015-07-28	Language	English
Invited Countries	Government officials and administrative personnel of agricultural and food industries from 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 certificate issued by the local public hospitals; without diseases with which entry to China is disallowed by China's laws and regulations; without severe chronic diseases such as serious high blood pressure, cardiovascular/cerebrovascular diseases and diabetes; without metal diseases or epidemic diseases that are likely to cause serious threat to public health; not in the process of recovering after a major operation or in the process of acute diseases; not seriously disabled or pregnant.	
	Language	Capable of listening, speaking, reading and writing in English	
	others	Family members or friends shall not follow	
Host City	Beijing	Local Temperature	22°C-35°C
Cities to visit	Xiamen, Jinjiang, Chongqing	Local Temperature	Fujian province: 25°C-32°C Chongqing : 27°C-40°C
Notes	NONE		
Contact of the Organizer	Contact Person(s)	Hao PENG / Bin YU	
	Telephone	+86-10-53218352	
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<p>About The Organizer</p>	<p>Established in 1955, China National Research Institute of Food and Fermentation Industries (CNRIFFI) is China's most prominent scientific research institute in food industry with the longest history and largest scale, as well as the most important technical support platform in food industry and founder of numerous food sectors. Since its creation, CNRIFFI has won more than 60 awards on national, ministerial and provincial levels and has undertaken nearly 700 scientific research projects on national ministerial and provincial levels. By providing services for over 10,000 enterprises and generating and output value of hundreds of billions of RMB, the Institute has made tremendous contributions to the formation and development of China's food industry. Building on its strong technical capacity, CNRIFFI has established itself as an authority in R&D of new food products and technologies, standards formulation, quality inspection, etc. CNRIFFI also functions as secretariat of national and international standards for over 10 products and secretariat of several food industry associations. Besides, 6 national centers are attached to CNRIFFI, namely: the National Food Quality Supervision and Inspection Center, the National Standardization Center of Food & Fermentation Industry, the National Information Center of Food & Fermentation Industries, the China Industry Culture Collection Center and International Training Center, etc.</p> <p>Since 2005, sponsored by the Ministry of Commerce of P.R. China, CNRIFFI has organized 52 seminars and technical training courses for developing countries on numerous themes, including <i>Food Safety Management</i>, <i>Food Safety Inspection Technology</i>, <i>Biotechnology Application in Food Industry</i>, <i>Tropical Fruit Processing Technology</i>, etc. Through these foreign-aid training programs, food safety and food-related biotechnology trainings provided by CNRIFFI have become a major platform for international human resource training and technical exchange. By April 2015, CNRIFFI has provided training for nearly 2,000 officials and technical personnel from 123 developing countries.</p>
<p>Seminar Content</p>	<p>Commissioned by the Ministry of Commerce of P.R. China, China National Research Institute of Food and Fermentation Industries (CNRIFFI) is to organize "2015 Seminar on Agriculture and Food Products Safety Management for Developing Countries" (Working language: English, duration: 21 days) from July 8 to July 28, 2015. The seminar is designed to disseminate experience and lessons, organizational structure, sharing of power and responsibility and supervision model of China's food safety, enable participants to master food safety concepts, management experience and relevant technologies applicable to developing countries, broaden their knowledge and build up their capacity of tackling food safety problems in their own countries. The seminar shall consist of a series of lectures on the following topics: Analysis of the Current Status of Food Safety in China, Food Safety Management Framework System in China, Food Production and Import-Export Inspection and Supervision in China, Food Safety Standard System in China, On-site Rapid Detection Technique for Food Safety, Establishment, Inspection and Administration of Safety and Quality Traceability System for Agro-Products, etc. Factory visits and field trips in Xiamen and Jinjiang, Fujian Province and Chongqing, will also be included.</p> <p>This seminar will show the food safety level and achievements of China's food industry, and help participants thoroughly understand the current situation, development, experience accumulated and achievements of China's food industry. The seminar will also build a platform for communications among participants from developing countries, network domestic and international experts in food industry, and promote international cooperation projects and export of technical products.</p>

Project Description

Name	2015 Training Course on Food Processing and Preservation Technology for Developing countries		
Organizer	China National Research Institute of Food and Fermentation Industries		
Time	2015-07-15 to 2015-08-13	Language	English
Invited Countries	Participants are administrative and technical staff in agriculture and food industry, production, research, teaching, business units, etc. from 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 certificate issued by the local public hospitals; without diseases with which entry to China is disallowed by China's laws and regulations; without severe chronic diseases such as serious high blood pressure, cardiovascular/cerebrovascular diseases and diabetes; without metal diseases or epidemic diseases that are likely to cause serious threat to public health; not in the process of recovering after a major operation or in the process of acute diseases; not seriously disabled or pregnant.	
