Training Course on Cereal and Tuber Processing Technology under the Global Development Initiative

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<tr><td>Program name</td><td colspan="5">Training Course on Cereal and Tuber Processing Technology under the Global Development Initiative</td></tr>
<tr><td>Organized by</td><td colspan="5">China National Research Institute of Food and Fermentation Industries Corporation Limited</td></tr>
<tr><td>Time</td><td colspan="2">2026-05-26 -- 2026-06-15</td><td>Language used</td><td colspan="2">English</td></tr>
<tr><td>Countries invited</td><td colspan="5">Officials and managers engaged in production, scientific research, teaching, and business operations in the food and agricultural product processing industries in developing countries</td></tr>
<tr><td>Planned number of participants</td><td colspan="5">25</td></tr>
<tr><td rowspan="4">Requirements for the Participants</td><td>Age</td><td colspan="4">Under 45 for officials at or under director’s level;
Under 50 for officials at director general’s level.</td></tr>
<tr><td>Health condition</td><td colspan="4">In good health with health certificate issued by the local public hospitals; free from any diseases whose entry is prohibited under Chinese laws and regulations; without severe chronic diseases such as severe hypertension, cardiovascular/cerebrovascular diseases and diabetes; without mental diseases or epidemic diseases that are likely to cause serious threat to public health; not in the process of recovering after a major surgery or in the acute phase of an illness; free from severe physical disabilities; and not pregnant.</td></tr>
<tr><td>Language competence</td><td colspan="4">English listening, speaking, reading, and writing proficiency meets instructional requirements</td></tr>
<tr><td>others</td><td colspan="4">Participants are not permitted to bring spouses or relatives during the training program</td></tr>
<tr><td>Venue</td><td colspan="2">Beijing</td><td>Weather conditions</td><td colspan="2">16℃~27℃</td></tr>
<tr><td>Cities to be visited</td><td colspan="2">Shanghai City
Wenzhou City, Zhejiang Province</td><td>Weather conditions</td><td colspan="2">Shanghai City:18℃~30℃
Wenzhou City, Zhejiang Province: 20℃~35℃</td></tr>
<tr><td>Remarks</td><td colspan="5">1. Please prepare the discussion materials related to the theme of the program;
2. Please wear formal or traditional ethnic clothing or working uniform to formal activities;
3. Please carry a small amount of common medications;
4. The Chinese side will not provide computers, please bring your own if necessary;
5. It is generally prohibited to alter international flight tickets personally. If necessary, please consult the Economic and Commercial Office of the Chinese embassy in your country to handle the process of flight ticket change;
6. If unexpected circumstances prevent your timely departure, or if your connecting flight is delayed, please contact the Economic and Commercial Office or the contact person of the organizer in a timely manner and inform them of the latest flight information for pick - up arrangements;
7. When transferring flights, please confirm whether you need to recheck your luggage;
8. After collecting your luggage upon landing, please wait patiently at the international arrival exit or domestic arrival exit. Our staff will pick you up with a sign bearing the name of the organizer. If the wait exceeds 15 minutes, you can contact with the contact person of the organizer by phone;
9. It is recommended to download and register WECHAT in advance.</td></tr>
<tr><td>Contact information of the</td><td colspan="2">Contact person for the program</td><td colspan="3">Mr.PENG Hao</td></tr>
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About the Organizer	China National Research Institute of Food and Fermentation Industries Corporation Limited (hereinafter referred to as CNRIFFI) was founded in 1955. It is a wholly-owned subsidiary of China National Light Industry Council under Poly Group Corporation Limited, a Fortune Global 500 enterprise. As a time-honored, large-scale and nationally leading research institution with strong comprehensive strength in China, CNRIFFI serves as a critical technical support platform for China's food industry and a founder of multiple food sectors in the country. Relying on its strong technical capabilities, CNRIFFI has established an authoritative position in the development of new food products, technological research and development, standard formulation, quality inspection and other fields. Since 2005, CNRIFFI has continuously undertaken more than 290 training programs sponsored by the Chinese government for officials and technical personnel from developing countries. Over 11,000 officials and technical personnel from 138 developing countries and regions have participated in the training. The training themes cover food safety inspection and management, application of biotechnology in the food industry, agricultural product processing, food processing and preservation technology, fruit processing and comprehensive utilization, grain processing and testing technology, and alcohol circulation management and promotion. Among them, programs themed "Agricultural Product Processing and Preservation Technology" and "Agricultural Product Processing Technology" have been undertaken by the Institute for many times, becoming its classic programs and widely recognized and praised by all parties. Over the years, the Institute has been actively summarizing successful experience and continuously collecting suggestions from participants. It has earnestly studied, carefully prepared, and updated and improved training methods, teaching plans, teaching faculty, practical visits and other components in line with the times. All work has achieved standardization, regularization and refinement.	
