



S3 Food Symposium

“Where S3 Meets the Sea”

May 10, 11, 12, 2017

Westin Long Beach

333 East Ocean Blvd., Long Beach CA 90802

www.westinlb.com

800-WESTIN1 or 562-436-3000

Group Block under “Food Symposium S3”

www.CaliforniaFood.org

Session Coordinator’s Minimum Submittal Requirements for Continuing Education Approval turn in by **February 28th**

The information below is required so that CAEHA can make a complete application for Continuing Education Contact Hours. CAEHA is an approved Accrediting Agency with CDPH to approve and offer REHS Continuing education contact hours.

Please list in one word document:

1. Title of session: **Food Safety**
2. Length of session: **50 minutes, Friday, May 12 from 9:00am – 9:50am**
3. Educational objective: **To understand the key strategic components of the Food Safety Modernization Act, including Food Safety Audits and how food sources are protected from intentional threats in a real world context.**
4. Description of session: **This panel discussion will address key components of the FDA’s Food Safety Modernization Act in terms of the intent of the act and its strategy for implementation. The session will also address the goals and objectives of Homeland Security’s Food Protection and Defense Institute out of the University of Minnesota. A real world perspective will be brought to the discussion by a representative private sector importer from the Port of Long Beach. This will provide attendees with practical issues and solutions to the challenges facing industry in keeping food safe from intentional and unintentional hazards.**

5. Anticipated educational outcomes for session:
 1. To learn about food safety challenges in our food system and how they are being met on a national and international scale.
 2. To learn about the strategic implementation of the FDA's Food Safety and Modernization Act.
 3. To learn about seafood imports and the challenges associated with goods movement from a private sector perspective.
 4. To learn about intentional threats to our food supply on a global scale and the mitigative measures being implemented to address them.
 5. To learn three core motivators for food tampering.

6. **Qualifications and resumes of speakers/presenters:**

Jennifer van de Ligt, PhD:

Dr. Jennifer van de Ligt is the Associate Director of the Food Protection and Defense Institute (FPDI), a Department of Homeland Security Center of Excellence at the University of Minnesota. She assists in leading staff and coordinating a research consortium of experts dedicated to protecting the food system through research and education. She has held this position since May 2016.

Prior to coming to FPDI, Jennifer was a Scientific and Regulator Affairs Associate Director at Cargill. Her responsibilities included providing regulatory strategic direction, leading relationships with targeted trade associations and managing the budget for the North American Scientific & Regulatory Affairs function. Jennifer completed her Ph.D. in Nutrition from the University of Kentucky in 1999.



Rance Baker:

Rance Baker is Program Administrator for the National Environmental Health Association (NEHA) overseeing food safety education and training and the Entrepreneurial Zone, NEHA's incubator for new projects. Mr. Baker is also principal investigator for cooperative agreements with the federal government in developing and delivering curriculum to meet the needs of the integrated food safety system.

Prior to joining NEHA, Rance Baker has a 30 year executive management background in retail food operations and in developing training schemes for manufacturing and retail food safety programs. Mr. Baker possesses degrees from the University of Colorado at Denver and University of Georgia. Rance Baker is based in Denver, CO