	Language	Capable of listening, speaking, reading and writing in English	
	others	Family members or friends shall not follow	
Host City	Beijing	Local Temperature	25°C-35°C
Cities to visit	Qinhuangdao, Qingdao	Local Temperature	Hebei province: 28-35°C Shandong province: 25-32°C
Notes	NONE		
Contact of the Organizer	Contact Person(s)	Hao PENG, Bin YU	
	Telephone	+86-10-53218352	
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<p>About The Organizer</p>	<p>Established in 1955, China National Research Institute of Food and Fermentation Industries (CNRIFFI) is the most historic and largest R&D organization in food industry. CNRIFFI is the most important technical platform in food industry and founders for a number of food sectors. Since its establishment, CNRIFFI has scored more than 60 crucial scientific research achievements on state, ministerial and provincial level, undertaken nearly 700 scientific research projects on state, provincial and ministerial level, provided service for up to 10,000 enterprises and realized hundreds of billions of Yuan in output value, which presents a major contribution to the foundation and development of China's food industry. With solid technical strength, CNRIFFI has earned itself an authoritative place in new foods, food technical R&D, standards formulation, quality inspection, etc. CNRIFFI is also secretariats of national and international standards for more than 10 products, as well as secretariats for food industry associations. There are also another 6 national centers attached to CNRIFFI: National Food Quality Supervision and Inspection Center, the National Standardization Center of Food & Fermentation Industry, the National Information Center of Food & Fermentation Industries, the China Industry Culture Collection Center and International Training Center, etc.</p> <p>Since 2005, CNRIFFI has organized 54 seminars and technical training courses for developing countries, covering such themes as "Food Safety Management", "Food Safety Inspection Technology", "Biotechnology Application in Food Industry", "Food Processing and Preservation Technology", "Fruit Processing and Comprehensive Utilization", etc. By way of organizing foreign-aid programs, the food safety and biotechnology trainings by CNRIFFI have become a critical platform for international personnel training and technical exchange. By the end of 2014, CNRIFFI has invited 2000 officials and technical personnel from 123 countries to attend the training programs.</p>
<p>Seminar Content</p>	<p>Entrusted by Ministry of Commerce of the People's Republic of China, China National Research Institute of Food and Fermentation Industries (CNRIFFI) will organize "2015 Training Course on Food Processing and Preservation Technology for Developing countries" from July 15 to August 13, 2015, which will last for 30 days. This program will enable participants to understand development situation of China's food processing and preservation technology, grasp techniques and methods applicable to their own countries for rough and deep processing of different varieties of agro-products, which will help participants broaden their horizon, strengthen ability to solve problems concerning food processing and preservation in their home countries. Focusing on the theme of "food processing and preservation technology", this training course will include various lectures covering such areas as processing technology of grains, tuber crops, fruits and vegetables, dairy products, fish products and food preservation technology, food factory designing and factory visits. Field investigation in Qinhuangdao city of Hebei Province and Qingdao city of Shandong Province will also be included in the training course. Through a series of practical activities, we hope to strengthen links between developing countries and R&D institutes as well as equipment manufacturers in China.</p> <p>This program aims to showcase the development and achievements that China has scored in food processing technology and help participants fully understand the status quo, development trend and experiences of China's efforts in this area. Through this program, we hope to establish an effective platform for communications between China and other developing countries in food processing and preservation technology development and between domestic and international experts, thus facilitating bilateral cooperation and trade of technology and products.</p>