

November, 06



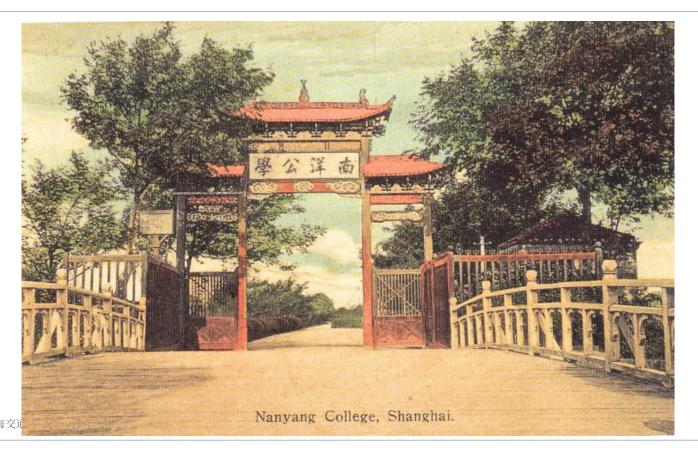
Bor S. Luh Food Safety Research Center and its Training Programs

Dr. Pei Zhou

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Overview of SJTU

- > Established in 1896 as Nan Yang College, SJTU is one of the first national institutions of higher learning in China
- > Ranked in top # 4 in China at present





Overview of SJTU



- >**5** campus, **3,225** km2
- > 28 schools (departments)
- >64 undergraduate programs
- >250 masters-degree programs
- >203 Ph.D. programs
- > 28 post-doctorate programs
- >11 state key laboratories and national engineering research centers



Bor S. Luh Center: Establishment

Bor S. Luh Food Safety Research Center was established on April 25, 2005, and named after Dr. Bor Shiun Luh, an alumni of Shanghai Jiao Tong University (1938). Dr. Luh contributed \$3 million US dollars to establish the Center.



Bor Shiun Luh (1916-2001)



Establishment Cerymony 2005-04-25



Bor S. Luh Center: Leadership

President of the Board: Dr. Wei Cai

Chairman of the Advisory Committee: Dr. Joseph Jen

Advisory Committee: 13 Members, from government, academia, and

industry



Dr. Wei Cai



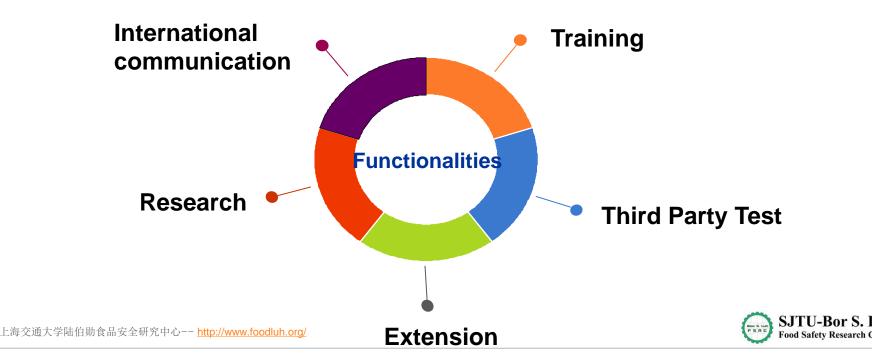
Dr. Joseph Jen



Bor S. Luh Center: Vision & Functionalities

Vision of the Center: Establish itself to become the authoritative voice for Food Safety issues in China.

- > Seek strong support from the University and related academic fields, the Shanghai and China's food processing industries, and the relevant government agencies on the one hand,
- > Develop sound food safety research projects, creditable training and outreach activities, and appropriate instruction and academic programs on the other hand.



Shared Responsibility for Food Safety

- > Government
- > Food Industry
- > Consumer
- > Media
- > Academia

Food safety education

Train food safety workers

Perform food safety research

Connect government, industry, consumer and media

Shared Responsibility









5 Training Programs

- **1** SJTU-SSAFE-GFSI Training Program
- 2 HACCP Training Program
- General Knowledge of Food Safety Training program for SME
- 4 Specific trainings for companies & organizations
- 6 Programs for popularization of food safety knowledge



SJTU-SSAFE-GFSI Training Program







SJTU through its Bor S. Luh Food Safety Center coordinates and administers this program.

> Cooperation Organisation:

Global Food Safety Initiative (GFSI)
Safe Supply of Affordable Food Everywhere (SSAFE)

- > Sponsored by SSAFE, 2013-2015.
- >GFSI Global Market Tool was translated into Chinese and used as training material.