Training content	I. Contents (1) Lectures (subject to change based on actual circumstances) 1) Introduction to China's National Conditions: Focuses on the current state of China's political, economic, social and cultural development. 2) Women and Children's Development and Poverty Alleviation: Focuses on China's measures to protect the rights and interests of women and children in the new era, and how these efforts have contributed to the fight against poverty and overall development. 3) Food Security and Post-Harvest Loss Reduction Technologies: Teaches drying, storage, preservation, mold and pest control, and loss reduction technologies for grains and tubers after harvest.. 4) Raw Material Science of Cereals and Tubers: Systematically introduces the compositional characteristics, varietal differences, storage and quality control methods of common domestic and international cereals and tubers. 5) Intensive Processing and Comprehensive Utilization of Tubers: Staple food development of cassava, Chinese yam, potato, etc.; tuber chips, puree, dehydrated products and by-product utilization. 6) Core Processing Technologies for Paddy Rice and Corn: Covers rice milling, polishing and high value-added rice product production; outlines corn dry and wet milling and diversified product development pathways.	

	7) High-Value Processing and Preservation Technologies for Soy Products: Explains deep processing of beans, functional product development and preservation techniques. 8) Flour Milling and Starch Extraction Technologies: Introduces starch preparation processes from wheat, corn and potato, and compares wet and dry milling technologies. 9) Processing and Preservation Technologies for Vegetable Oils: Covers extraction, refining and antioxidant preservation of major vegetable oils. 10) Application of Cereals in Brewing and Fermentation Industries: Specializes in processing and quality control technologies for cereal raw materials in beer brewing. (2) Cultural Experience 1) Participants will be arranged to visit the Great Wall, to appreciate the millennia-long accumulation and resilient spirit of Chinese civilization. 2) Participants will be arranged to watch acrobatic shows, to experience the charm of traditional art that combines strength and beauty, skill and thrill. II. Visits (subject to change based on actual circumstances) Participants will be arranged to conduct field visits in Shanghai Municipality and Wenzhou City, Zhejiang Province. They will visit food and agricultural product processing enterprises, public institutions, scientific research institutions, universities, and new rural communities. Through on-site inspections, participants will be better able to apply the knowledge learned in class to the processing of cereal and tuber agricultural products and achieve more fruitful results. They will also witness China's achievements in economic, social, educational, and cultural development since the reform and opening-up. III. Lecturer Profile (subject to change based on actual circumstances) (1)WANG Quanhuo: Master's degree, Associate Professor and graduate supervisor at the University of International Business and Economics. Formerly served as First Secretary at the Economic and Commercial Office of the Chinese Embassy in Israel, and as independently ranked First Secretary at the Economic and Commercial Office of the Chinese Embassy in the Kingdom of Tonga. (2)YANG Baozhen: Former Consul of the Chinese Embassy/Consulates General in Belgium, France, Gabon, and other countries, with extensive experience in international cooperation and women's affairs. Awarded honors including the China-Africa Outstanding Women's Contribution Award. (3)HU Honghai: Ph.D., Research Fellow at the Institute of Food Science and Technology, Chinese Academy of Agricultural Sciences. Currently serves as a committee member of the Potato Professional Committee of the Crop Science Society of China and as a position scientist in the National Modern Potato Industry Technology System. (4)SONG Xulei: Professor-level Senior Engineer at the China National Research Institute of Food and Fermentation Industries Corporation Limited. His main research areas include traditional fermentation (brewing) mechanisms and key control technologies. (5)LIU Jia: Ph.D., Professor-level Senior Engineer at the China National Research Institute of Food and Fermentation Industries Corporation Limited. She is primarily engaged in the research and development of functional foods. (6) HU Aijun: Ph.D., Professor at Tianjin University of Science and Technology. His research focuses on the development and utilization of food resources and food factory design. (7) MU Taihua: Ph.D., Researcher at the Institute of Food Processing Science and Technology, Chinese Academy of Agricultural Sciences. He serves as the Chief Scientist of Food Chemistry and Nutrition and the processing expert of the National Sweet Potato Industry Technology System, and concurrently holds positions including President of the Sweet Potato Starch Branch of the China Starch Industry Association. His research focuses on the processing and comprehensive utilization of tubers as well as ultra-high pressure food processing. (8) ZHOU Xianqing: Ph.D., Professor at Henan University of Technology, Deputy Director of the Grain Innovation and Development Center. His research focuses on cereal science, post-harvest processing and utilization of grain, and grain quality analysis and detection.