

5th International Conference on FOOD AND NUTRITION

September 09-10, 2024 | Paris, France

Food safety and security practices at international mega sport events**Jinlin Zhao***Florida International University (FIU), USA*

Ensuring food safety and security is paramount at all international mega-sport events. The Hazard Analysis and Critical Control Points (HACCP) framework is commonly mandated to guide food planning, purchasing, storage, production, logistics, and waste control. However, in recent years, concerns over foodborne illnesses have escalated, posing significant challenges for both athletes and foodservice operators, particularly in relation to food stimuli and allergies.

This research aims to synthesize and present the practices and pressures surrounding food safety and security within athletic service operations at events such as the Olympic Games and Asian Games. The study will address the following key questions:

1. What are the prevailing policies and pressures concerning food safety and security across various mega-sport events?
2. How are these pressures translated into practical implementations within foodservice operations?
3. What impacts do foodborne illnesses have on foodservice operations, and what strategies do operators employ to mitigate risks and ensure the safety of athletes?
4. How do food stimuli and allergies influence foodservice operations, and what measures are taken to address these challenges and safeguard the well-being of athletes?
5. What insights can be gleaned from the practices observed in athletic food operations to enhance food safety and security for the broader public?

By addressing these questions, this research seeks to contribute to the advancement of food safety and security protocols not only within the context of mega-sport events but also for the broader population.

Biography

Jinlin Zhao is Director of Graduate Program and Professor in Chaplin School of Hospitality and Tourism Management at Florida International University (FIU) since 2000. He earned his Ph.D. degree in Hospitality and Tourism Management at Virginia Tech in 1994. He started and was the founder of Hospitality Management program at Western Carolina University (WCU) in U.S., fall 1992. Besides his academic research and education, he worked as a foodservice manager for three Olympic Games: 1996 Atlanta, 2004 Athens and 2008 Beijing Olympic Games and two Asian Games (Guangzhou 2010 and Hangzhou 2023).