

# Information

## Contact

We recommend course participants visit our website or contact the Wageningen Business School, part of Wageningen University & Research Centre, for information on registration.

## Course fee

The fee of € 5500 covers tuition, course materials and certificate. This also includes drinks, lunch, dinner and hotel accommodation throughout the course. No financial assistance is available.

## Registration

Please register before **6 May 2009**. Information on the programme and invoice will be sent soon after this date by email. A letter of confirmation will also be sent.

## Cancellation

No refund will be given for cancellations received after 6 May 2009.

## Liability

The organizers will not accept any legal liability for loss of life or property, or illness during the course; participants must arrange adequate insurance.

## For more information please contact

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## Registration

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<http://www.wbs.wur.nl/UK>

**Wageningen Business School (WBS)** provides postgraduate and 'post-experience' programmes and courses for individuals seeking to continue their education and further develop their knowledge and skills. WBS also offers programmes and projects that focus on knowledge management and entrepreneurship. WBS also organizes in-company programmes, in which the curriculum is geared specifically to the needs of an individual organization or company. WBS is active in the agri-food, pharmaceutical, government, veterinary, consultancy and education sectors. WBS is part of Wageningen University and Research Centre and was established in 2003 as a result of the merger of the PHLO Foundation and Wageningen School of Management.



**European Institute for Food Law**  
European Institute for Food Law

Wageningen UR contributes fundamentally to the quality of life by a combination of research and education in the field of life sciences.



**WAGENINGEN BUSINESS SCHOOL**  
**WAGENINGEN UR**

# Food Law Academy Summer school in food regulatory affairs

Oosterbeek, the Netherlands, 7 – 12 June 2009



# The Food Law Academy

The food sector is the third most regulated market in the European Union (after automobiles and chemicals). This makes compliance a delicate issue for the food sector. Legal issues concerning food quality and food safety are rapidly developing. Food standards are being developed and applied at the national level, at the European level and at global level (WTO, FAO, WHO, Codex Alimentarius), but also by private parties. Many of these standards are of a technical nature and focus on food safety, food quality, consumer protection and consumer information.

This summer course introduces the different forces that are active in the field of food law. The main part of the course is devoted to the system and the content of food law in the European Union.

Topics discussed are amongst others:

- The development of food law from the general principle of free movement of goods;
- the 21st Century architecture of the body of food law by means of the so-called General Food Law;
- food labelling;
- food hygiene and safety;
- novel foods including genetically modified foods;
- incident management;
- enforcement of food law.

## Course objectives

This course will answer the following questions:

- How do I find the relevant sources of food law?
- How do I apply food law in my daily work?
- Which legal and regulatory requirements are within my responsibility?
- What is the risk if legal and regulatory requirements are neglected?
- What legal and regulatory requirements apply to food businesses?
- What legal and regulatory requirements apply to food products?
- What legal and regulatory requirements apply to food production?
- What legal and regulatory requirements apply to consumer information and labeling?
- How does EU food law interrelate with national and international levels?
- Why is food law the way it is?
- Where can I turn for help?

## Target audience

The Food Law Academy provides intensive education to people working in business, consultancy, government or academia in the area of food regulatory affairs. In food law, legal and technical issues come together. Experience shows that people working in this field often have a technological background and have acquired a working knowledge of legal issues in practice or lawyers who have acquired a working knowledge in food technology. For this reason the summer school, while aiming to achieve a thorough level, does not presuppose a background in law. Indeed before the start a day's training is offered to those participants who do not have a legal background at all. Further attention is given to some technical issues like microbiology that need to be understood for food law to make sense.

## Training approach

The summer school is a very intensive training. It combines a range of approaches. Information is provided through literature and interactive lectures in relatively small settings. Competences are applied and developed in workshops and experience is shared in expert meetings. In a real life role play the participants will apply the learned material. The objective is increasing awareness of various perspectives and looking at familiar issues in different ways. Participants are expected to fully dedicate themselves to the learning process.



## Teaching staff

**Prof.dr. Bernd van der Meulen**, director of the European Institute for Food Law, and professor Law and Governance Wageningen University and Research Centre.

For complete list of lecturers see [www.wbs.wur.nl/UK](http://www.wbs.wur.nl/UK)

The Food Law Academy is endorsed by:



**VAN MENS & WISSELINK N.V.**  
ATTORNEYS AT LAW - TAX LAWYERS - CIVIL LAW NOTARY



# Course outline

## Sunday 7 June 2009

### Evening: Welcome dinner

For Participants who do not have a background in law, there is an optional programme "Update in Law" on the Sunday afternoon.

## Monday 8 June 2009

### General principles of modern EU food law

Development of EU food law  
General principles of EU food law  
Expert meeting EFSA  
RASFF, FVO, crisis management at EU level  
International food law (WTO, Codex Alimentarius)  
Risk Communication  
Introduction Role Play

## Tuesday 9 June 2009

### Product requirements

Market access procedures (additives, GMOs, novel foods)  
Chemical hazards (introduction toxicology)  
Expert meeting RIKILT  
Contaminants & food safety targets

## Wednesday 10 June 2009

### Process requirements

Food hygiene (HACCP)  
Biological hazards (technical aspects)  
Expert meeting Food Safety Authority  
Workshop private standards  
Introduction Role play

## Thursday 11 June 2009

### Incident Management

Withdrawal & recall, Enforcement & product liability  
Role play  
Supply chain crisis management  
Evaluation Role Play

## Friday 12 June 2009

### Labelling

Food labelling general aspects  
Calculation of nutrition values (technical aspects)  
Expert meeting legal council  
Workshop label check  
Role of insurance

For complete programme and lectures: <http://www.wbs.wur.nl/UK>

<http://www.wbs.wur.nl/UK/Postacademic+education/International+programmes/Food+Law+Academy/Programma/>