



The International Forum for Public Health

London, United Kingdom

IFPH; Training – Workshop

OUR MISSION

The International Forum for Public Health – IFPH is an international organization devoted to enhance and promote public health globally, through education, training, workshops and quality research for better understanding of the science involved in human health and wellbeing.



Training-workshop on:

"Risk Assessment and Legislation of Modern Food Biotechnology for Food Safety Leaders"

Organised by the
International Forum for Public Health - IFPH
6th – 10th November 2023, London, United Kingdom

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To Whom It May Concern:

Final Acceptance LETTER

24th August 2023

Re: Dr Mohammed Ali Al-Nasser attendance of short training course on “Risk Assessment and Legislation of Modern Food Biotechnology for Food Safety Leaders [6th – 10th November 2023”, at the International Forum for Public Health, London, United Kingdom

Thank you for registering with us on the above training course. It is with great pleasure to send you this Final Acceptance Letter on the above short-training course, which is organised by the International Forum for Public Health (IFPH), London.

We hope your sponsor (SFDA) will provide the necessary support to enable you to pursue the training at IFPH – head office, London, United Kingdom, during November 2023.

The total fee is £5492 GBP (*Five Thousand Four Hundred and Ninety-Two Pounds only*) per participant for the entire period: 6th - 10th November 2023 (excluding; transportation, board and lodge).

Looking forward to welcoming you,

Sincerely,

IFPH - London team
The International Forum for Public Health
London, Barnet United Kingdom
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“Risk Assessment and Legislation of Modern Food Biotechnology for Food Safety Leaders”

Rational and Aim of the short training course:

The UN 2030 Agenda for Sustainable Development flags the need for sustainable food production systems and resilient agricultural practices that provide healthy and affordable diets as well as tackle poverty, protect human rights and restore ecosystems.

Today, modern farming techniques have been developed and used to produce food to meet the demand of rising population rates. As farmers and food processors in the industrialised countries have turned to the opportunities provided by biotechnology, there has been growing interest in the safety, risk assessment and environmental impact of these types of foods.

Agri-food systems span the different dynamic and interlinked stages of agricultural production, processing, distribution, up to the consumption of food, with each step comprising numerous processes, value chains, multiple stakeholders and their interactions. Accordingly, food safety is a central part of such a system.

Growing awareness of depletion of natural resources and adverse environmental impacts from food production is propelling the exploration of new sources of food and different ways of producing food.

Food biotechnology — *an advanced way of improving crops, food, and animals* — is offering the needed innovations to produce higher crop yields, plants and animals that are protected from disease and infestations, more nutritious and better tasting foods, and environmental protection. Because of these advantages, crops produced through biotechnology are becoming an increasingly important part of the global harvest. Moreover, edible insects, plant-based meat alternatives and cell-based food. Such new foods sources are receiving increased attention making it important to determine any potential food safety risks while acknowledging the benefits that they might bring.

To ensure that food safety competent authorities continue to develop and enforce standards, guidelines and policies that keep food supply chains safe, it is important to



recognize the need to keep pace with the latest scientific endeavours, from technological innovations to advances in the field of food safety and legislation.

The 'Risk Assessment and Legislation of Modern Food Biotechnology for Food Safety Leaders' short course will provide participants the access to accurate and science-based information on food biotechnology.

Likewise, in order to be prepared for both the opportunities and challenges, we need to be proactive in driving concrete action and truly forward-looking changes as agri-food systems transform to meet the Sustainable Development Goals. Thus, the International Forum for Public Health (IFPH) has developed this short training course to afford food safety leaders with an updated communication resource on this vital focus. This will enable better preparedness and help to put into place appropriate strategies and policies to take advantage of future opportunities and to manage potential risks.

This short training workshop will also provide clarity and context to the legislation and risk assessment surrounding the future of how food biotechnology will be regulated.

This hands-on short training has been designed for food safety leaders to provide their constituents with the most scientifically sound and up-to-date information about food biotechnology. A wide range of tools — including key messages and relevant examples, presentations summarising the issues, techniques for interacting with proposed regulations, and comprehensive list of resource materials — will be compiled to provide a complete guide for speaking publicly about food biotechnology.

The SFDA as key member of the global food and health community, is already recognising the important benefits that food biotechnology is bringing to the global food supply. It is our hope that this short course will be a significant information resource to help inform your food safety leaders, and in turn the general public, about the facts behind the history and future of food biotechnology control.



Indicative contents of the short training course:

1. Climate change and food safety impacts
2. Changing consumer preferences and food consumption patterns
3. New food sources and food production systems with associated risk assessments
4. Edible insects [e.g., locusts]
5. Plant-based alternatives [Food safety hazards: biological and chemical contaminants]
6. Seaweeds [Microbiological hazard and the Persistent Organic Pollutants (POPs)]
7. Cell-based food production [*also known as 'meat analogues' or 'cultured', 'cell-based' or 'cultivated' meat. Product marketers may call it "animal-free", "clean" or "slaughter-free" meat.*]
8. Food safety considerations for agriculture within urban spaces [e.g., Fruits & Vegetables and leaves grown in hydroponic and vertical farming methods]
9. Exploring circular economy through plastic recycling
10. Functional Microbiomes: The food safety standpoint
11. Technological innovations and scientific advances in food safety.
12. Food fraud – reshaping the records.

For further information please contact:

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