

Syllabus of Food Safety in China

Instructor : Xianming SHI, Chunlei SHI

Credit Hours: 2 weeks

Language: English

Abstract

Undergraduate and graduate students from overseas and SJTU students are invited to join this intensive training course on risk assessment and management in food safety. Students will conduct surveys and investigate the food safety status of processing and supply systems in China. “Learn about the real China: food safety from farm to fork” with numerous field tours and investigations at farms, markets, food processing plants and restaurants after getting to know the basic theory and approaches behind food risk assessment.

Course Intended Learning Outcomes (CILOs)

By the end of the summer school, students are supposed to

- * Have a solid knowledge of the main issues that are covered in this summer school (as described above);
- * Understand Chinese food safety situations through their own eyes;
- * Have a good understanding of the most state-of-the-art food safety theories and technologies;
- * Be able to assess a food safety issue based on science.

Teaching and Learning Activities (TLAs)

Cultural Tour:

July 23: Tour to Xi Tang town, Zhejiang Province (Ancient Residence Town)

July 24: Shanghai City Tour (Half Day)

Module One: Contemporary Chinese Food Safety

This module consists of three lectures and one field trip.

July 19: Lecture 1: Introduction to food safety by Prof. Karl Matthews

July 20: Lecture 2: Contemporary Chinese food safety by Prof. Xianming SHI

July 21: Lecture 3: Trends on food safety R&D by Dr. Chunlei SHI

July 22: Field Trip 1: Visiting Pujiang Green Valley

This module begins with an overview on global food safety situations, and then followed by some details and data on Chinese food safety. After the introduction to basic theories of food safety, the newest R&D achievements and trends on food safety will be elucidated.

Module Two: Risk Assessment on Food Safety

This module consists of three field trips, one group assignment and one class discussion.

July 25: Field Trip 2: Visiting local farm markets and international supermarkets

July 26: Field Trip 3: Visiting a pork slaughter house and processing plant

July 27: Field Trip 4: Visiting a small restaurant and a big restaurant

July 28-29: Group assignment: Prepare a risk assessment report on a specific food safety issue guided by Dr. Chunlei SHI

July 30: Class discussion: Review and discuss all the reports prepared by different groups by Prof. Xianming SHI, Prof. Karl Matthews and Dr. Chunlei SHI

This module will mainly focus on how to complete a risk assessment report on food safety and recommend appropriate solutions. Students will be divided into small groups and visit different locations closely associated with food safety. During the field trips, students need to search for potential food safety issues and find possible solutions for these issues.