

17th International Advanced Course Management of Microbiological Hazards in Foods

6-10 March 2017, Wageningen, the Netherlands

organized by the Graduate School VLAG,
in co-operation with The European Chair in Food Safety Microbiology*



AIM OF THE COURSE

The aim of this course is to further improve the knowledge of course participants regarding the management of micro-organisms that may compromise the safety of foods. With this knowledge they will be better prepared for functions such as food quality and safety assurance, risk management and public health protection.

BACKGROUND

The seventeenth edition of the international advanced course on Management of Microbiological Hazards in Foods addresses both success stories in food safety and problems remaining to be dealt with as, indeed, foodborne illnesses are a continuing problem worldwide. The roles of different stakeholders, how food safety assurance can be achieved, which problems are to be prevented and in particular what knowledge is essential in managing the production of safe foods will be prominent topics in this course.

COURSE CONTENTS

The course programme combines lectures, group work on case studies and plenary discussions. The lectures will be given by first-hand experts from academia, industry and government. Background material will be provided during the course for further reading and reference material will be shared. Course participants are encouraged to prepare for the life event using distance learning material developed at Wageningen University that can be accessed via internet.

PROGRAMME TOPICS

- Foodborne hazards to consumer safety
- Food safety in international trade
- Risk analysis: risk management, risk assessment, risk communication
- Good hygienic practices
- Hazard analysis critical control point
- Hygienic design & engineering
- Microbiological criteria
- Risk based food safety metrics
- Sampling and monitoring
- Issue and incident management
- Risk communication in practice

COURSE LECTURERS & ORGANIZERS

Organization

- **Prof Han Joosten and Dr Martine W. Reij**, European Chair in Food Safety Microbiology *
- **Mrs Ingeborg van Leeuwen-Bol**, Graduate School VLAG

Other faculty

- **Prof M.H. Zwietering**, Wageningen University & Research
- **Mrs Hui Zhang, Dr Leon Gorris**, Unilever Research
- **Dr J. Houbraken**, CBS-KNAW Fungal Biodiversity Centre
- **Dr X. Di**, Nestlé Corporate Quality Management
- **Dr D. Powell**, former professor of food safety and publisher of barfblog.com
- **Dr S. Rutjens**, National Institute for Public Health and the Environment (RIVM)
- Other speakers to be confirmed

**The European Chair in Food Safety Microbiology is located at the Laboratory of Food Microbiology of Wageningen University. The chair is sponsored by five international food companies: DSM Food Specialties, Groupe Danone, Mondelez, Nestlé, and Unilever. The aim of the chair is to support the education of graduates and post-graduates for food safety management jobs in industry, government, and other relevant organisations.*

COURSE FEES

	Fee
VLAG / WU PhD candidates	300€
All other PhD candidates	500€
Postdocs, and other academic staff	900€
Participants from the private sector	2000€

includes materials, lunches/tea/coffee and two course dinners

REGISTRATION AND INFORMATION

<http://www.vlaggraduateschool.nl/courses/micro-hazards.htm>

For information contact:
Ingeborg van Leeuwen-Bol:
Ingeborg.vanleeuwen-bol@wur.nl

