



Farm to Table Program

Exporting Food Systems in Latin America

Experience Chile 2015

November 15-20

About the Program

The participants will explore firsthand the leading exporting animal food production systems, from farm-to-table, in Chile.

Site visits along the food supply chain will be focused on production, international trade standards and emerging issues in food safety, animal and public health. Direct discussions with key government and private sector leaders and interactive multi-sectorial and cross-culture group activities will be designed to integrate knowledge and skills.

Food production systems will mainly include **aquaculture** (salmon production), **beef** (fresh meat and RTE products), and **dairy** (milk and cheese). Site visits will include primary production systems, processing plants and supermarkets. These production systems are considered key for exportation to the USA, the European Union, and other important markets.

Key Objectives

- ◆ Develop awareness, understanding and familiarity of key animal food systems, in exporting countries such as Chile, and recognize the components of the global food production and international trade
- ◆ Contrast the similarities and differences among the food systems in Chile, the United States and other countries
- ◆ Promote and catalyze collaborative group leadership through: networking building opportunities and experiential and structured learning activities



Program at Processing Plant



Who Should Attend

- ◆ Professionals and graduate students in agriculture and health related disciplines (i.e. Food Science, Animal Science, Veterinary Science, Public Health, and Policy)
- ◆ Food industry workers and professionals
- ◆ Government regulators and policymakers (i.e. Veterinary Services, Food Safety, and Public Health)



Registration

- ◆ Registration is on a first come first serve basis and is limited to 16 participants
- ◆ Registration fee is \$1,490 USD per person, \$1,750 USD single occupancy
- ◆ Register online @ <http://z.umn.edu/m2q>

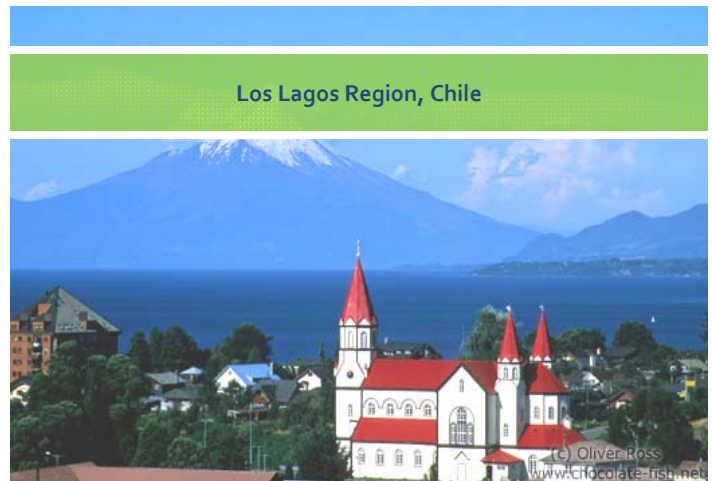


Registration Includes

- ◆ Hotel accommodation for 6 nights during the program (Sunday—Friday)
- ◆ Transportation between sites on private bus
- ◆ Transportation to/from Puerto Montt Airport
- ◆ Breakfast during the program and farewell dinner

Participants are Responsible for

- ◆ Travel to/from Puerto Montt, Chile
- ◆ Lunches, dinners, and incidentals are not included in the registration fee
- ◆ Lodging before and after the program



2015 Farm to Table Program Presented By

University of Chile , Faculty of Veterinary and Animal Sciences

University of Minnesota, Center for Animal Health and Food Safety

The Ohio State University College of Veterinary Medicine, Veterinary Public Health Program

Agencia Chilena para la Calidad e Inocuidad Alimentaria (ACHIPIA)

Inter-American Institute for Cooperation on Agriculture (IICA)