

Hot topics in food microbiology

Venue: Campden BRI, Chipping Campden, Gloucestershire, GL55 6LD, UK
Event director: Fiona Cawkell

Conference

Sponsored by:

3M

Bio Control Systems

bioMérieux

Lab M



28-29 October 2014

Hot topics in food microbiology

Event Director: Fiona Cawkell, Campden BRI

Spoilage and illness caused by microbiological issues represent a significant risk to the food and drink industry in terms of time, costs and potentially damage to the brand.

Keeping up to date with the latest hot topics is one way of increasing awareness and allowing preventative controls to be implemented before problems occur.

This year the conference will be a kaleidoscope of subjects covering the following:

- *Salmonella*, *Campylobacter*, *Listeria*, *Enterococcus*, *Cronobacter* and viruses
- Rapid methods
- Microbiology Risk Assessment (MRA)
- Biofilms
- The role of the International Commission on Microbiological Specifications for Foods (ICMSF) committee
- Preservatives
- Fungi
- Maintaining food safety from a manufacturer's point of view
- Threat Assessment and Critical Control Point (TACCP)

In addition to receiving presentations from renowned experts in the field, there will be time to discuss specific issues with speakers or food industry colleagues during the day and informally during the evening. The agenda therefore forms the starting point for invaluable discussion topics.

Who should attend?

Food and beverage microbiology analysts and managers, laboratory personnel, food manufacturers, technical managers, food service/retailers

Cost per delegate to include the conference dinner

£350 + VAT - Campden BRI member

£450 + VAT non members

Sponsored by:

3M

BIOCONTROL

Results. Right now.


BIOMÉRIEUX
INDUSTRY
PIONEERING DIAGNOSTICS

LAB 

Venue: Campden BRI
Station Road, Chipping Campden,
Gloucestershire, GL55 6LD, UK

Conference dinner at the famous 16th Century, Lygon Arms Hotel, Broadway kindly sponsored by bioMérieux (*included in the delegate rate*)

Drinks reception at the Ashmolean Museum Broadway, then a short stroll to the conference dinner at the Lygon Arms Hotel Broadway



Lygon Arms Hotel, Broadway:

Conference programme

Programme is correct at time of print.
Full up-to-date programme details, sponsors,
presenter information, location and on line registration
at www.campdenbri.co.uk/food-micro-conference.php

Day 1 Tuesday 28 October 2014

- 08.40 Delegate registration and arrival refreshments
- 09.30 **Chairman's Introduction and welcome**
Dr Roy Betts, Campden BRI
- 09.40 **Update on Listeria** *Dr Kathie Grant, Public Health - England*
- 10.20 **Enterococcus - friend, foe or just passing by?**
Francois Bourdichon, Barry Callebaut Belgium
- 11.00 *Break*
- 11.20 **What's the latest?** An update on our sponsors' products
- 12.00 **Salmonella - current research and new directions** *Dr Steven Ricke, Centre for Food Safety, Dept. of Food Science, University of Arkansas*
- 12.40 *Lunch*
- 13.30 **The role of the ICMSF committee**
Dr Peter McClure, Mondelez International
- 14.10 **What's new in MRA?** *Dr Moez Sanaa, ANSES, France*
- 14.50 *Break*
- 15.10 **Hygiene by design: equipment and buildings**
Dr John Holah, Technical Director, Holchem Laboratories Limited
- 15.50 **Threat Assessment and Critical Control Point (TACCP)** *Richard Leathers, Quality Management Systems Specialist, Campden BRI*
- 16.30 *End of day*

Conference dinner arrangements

Venue: Lygon Arms Hotel in Broadway.

