

POST CONFERENCE WORKSHOPS

23-Feb -2012 (8:30 Am to 4:30 PM)

Workshop A

HACCP Master Class: Strengthen your HACCP Plans

Instructors:

Dr Carol Wallace, Principal Lecturer, Food Safety Management and

Ms. Erica Sheward, Senior Lecturer in Environmental Health (Food Safety), International Institute of Nutritional Sciences and Applied Food Safety Studies, University of Central Lancashire, UK

Mr. David Lloyd, Cardiff Metropolitan University

Course content:

- HACCP Plans in Practice – Overcoming Weaknesses and Implementation Difficulties
- Auditing for HACCP Verification – are we confident in Audit Findings throughout the Supply Chain?
- Prerequisite Programmes – making them practical and effective (note: this could have particular focus on supplier assurance for food chain safety or we could possibly split into 2 sessions on prerequisites)
- Assessing Hazard Significance in the Food Business Environment
- HACCP Plan Clinic – Workshop with all instructors and workshop participants
- Round Table Discussion – HACCP in Practice – Action Requirements, Priorities and Responsibilities

Participants will be offered the opportunity to bring example HACCP plans for review by the presenters and workshop groups. Additional example HACCP plans will be provided for use if necessary. This session is intended to allow participants to go home with ideas and specific action lists for strengthening HACCP plans in practice.

Target Audience:

Food Safety Managers, Hygiene Officer, QA Personnel, Technical Managers and Directors, HACCP Team Leaders/members

Certification:

Students who successfully finished the course will receive a certificate of participation

Trainer CP Points : 6

Tentative Program
As on 26th Jan 2012

Workshop B

Microbial Risk Assessment and Mitigation Workshop towards a Quantitative HACCP Approach

Instructors:

Dr. Moez SANAA , ANSES, France,

Dr. Ewen Todd, MSU, USA

Target audience: Food Safety professional including private sectors and food safety regulatory authorities and agencies, member of academia

Format: Throughout the workshop the aim of the activities is to give a short and clear theoretical introduction to the subject and link it up to practical examples. The workshop is organized into four sessions combining theoretical knowledge with 'hands-on'skills development,

Handouts: Notebook of presentation slide and case studies on memory stick

Workshop description: The quality and microbial food safety is the result of efforts made by each actor in the food chain from farmer to the consumer. Maintaining the quality and safety along this chain needs procedures and practices ensuring the integrity of the food and methods of monitoring and control to guarantee that these procedures and practices are properly implemented. HACCP is an establishment management's system in which food safety is addressed through the analysis and control of hazards from all steps in production, including raw material production, purchasing and handling, to manufacturing, distribution and consumption of the final product. Setting of critical limits is the most difficult part of HACCP. The purpose of this workshop is to provide an overview and practical examples of microbial risk assessment approaches used to

develop risk based control measures and quantitative HACCP. This workshop will provide participants with the knowledge and skills necessary to interact with risk assessors and use risk assessment outputs in food chain risk management decision and activities.

Content Overview:

The workshop is based on material from the recent research activities and expertise in the field of food safety risk assessment. Workshop delivery will include theoretical input, but mainly practical elements where participants will be involved in the hands-on use of Excel and Predictive Model applications.

The workshop will start with examples and case studies showing the considerable advancements that have achieved the last ten years in the development of tools for quantitative risk assessments in food safety. We will address during the workshop the advantages and limitations of alternative approaches to risk assessment from a cross-disciplinary perspective and their uses in the process of risk-based decision making. Practical examples will show clearly how a well parameterized risk assessment model can help the manger to determine and to evaluate the performance objectives (POs), and performance criteria (PCs) in order to comply with the current food safety policies and subsequently food safety controls such as process criteria, product criteria and microbiological criteria; as well as the validation of Sanitary Control Plan and HACCP. Example of case studies: Campylobacter in broiler, Listeria monocytogenes in different type of cheeses, Listeria monocytogenes in ready to eat food, Salmonella and E. coli STEC in ground meat, Vibrio in oyster and fish products.

Certification:

Students who successfully finished the course will receive a certificate of participation

Trainer CP Points : 6

Tentative Program
As on 26th Jan 2012

Workshop C

Global Standards for Food Safety – Auditing Techniques

Instructor:

Dr Gordon Hayburn

Technical Director (Agri-Foods), QMI-SAI Global, Toronto, Canada

Course content:

- Understand the BRC auditor knowledge requirements.
- Know how to determine appropriate product categories.
- Be able to design and undertake the BRC audit process on site.
- Know how to determine appropriate non-conformities and acceptable corrective action.
- Be able to complete audit reports satisfactorily.
- Be familiar with the BRC Directory and BRC Compliance Programme.

Target Audience:

Food Safety Managers, Hygiene Officer, QA Personnel, Technical Managers and Directors, HACCP Team Leaders/members

Certification:

Students who successfully finished the course will receive a certificate of participation

Trainer CP Points : 6

**Tentative Program
As on 26th Jan 2012**

Workshop D

8:30 AM to 1:00 PM

Person in Charge-Plan and Control of Food safety in Retail Food Operations"

Instructor:

Dr. O Peter Snyder

Hospitality Institute of Management, Minnesota

Course Objective:

How to manage the food facility so employees are trained to do processes with validated hazard controls, motivated to do the manager's controls 100% of the time

Course content:

Learn how to:

- identify hazards in daily operations
- identify critical control points in your facility
- prepare a SMART inspection checklist to monitor/verify operations
- monitor employees and processes
- take corrective and preventive actions when things go wrong
- coordinate activities with the regulatory officials

Target Audience:

Persons in charge (PIC) of food safety in Dubai, Managers, Chefs