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“ A great learning experience with lots of interactive exposure as well as insight into the needs of our various stake holders ”

Asit Baran Das, Perfetti Van Melle India Pvt. Ltd., India

About Sathguru

Sathguru is involved in creating effective organization structures; integrated regulations for regulating post-farm supply chain stakeholders; developing recall procedures; formulating traceability guidelines and harmonizing standards with those of leading countries. Projects include collaborative work with both private and public institutions to define several policy regulations. Sathguru has enabled several translational research platforms for various bodies to gain access to diversified pools of resources and build better environments to implement and ensure effective food safety measures. Sathguru advises government and private enterprises in 18 countries that are leading food producers in the world.

About Cornell

Cornell University is dedicated to research programs designed to expand the understanding of biological, chemical, physical and nutritional properties of foods and beverages. Their extension and outreach programs transfer research-based information and technology with the goal of enhancing the availability, quality, and safety of food supply to consumers, food and beverage companies, and government agencies.

Program Fee

Overseas Participants (In USD)	
Single Occupancy	1100
Twin Occupancy (Per Participant)	850
Indian Participants (In INR)	
Single Occupancy	49,000
Twin Occupancy (Per Participant)	37,000

- Service tax will be levied as applicable on the above fee
- Twin occupancy requests will be accepted only if both participants are from the same organization

Payment in INR

A cheque/demand draft in favor of “Sathguru Management Consultants Pvt Ltd A/c FSP” or via online transfer to account no. 0307174405 and IFSC code: CITI0000006 of Sathguru Management Consultants Pvt Ltd A/c FSP with Citibank NA Hyderabad.

Payment in USD

You may transfer the amount to Citibank, New York, Swift Code: CITIUS33 to the credit of Citibank NA, India Nostro Account No.100990895 for onward credit to EEFC Account No. 0307174413 of Sathguru Management Consultants Pvt Ltd-A/c FSP with Citibank NA Hyderabad, India.

Fee Includes	Fee Does Not Include
<ul style="list-style-type: none"> • Course • Material • Tuition • Graduation • Board • Accommodation 	<ul style="list-style-type: none"> • Travel (Domestic /International) • Visa • Insurance • Incidentals apart from inclusion • Lab work

Note

- While substitutions are accepted prior to the commencement of the program, no refunds will be made for cancellations.
- Due to class size constraints, registration will be provided on a space available (first come, first serve) basis
- Multiple nominations are encouraged, however not more than five will be accepted from a single organization to ensure diversity of participant profile.
- Overseas participants shall be provided with an invitation for the Indian Visa processing once the nominations are registered. They will then be responsible for obtaining the Visa to travel and participate in the program.

Disclaimer: Cornell University and Sathguru reserve the rights to change without notice details of the program described in this brochure concerning but not limited to the course structure, the faculty, tuition fees, policies and rules. Every effort will be made to ensure that the changes will be made in the best interest of the participants.



Center for Executive Education

Manager - CEE or Mrs. Hemalatha

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For more details please visit:

www.sathguru.com/foodsafety



food safety 2011

Global Food Safety Management Program

22 - 25 August 2011 - Hyderabad, India





“ An excellent environment for learning coupled with a great chance to meet key players in the food safety industry ”

Karl E Olson, Abbott Nutrition, Ohio



22 - 25 August, 2011 Lemon Tree, Hyderabad, India

Food safety is a critical issue that needs to be addressed, as it directly affects the health of the people and eventually, economic productivity. Most countries have established food regulatory systems to provide safe and wholesome food, and sustained efforts are being made to improve the food safety situation all over the world through suitable amendments to the existing food regulatory systems. However, the situation in developing economies is far from satisfactory. The major impediments in implementing and enhancing food safety are:

- Lack of awareness about food safety
- Lack of data on food borne diseases
- Lack of trained professionals for implementing advanced methods for toxicological and microbiological risk assessment and risk mitigation
- Poor traceability systems due to fragmented food supply chains
- Insufficient involvement of scientific expertise from academia and industry
- Lack of compliance with national and international food safety standards
- Lack of collaboration between public and private food safety research institutes

Therefore, there is, an urgent need to develop and modernize existing food safety management systems and food safety standards on a scientific basis at the local, national and industry level by improving the knowledge of people involved in government policy decisions, food industry entrepreneurs, and academic professionals.

“ **Quite well organized, educative & beneficial program** ”

Anil Kumar Singla, FSSAI



About the program

The program focuses on current food safety issues, harmful emerging food pathogens, techniques on risk assessment, risk mitigation strategies specific to food microbiology, food toxicology, food safety surveillance and monitoring systems. The program exploits Cornell - Sathguru partnership's expertise in the food sector, to establish a knowledge base that will help counter threats of food borne diseases and other emerging challenges in the food sector. Participating professionals from regulatory authorities, research bodies and the food industry obtain global exposure in the areas of food safety regulations, global best practices in food safety management, risk analysis, and risk management that will help them to enhance their enterprise level food safety management practices.

“ **This was a good opportunity for updating my knowledge and learning new things. It is like bagging a degree in three days** ”

*Lucy Jumeyi Ogbadu,
National Biotechnology Development
Agency, Nigeria*

Who should attend

- Research heads, regulatory affairs, quality and food safety professionals, strategic planners, product category managers
- Academic professionals from public and private institutions engaged in food research and product development
- Entrepreneurs in the food industry
- Service providers to the food industry
- Food retailers
- Food service establishments
- Government officials from food regulatory, health and agriculture departments

Faculty

The faculty comprises of internationally renowned experts from Cornell University, Sathguru Management Consultants, regulatory bodies and other industry experts.

Glenn M. Young

Professor at the department of food Science and technology and Chair of Microbiology Graduate Group, UC Davis

Bala Swaminathan

Senior Vice-President for Technical and Business Development, IHRC Inc.

Randy W. Worobo

Associate Professor of Food Microbiology at the Department of Food Science and Technology in Cornell University.

Syed Rizvi

International Professor of Food Science and Professor of Food Process Engineering at the Department of Food Science at CALS, Cornell University.

K. Vijayaraghavan

CEO, Sathguru Management Consultants and Regional Coordinator of CALS research programs in South Asia.



Program Structure

This course will cover the following aspects of food safety:

- Perspectives on food safety regulations
- Global food safety challenges – emerging threats
- Recent advancements in principles and practices of food safety
- Food toxicological risk assessment and mitigation
- Food microbiological risk assessment and mitigation
- Food safety surveillance and monitoring strategies
- Product recall
- Risk management

* **Optional Module - Exposure to toxicity detection and analysis in the lab environment.**