Summer School

Food Law Academy

Compliance with European Union food law and regulations is a delicate issue. Food quality and food safety may be at stake. Are you searching for a vision on food law both from a legal and from a food science perspective?

Target audience
This course is designed for those dealing with food regulatory affairs, including food quality, safety, product development and marketing in public authorities, food businesses, consultancy, legal counselling and academia. The course will strengthen participants’ background, develop their knowledge in legal and technical issues and enable them to combine both in practice.

Course deliverables
- Structured overview of legal and scientific aspects of food law, presented by experts
- Meetings with experts in food regulatory affairs from DG SANCO, VION Food Group, EFSA, NEN and FVO
- Workshops translating theory into practice:
  - working with Eur-lex and internet based food law sources;
  - workshop food labeling;
  - risk management role play;
- EU Food Law Handbook by Bernd van der Meulen ed.
- Portfolio of materials on a memory stick

Location: Neth-ER, Brussels
Dates: 9, 10, 11 and 12 June 2015
Course leaders: Prof. B.M.J. (Bernd) van der Meulen, prof. Martin Holle

Our approach
Prof. B.M.J. (Bernd) van der Meulen is chair for European food law at Wageningen University, The Netherlands. He is also chairman of the Dutch Association for Food Law, director of the European Institute for Food Law and board member of the European Food Law Association.

Prof. Martin Holle is professor for food law and administrative law at the University of Applied Science Hamburg, Germany.

All the lecturers have practical as well as academic experience in the field of food law. There will be various opportunities for interaction with other participants and the lecturers. This offers the possibility to meet people from different backgrounds and to expand professional and private networks.
Programme

During the 4 days a mix of presentations, confrontation with experts in the field and practical work will enlarge your actual knowledge and skills and enable immediate application in your business. The following subjects will be covered:

- European Food Law in general
- Product- and process requirements
- Communication – via labelling and about risks
- Food law enforcement

You can find a detailed overview of the topics and lecturers on our website.

Practical information

Course fee
The course fee is € 2,495.- per person. The fee includes course materials and book, lunches, coffee/tea/soft drinks, dinner on day 1 and a concluding get together with drinks and bites. The course fee does not include hotel accommodation.

Registration
You are invited to submit your registration before 22 May 2015. After this date you will receive the details about location, payment, programme and participants list. You can register on our website www.wageningenacademy.nl.

General terms and conditions

The General Terms and Conditions of Wageningen Academy apply to all activities of Wageningen Academy: www.wageningenacademy.nl/en

Our offer

Wageningen Academy also organises in company trainings, distance learning modules and summer schools.

For more information visit our website.

Contact

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