



Lectures

IAFP Lecture

9th November 2014

Food Safety & the Way Forward: High Tech or High Touch?

Time : 12:00 PM
SRH E



FRANK YIANNAS
Vice President
Food Safety, Walmart

KEYNOTE PRESENTER

As Vice President of Food Safety, Frank Yiannas oversees all food safety, as well as other public health functions, for the world's largest food retailer, Walmart, serving over 200 million customers around the world on a weekly basis. Frank's scope of responsibilities includes food safety oversight of Walmart's stores, Neighborhood Markets, and Sam's Clubs, as well as training and education of Associates, food safety oversight of thousands of food suppliers, and a number of critical regulatory compliance issues also come under his purview. Prior to joining Walmart in 2008, Frank was the Director of Safety & Health for the Walt Disney World Company, where he worked for 19 years.

Abstract:

Food safety awareness is at an all-time high, the food system is becoming increasingly complex, and foodborne outbreaks continue to be reported. Despite the fact that we - as a profession - have conducted millions of microbiological tests, trained vast numbers of food workers, and conducted countless number of inspections at home and abroad, food safety remains a significant public health challenge. Why is that?

To advance food safety into the 21st century and further reduce the global burden of foodborne disease, there is no question about it, we need greater food safety innovations. However, there is considerable debate in the profession on what and how exactly things need to change. For example, some food safety professionals believe that further reductions in foodborne disease hinge on science and technology, such as new detection methods, pathogen interventions, and new food production processes – often referred to as High Tech. Others, in contrast, believe that improvements in food safety are more dependent on highly skilled, motivated people and organizational cultures – referred to as High Touch.

To learn the answer, attend this session to hear an interesting and entertaining discussion on food safety and the way forward, high tech or high touch?

Lectures



IUFOST

IUFOST Lecture

10th November 2014

Top Chinese Food Scare Stories: How Many are Real?

Time : 9:30 AM
SRH



PINGFAN RAO, IUFOST

Past President Chinese Institute of Food Science and Technology and Vice President Zhejiang Gongshang University, China

KEYNOTE PRESENTER

Pingfan Rao, Ph.D., received BEng in food technology from Fuzhou University of China in 1982, Msc in food science from Hiroshima University of Japan in 1986, and PhD in biochemistry from Osaka University of Japan in 1989. He is currently Professor and founding Director of CAS.SIBS-Zhejiang Gongshang University Joint Center for Food and Nutrition Research, and a Professor of Fuzhou University in China. He is Past President (2012-14) of the International Union of Food Science and Technology, a fellow of International Academy of Food Science and Technology, and Vice President of the Chinese Institute of Food Science and Technology. His research focuses primarily on identifying and characterizing bioactive proteins and expression and scale production of recombinant enzymes, protein derivatives as the active ingredients of tradition Chinese medicine and food, and new methodology for cell separation and superoxide channels.

Abstract:

Food safety has unfailingly been listed among the top public concerns since the beginning of the new millennium. Food related stories have become the most sensational stories in Chinese media, resulting in wave after wave of excitement and panic. Chinese Institute of Food Science and Technology has organized expert panels to analyze the annual top food related media stories for the past 3 years since 2012, and found that most of those stories were not real, and were insted due to misinformation and misunderstanding. For example, of the top 12 influential food safety related media stories, only 4 were food safety risk related with only two being hazardous. The huge discrepancy between the general public perception and the science-based understanding indicates a formidable challenge of educating public, media and decision makers about food. The 3 consecutive years of the CIFST initiative of expert analysis followed by communication with media and decision makers has proved to be an effective approach to improve the societal consensus about food safety.