

GFSP Food Safety Training in Singapore (Partner with SFA)

Laboratory training on Detection of Aflatoxins B & G in nuts and cereal

The 3-day laboratory training workshop is to provide the participants with the skills and know-how for the detection Aflatoxins B & G in nuts and cereals. The participants will be trained on the use of specialty clean-up techniques such as immuno-affinity columns for the detection of the toxins at low ppb levels. The participants will also be trained in advance instrumental techniques and be given the opportunity to operate the high-performance liquid chromatography (HPLC) and liquid chromatography mass spectrometry (LC-MS) instruments to analyze and detect the toxins at sub parts per billion levels.

Pre-requisite: Participants would require to be proficient and be able to understand and read the English language. They must have worked in a laboratory environment for more than 1 year and possess basic wet chemistry skills. They must have the basic knowledge of operating HPLC and LC-MS instruments.

Laboratory training on pesticide residues analysis

The 3-day training workshop will focus on how to scope the pesticide residues testing and how to develop the fit-for-purpose analytical methods that suit the available laboratory resources and the local regulatory needs of each individual countries.

Pre-requisite: Participants would require to be proficient and be able to understand and read the English language. They must be experienced at the managerial and supervisory level from their respective national laboratories and are responsible for conducting pesticide residues regulatory testing.

5-day study visit on Singapore food safety regulatory systems

The 5-day course will allow participants to gain a better understanding of the roles played by the relevant agencies, namely Singapore Food Agency, National Environment Agency and Enterprise Singapore in Singapore's Food Safety Regulatory System.

Topics to be covered include:

- Overview of Singapore's integrated food safety system.
- Pertinent local laws and regulation on Food Safety
- Food safety at food processing establishments
- Import/export control and inspection
- Accreditation of overseas food sources
- Retail food hygiene
- Food safety laboratory services

Pre-requisite: Applicants should be senior-level officials involved in the field of regulation and/or enforcement on food safety. They would require to be proficient and be able to understand and read the English language.

Laboratory training on detection of mercury for fish and fish products by Cold Vapor Atomic Absorption Spectrophotometry (CV-AAS) and Methylmercury by Liquid Chromatography – Inductively Couple Plasma Mass Spectrometry

The 3-day workshop is to provide the participants with relevant skills and knowledge for analysis of total mercury in fish and fish products. Scope of training covers standards preparation, sample and QC preparation, instrumentation and operation of cold vapor AAS and data analysis. Participants will also be briefed on method validation procedures and estimation of measurement uncertainty for this analysis. An overview of regulatory requirements for mercury in fish and fish products will be covered.

Pre-requisite: Participants would require to be proficient and be able to understand and read the English language. They must have worked in a food lab with minimum of 1-year experience, preferably with experience in handling Atomic Absorption Spectrophotometry.