

# Programme of the 12<sup>th</sup> edition, 2010

## Course: Management of Microbiological Hazards in Foods (MMFH)

Monday 15 March through to Friday 19 March 2010

Graduate School VLAG, Wageningen University, The Netherlands

Course leaders: prof.dr. Leon Gorris and dr. Martine Reij

### Monday, 15 March 2010

08:30 Registration  
09:00 Introductions (course, EU Chair, Food Micro laboratory) **Leon Gorris** (WUR/Unilever)  
09:30 Presentation of individual participants Participants

### **CURRENT AND EMERGING FOODBORNE HAZARDS**

10:00 Food-borne pathogenic bacteria **Rijkelt Beumer** (WUR)  
11:00 *Break*  
11:15 Food and water borne parasites **Frans van Knapen** (UU)  
12:15 *Lunch*  
13:30 Foodborne fungi and mycotoxins **Robert Samson** (CBS)  
14:30 Food and water borne viruses **Erwin Duizer** (RIVM)  
15:30 *Break*  
15:45 Introduction to the MRA case study Leon Gorris  
16:15 HACCP Exercise: identification of hazards **Martine Reij** (WUR)  
18:30 *Dinner*

### Tuesday, 16 March 2010

#### **FOOD SAFETY MANAGEMENT EVOLUTION**

08:30 Modern Food Safety Management basics Leon Gorris  
10:00 *Break*  
10:15 Validation and verification; working with decision trees Martine Reij  
11:30 Managing Hazards in Food (National FSA & interaction with EFSA) **Wayne Anderson** (FSA Ireland)  
12:30 *Lunch*

#### **GMP AND HYGIENIC ENGINEERING**

14:00 Factory planning and zoning, GMP **Russell Dunn** (Kraft Foods)  
15:00 Introduction to cases and start group work Russell Dunn / Martine Reij  
16:30 Group Work feed-back presentations  
*End day 2*

### Wednesday, 17 March 2010

#### **Microbiological Risk Assessment in food safety management**

08:30 Risk assessment used in public and private context Leon Gorris  
10:00 *Break*  
10:15 Risk assessment exercise Marcel Zwietering and Leon Gorris  
12:45 *Lunch*

#### **INDUSTRIAL PROCESSING**

14:00 Equipment design & cleanability **Roy Curiel and Patrick Wouters** (Unilever)  
15:15 *Break*  
15:30 Equipment design & cleanability (*continued*) Roy Curiel and Patrick Wouters  
16:15 Group Work + Feed-back  
17:30 *End day 3*

### Thursday, 18 March 2010

#### **TESTING RELATED TO FOOD SAFETY**

08:30	Microbiological criteria for food safety management	<b>Jean Louis Cordier</b> (Nestlé)
09:30	Sampling and monitoring	<b>Marcel Zwietering</b> (WUR)
10:30	<i>Break</i>	
10:45	Practical exercises regarding microbiological criteria	Marcel Zwietering and JL Cordier
12:30	<i>Lunch</i>	

#### **HACCP EXERCISE**

13:30	HACCP exercise	<b>Sander van Pelt</b> (Unilever) / Martine Reij
17:00	Feed-back on HACCP exercise	Sander van Pelt / Martine Reij
18:30	<i>COURSE DINNER</i>	

#### **Friday, 19 March 2010**

#### **FOOD SAFETY MANAGEMENT IN PRACTICE**

08:30	Assessing consumer confidence in food safety	<b>Janneke de Jonge</b> (WUR)
09:30	Incident and issue investigation	<b>Peter McClure</b> (Unilever)
10:45	<i>Break</i>	
11:00	Food Safety Management in a crisis situation	<b>Yasmine Motarjemi</b> (Nestlé)
12:30	Certificates, feed-back, closure	Leon Gorris / Martine Reij
13:00	<i>Lunch</i>	