Venue and registration fee

The International Training for Safer Food will be held in Berlin from 9-13 March. All costs within the official curriculum are covered by the registration fee of 1090 € which includes hotel accommodation, breakfast and lunch, a welcome dinner and an excursion to a food business operator on 10 March 2020.

Interested in participating?

Application forms for the International Training for Safer Food will be available online from September 2019. Please return the application form by 15 November 2019 by e-mail to its-food@bvl.bund.de

If you have any questions please contact: its-food@bvl.bund.de or find further information here: www.bvl.bund.de/saferfood

There is a limit of 40 participants.

We look forward to welcoming you to our 3rd BVL course on Food Safety and Risk Management.

The Federal Office of Consumer Protection and Food Safety

The Federal Office of Consumer Protection and Food Safety (BVL) was founded in 2002 as higher federal authority under the jurisdiction of the Federal Ministry of Food and Agriculture (BMEL) for the purpose of risk management in the food safety sector. The BVL’s main focus is the protection of consumer health. Its tasks include improving coordination between the Federal Government and the Federal States (Bundesländer), making the communication of risks more transparent and managing risks before they turn into crises.

The BVL coordinates, for example, the monitoring programmes implemented by the Federal States concerning food, feed and consumer products. It is the national contact point for the Rapid Alert System (RASFF) of the European Union. In times of crisis, it serves as a situation centre for the crisis management group of the BMEL. Additionally, the Task Force “Food and Feed Safety” can be convened.

Furthermore, the BVL is the competent authority for the authorisation of plant protection products and veterinary medicines in Germany and for approval procedures concerning genetically modified organisms.

The BVL hosts one European and eight National Reference Laboratories for certain residues and contaminants, as well as the resistance monitoring of pathogenic agents in animals.

Organiser

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International Training for Safer Food

3rd BVL course on Food Safety and Risk Management

Including MRI-Module:

Food Fraud: Management and Methodologies

9-13 March 2020, Berlin · Germany
Invitation

For the third time, the Federal Office of Consumer Protection and Food Safety (BVL) is offering an advanced training on the subject of “Food Safety and Risk Management”.

In this course, we will provide you with the basic knowledge on food/feed safety and risk management in Germany and the European Union and will give you a state-of-the-art insight into the topic of food authenticity. The impact of networks in the field of monitoring, control programmes, information systems and during crisis management will be demonstrated by practice-based examples. Authorisation procedures will be presented, as well as the work of the national and European reference laboratories.

Experts of the Max Rubner-Institut, the Federal Research Institute of Nutrition and Food in Germany, will highlight federal authorities’ approaches to ensure food authenticity. Moreover, current activities of the newly set up National Reference Center for Authentic Food in Germany as well as the methodology applied nowadays to test the authenticity of food will be presented. These lectures will be accompanied by two rounds of small working groups, in which the testing of the authenticity of particular foods will be discussed with experts in the respective fields.

In addition to the theoretical transfer of knowledge, a practical reference will be established by the visit to a food business operator.

We intend to address all aspects which may help to establish a comprehensive risk management for safe food, feed and consumer products. In addition, you will have the opportunity to get comprehensive information on food authenticity testing strategies and the current developments in this increasingly important field of food control.

We look forward to welcoming you to the training on safer food in Berlin!

Dr Helmut Tschiersky
President of the BVL

Prof Dr Pablo Steinberg
President of the MRI

Curriculum

Presentations, site visits and workshops will take place every day from 9 am to 5 pm on the following topics:

- Implementation of food safety regulations in the European Union and Germany
- Authorisation procedures in the context of food safety
- Tools of risk management in official controls
- Insights into the work of the control authorities in Germany – On-site visit
- The network of Reference Laboratories in the European Union – On-site visit
- Food safety alert and information systems in practice
- Prevention, incident & crisis management

Including MRI-Module:
Food Fraud: Management and Methodologies

Speakers

Speakers are experts from the Federal Office of Consumer Protection and Food Safety (BVL), the Max Rubner-Institut (MRI) and other national cooperation partners.

Requirements for participation

The third BVL training course will be held in English. We aim to have a training course at expert level. Please ask yourself if you fulfil the following requirements:

- You have an academic background in biology, chemistry, food chemistry, medicine, veterinary medicine or other relevant discipline
- You already have comprehensive professional experience in food/feed safety and risk management
- You have a very good command of the English language (equivalent to the Cambridge Certificate in Advanced English (CAE) or TOEFL®)

Dr Helmut Tschiersky
President of the BVL

Prof Dr Pablo Steinberg
President of the MRI