

Workshops during First Dubai International Conference on Applied Nutrition

November 2016

Workshop A

5 November, 2016 (Saturday)

Validation of Food Service Processes

Trainers:

Dr. Manpreet Singh, Associate Professor of Food Science, Purdue University

Dr. Benjamin Chapman, Assistant Professor, North Carolina State University

Abstract:

The validation of control measures has historically been a requirement of food safety management systems and is increasingly required by certification bodies, regulatory agencies and customers. Criteria for the design, execution, and interpretation of validation studies are often unavailable or unclear for control measures beyond traditional canning, acidification, or pasteurization. There is renewed importance on effectively conducting validations and developing verification programs for the food processing and food service sectors. This workshop will discuss approaches to validation of control measures and control measure combinations as well as the qualification and role of an expert Process Authority in determining the credibility of process validation. Participants of this workshop will be provided with tools to effectively design and conduct validations to reduce the risk of food borne illnesses.



This workshop will provide an in-depth practical discussion of validation along with specific methodologies covering experimental design, implementation and application. In addition, a practical approach to validations in processing plants and at food service will be discussed, including appropriate microbiological testing/challenge studies, analysis and reporting. As part of the workshop, specific discussions will be directed towards small- to medium-sized food processors to provide viable food safety options. In addition to this, the workshop will provide a platform for interaction among industry personnel; academicians and our food safety counterparts across the globe on harmonization of validation and verification practices as they fit into the Hazard Analysis and Risk Based Prevention Controls (HARPC) for food producers to meet their food safety objectives.

Workshop B (Repeat Of Workshop A)

6 November, 2016 (Sunday)

Validation of Food Service Processes

Trainers:

Dr. Manpreet Singh, Associate Professor of Food Science, Purdue University

Dr. Benjamin Chapman, Assistant Professor, North Carolina State University

Abstract:

The validation of control measures has historically been a requirement of food safety management systems and is increasingly required by certification bodies, regulatory agencies and customers. Criteria for the design, execution, and interpretation of validation studies are often unavailable or unclear for control measures beyond traditional canning, acidification, or pasteurization. There is renewed importance on effectively conducting validations and developing verification programs for the food processing and food service sectors. This workshop will discuss approaches to validation of control measures and control measure combinations as well as the qualification and role of an expert Process Authority in determining the

credibility of process validation. Participants of this workshop will be provided with tools to effectively design and conduct validations to reduce the risk of foodborne illnesses.

This workshop will provide an in-depth practical discussion of validation along with specific methodologies covering experimental design, implementation and application. In addition, a practical approach to validations in processing plants and at food service will be discussed, including appropriate microbiological testing/challenge studies, analysis and reporting. As part of the workshop, specific discussions will be directed towards small- to medium-sized food processors to provide viable food safety options. In addition to this, the workshop will provide a platform for interaction among industry personnel; academicians and our food safety counterparts across the globe on harmonization of validation and verification practices as they fit into the Hazard Analysis and Risk Based Prevention Controls (HARPC) for food producers to meet their food safety objectives.

Workshop C

9th and 10th November, 2016 (Wednesday)

HABC Level 2 Cleaning Technology & Control Course (2 days Course)

Trainer :

Prof. John Holah ;Technical Director; Holchem Laboratories Ltd. UK

Abstract:

Day 1

Presentations on

- Factory Design
- Equipment Design

Workshops around a specific training course 'Level 2 Cleaning Technology & Control Course'. This is a Highfiled approved course that runs in the UK and other parts of the EU and is aimed at cleaning/hygiene supervisors

Day 2

Level 2 Cleaning Technology & Control Course continued and exam.

Presentations on

- CIP
- Auditing of cleaning and disinfection programmes

Factory visit(s) to see aspects of hygienic factory and equipment design and to witness cleaning and disinfection (this may require working in the late evening).

Workshop D

10 November, 2016 (Thursday)

Understanding the Features of the New Food Inspection Program in Dubai : Food inspection team

Trainer: Food Inspection Team , Dubai Municipality

Abstract

The Food Safety Department of Dubai Municipality launched the new Food Inspection System in July 2016. The system has several unique features including a dynamic risk categorization of food establishments and color card based inspection outcomes linked to the severity and extent of violations. The workshop will introduce the system and also address how to ensure desirable inspection outcomes by ensuring compliance to legal requirements.

The workshop will be useful to persons in charge of food businesses, food safety managers, consultants, trainers and auditors.

Workshop E (Repeat of Workshop D)

12 November, 2016 (Saturday)

Understanding the Features of the New Food Inspection Program in Dubai

Trainer: Food Inspection Team , Dubai Municipality

Abstract

The Food Safety Department of Dubai Municipality launched the new Food Inspection System in July 2016. The system has several unique features including a dynamic risk categorization of food establishments and color card based inspection outcomes linked to the severity and extent of violations. The workshop will introduce the system and also address how to ensure desirable inspection outcomes by ensuring compliance to legal requirements.

The workshop will be useful to persons in charge of food businesses, food safety managers, consultants, trainers and auditors.

Workshop F

06th Nov

Food safety and quality - in an eggshell

Trainer: PROF JULIAN COX; Associate Dean (International), UNSW Engineering; Australia

Abstract

While eggs have been viewed as low risk, despite being a raw food, they have, at times, been a major contributor to foodborne disease, and thus a public health burden. Egg products mitigate risk, while making eggs and components available to consumers, though quality issues are still important. The aims of this workshop are to introduce participants to eggs and a range of egg products, the associated quality (spoilage) and safety (food borne disease) issues, primary production and processing, and mechanisms for managing quality and safety throughout the food chain. This includes interception strategies and methods for sampling and analysis.

Key discussion points:

- the chicken and egg, process of production within the bird, and physicochemical properties of the egg relevant to microbiology.
- industry production processes - the chain of primary production and processing
- spoilage of eggs and egg products and control measures
- food safety issues, particularly salmonellas associated with eggs, outbreaks and their causes, and managing food safety through the chain
- Sampling and analysis