SJTU-SSAFE-GFSI Training Program

> SJTU--SSAFE--GFSI Global Markets Program Food Safety Workshop

Basic level I: October 26-28, 2013, Shanghai

Basic level Ⅱ: June 4-5, 2014, Shanghai

> Instructors: from academia and industry: SJTU; Pepsico., Inc.; Cargill; Metro

> **Trainees:** from Suzhou, Dalian, Guangzhou, Fujian Province, Sichuan Province, ect.

> Intermediate level training: Nov 10-11,2014, Shanghai









2 HACCP Training Program

Food Safety Prerequisite Programs and HACCP System (May-June, 2013)

- > Joined with Michigan State University (MSU), SSAFE, funded by the World Bank's Global Food Safety Partnership (GFSP)
- > Including E-Learning (May, 2013) and face-to-face training (June 17-20,2013)
- > Participants: E-Learning 100; face-to-face training 40





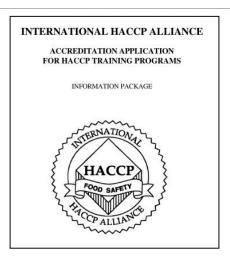


MACCP Training Program

High level training programs:

- > International HACCP Alliance (IHA): developed on Mar.25,1994,to provide a uniform program to assure safer meat and poultry products.
- > the Center was authorized by IHA in 2014
- >Instructors: Yaowen Huang, Professor of the Department of Food Science and Technology, University of Georgia; Qualified HACCP and SSOP Trainer of U.S. Food and Drug Administration
- > Nov.12-13, 2014

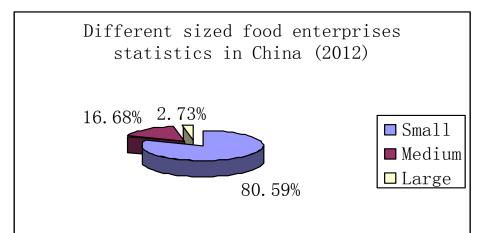






General Knowledge of Food Safety Training program for SME

There are multitudes of small and medium sized food enterprises (SMEs) (>450,000) producing a vast variety of food ingredients and products in China.



- > These SME's are often fragmented and operating independently.
- > Many of these SME's lack a basic understanding of good food safety practices.



General Knowledge of Food Safety Training program for SME

- > Initiated in 2010, a 3-year program to deliver food safety trainings to small and medium size food enterprises (SME's) in China.
- > Shanghai Jiao Tong University through its Bor S. Luh Food Safety Center coordinates and administers this program.



7 sponsors:



















General Knowledge of Food Safety Training program for SME

> 2010-2013:

7 training courses; more than 500 participants

>Instructors:

Administrators from government

Professors from academia

Food safety managers from industry

> More trainings : Mar.20-21, 2014

> More sponsors: +3









4 Specific trainings for companies & organizations

> Government:

Ningbo FDA

Food Safety Office of Eryuan Country, Yunnan Province

>Industry:

Gaoyou Egg Ltd.

Wal-Mart

> Catering Services:

University Canteens Eryuan No.1 Middle School









Programs for popularization of food safety knowledge











Characteristics and advantages





> Highly qualified faculty

Government Enterprises Academia

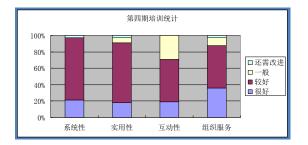
- > Tailored training curriculum to meet the specific needs
- > Diversified Professional Training Online Training Face-to-face Traning Factory visit



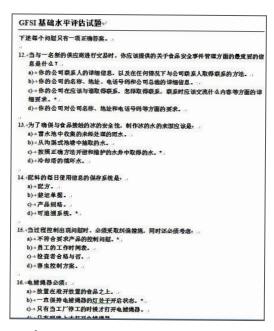
Feedbacks and influences



Questionnaire



Trainees satisfaction statistics



Assessment

- >Feedbacks through assessment and question naires:
- >Statistics from TSME(IV):
 81% reaching the training goals;
 92% satisfying of the training program



Feedbacks and influences

The non-profit trainning programs attracted widespread media attention, being reported by newspapers and websites around the country.

- >more participants
- >more sponsors
- >active communications





Next Trainings

SJTU--SSAFE--GFSI Global Markets Program Food Safety Workshop

>Nov 10-11,2014

>School of Agriculture and Biology, SJTU

HACCP Training Program

>Nov.12-13, 2014

>School of Agriculture and Biology, SJTU

>Certified by SJTU&IHA



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Thanks!





