- 19:00 Coach leaves the centre of Chipping Campden
- 19:30 Arrival and drinks reception
- 20:00 Dinner
- 22:00 Depart and return to Chipping Campden



Day 2 Wednesday 29 October 2014

- 09.00 **Chairman's Introduction** *Dr Steven Ricke, Centre for Food Safety, Dept. of Food Science, University of Arkansas*
- 09.10 **Cronobacter sakazakii** *Professor Stephen Forsythe, Nottingham Trent University*
- 09.50 **Campylobacter - current work and thinking**
Dr Sam Sheppard, Inst. of Life Sciences, University of Swansea
- 10.30 *Break*
- 10.50 **Update on rapid methods** *Dr Suzanne Jordan, Campden BRI*
- 11.40 **Maintaining food safety from a manufacturer's point of view** *Bridgette Clarke, Bakkavor*
- 12.20 *Lunch*
- 13.10 **Biofilms** *Lawrence Staniforth, Campden BRI*
- 13.50 **Viruses in food** *Dr David Allen, Enteric Virus Unit, Public Health England*
- 14.30 *Break*
- 14.50 **Preservatives** *Marta Cesar, Food Law Advisor, Campden BRI*
- 15.20 **Current issues with fungi in foodstuffs**
Dr Phil Voysey, Microbiology Department, Campden BRI
- 15.50 **Chairman's summary** and conference close

Due to circumstances beyond our control, alterations to the timing and content of events may become necessary. We therefore reserve the right to modify the event information.

Registration form - return by post or fax

or register online at www.campdenbri.co.uk/food-micro-conference.php

I wish to register for

Hot topics in food microbiology

Conference date: 28-29 October 2014

Venue: Campden BRI, Station Road, Chipping Campden, Gloucestershire, GL55 6LD, UK

Delegate

Block capitals please

Surname..... Dr/Mr/Mrs/Miss/Ms

First name

Position.....

Company

Address.....

.....

.....Postcode.....

Tel.....Fax.....

e-mail.....

☐ I will be attending the Conference Dinner

☐ Free coach transport to conference dinner

Special dietary requirements - please state

Person to whom correspondence should be sent (if different)

Block capitals please

Surname..... Dr/Mr/Mrs/Miss/Ms

First Name

Position.....

Company

Address.....

.....

..... Postcode.....

Tel..... Fax.....

e-mail.....

For official use only	Rec'd	Reg. No.
Ack'd	Inv. date	Inv. No.
Promo Code		

Cost per delegate

(Payable to Campden BRI (Chipping Campden) Ltd in advance of the event)

☐ Members of Campden BRI £350.00 + VAT

☐ Non-members £450.00 + VAT

☐ Fee enclosed £..... (please include VAT)

Campden BRI VAT No. GB 729 8480 87

Please invoice quoting purchase order no:

Our VAT no. (EC countries only).

☐ Payment will be made by bank transfer to:

Account Name: Campden BRI (Chipping Campden) Ltd

Bank Details: Lloyds TSB Ltd, 19 High Street, Evesham, Worcs, WR11 4DQ, UK

Account No. 00826248 Sort code: 30-93-11

Swift code: LOYDGB2L

IBAN code: GB 81 LOYD3093 11008262 48

☐ I wish to pay by Visa/Mastercard/Delta/Switch

Card No.

Card valid fromTo (expiry date)

Signature.....

Terms and conditions

Please refer to www.campdenbri.co.uk/training/eventterms.pdf

Local accommodation and location map

A local accommodation list and a location map will be sent with joining instructions, and is also available on our website at www.campdenbri.co.uk/location.php

The information supplied will be used by Campden BRI to fulfil the request placed with us. Personal data will not be disclosed to any third parties except as required by law.

We would like occasionally to inform you of products and services offered by Campden BRI that may be of interest. If you do not wish to receive this information please write to the Data Controller, Campden BRI or e-mail datacontroller@campdenbri.co.uk

Please return by fax or post to **Training Department**,
Campden BRI, Station Road, Chipping Campden, Gloucestershire, GL55 6LD, UK **Fax: +44(0)1386 842100**

To register directly on our website or for further information see www.campdenbri.co.uk
Tel: +44(0)1386 842104 (direct line to Training) or e-mail: training@campdenbri.co.uk