

Food Microbiology Essentials

Workshop

Reducing the Risk of Product Contamination by Promoting Food Safety in Food Companies

DATE: May 25th, 2016 **TIME:** 8:30am-noon

LOCATION: AEMTEK Training Room
46309 Warm Springs Blvd.
Fremont, CA 94539

COST: **\$89.00** (includes lunch and course materials)

WORKSHOP OBJECTIVES:

- Understanding the most common pathogens found in food products
- Determining processes to reduce the risk of pathogens in product and the manufacturing process
- Analysis of basic microbiology (bacteriology and mycology)
- Review common laboratory test methods
- Case studies with review of recalls and possible action plans for resolution
- Developing strategies for teamwork in an organization to promote food safety

WHO SHOULD ATTEND:

- Quality Assurance personnel
- Microbiology Scientists
- Operations and Sanitation personnel
- Senior management seeking proficiency in microbiological aspects of food safety



AEMTEK

Food, Environmental, Water &
Pharmaceutical Microbiology

Testing, Research, Training & Consulting

Visit us at www.aemtek.com

ABOUT THE INSTRUCTORS

Dr. Heidi Wright currently serves as the Director of Research at AEMTEK where she is responsible for scoping, designing and coordinating research projects, including challenge studies, shelf life studies, sensory evaluation, special projects and method validation. She manages and executes all aspects of these projects and also provides technical support to clients. Heidi earned a Master of Science degree in Biological Sciences from South Dakota State University with an emphasis in the areas of microbiology and food safety and a PhD in Food Science & Technology and Toxicology from Iowa State University. Her research relating to natural antimicrobials and their function in food and clinical applications was conducted under a USDA National Fellowship.

Melissa Hughes joined AEMTEK in December 2009 and currently serves as the Director of Quality for the company. She oversees both the food and environmental laboratory ISO 17025 quality management systems, issuing of analytical reports to clients, subcontract services, and also organizes AEMTEK's internal employee training. Melissa earned a Master of Science degree in Food Science from Texas Tech University in 2009, with an emphasis in food safety and microbiology. She has given many technical presentations has written several conference abstracts, is published in the Journal of Food Protection and Food Protection Trends, and has experience in food safety outreach to both food manufacturers and consumers. Melissa is also an active member of many professional organizations, including the International Association for Food Protection (IAFP), Institute of Food Technologists (IFT and Northern California IFT), the American Society for Microbiology (ASM), and the American Association for the Advancement of Science (AAAS).

FOUR EASY WAYS TO REGISTER!

- 1) PHONE: 510-979-1979
- 2) FAX: 510-668-1980
- 3) MAIL: AEMTEK, INC., 46309 WARM SPRINGS BLVD., FREMONT, CA 94539
- 4) ONLINE: <http://store.aemtek.com/training>

Environmental Monitoring

Program Essentials Workshop

Assessing the Risk of Product Contamination by Sampling the Environment

DATE: May 26th, 2016 **TIME:** 8:00am-noon

LOCATION: AEMTEK Training Room
46309 Warm Springs Blvd.
Fremont, CA 94539

COST: **\$89.00** (includes lunch and course materials)

WORKSHOP OBJECTIVES:

- Learn the fundamentals behind environmental sampling—from different types of sampling plans to sample collection to sample arrival at the laboratory
- Receive valuable information regarding environmental monitoring of fungi, indicator organisms and pathogenic bacteria in food production environments
- Understand the role that sanitation SOPs and HACCP play in regards to environmental monitoring
- Learn the different techniques used for monitoring microorganisms
- Watch a live demonstration on proper sampling and storage

WHO SHOULD ATTEND:

- QA/QC personnel
- Sanitation personnel
- Production Managers
- Laboratory Technicians



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ABOUT THE INSTRUCTORS

Dr. Florence Wu has been managing AEMTEK's analytical services since 2002. She has over 20 years of academic and work experience with various groups of fungi and bacteria. She earned a doctorate degree from the University of Tennessee, specializing in mycology. Dr. Wu's hands-on work experience includes food and environmental microbiology testing, environmental sampling, microbial identification, laboratory management, quality assurance, marketing and sales, and customer care. She was a principal investigator in a National Science Foundation (NSF) research project on biodiversity. She has published numerous scientific papers and has given lectures and presentations on subjects related to environmental and food microbiology. She has extensive experience in shelf life studies, challenge studies, spoilage investigation, microbial contamination control and sampling and testing methodologies

Dr. Peyman Fatemi is the Vice President of Scientific Affairs with The Acheson Group (TAG). Peyman earned his PhD from the Pennsylvania State University in Food Science and Technology. He has spent nearly 20 years in the food industry developing food safety programs and providing food safety advice within multiple food and beverage categories. At Unilever Foods NA, he was the food safety program leader for Lipton Tea, Skippy Peanut Butter, Slim-Fast line of products and Ragu Pasta Sauces. As an invited speaker, he has presented to the USDA FSIS, the FDA, served on advisory boards, given food safety seminars, and provided expert advice to the National Advisory Committee on Microbiological Criteria for Foods committees (NACMCF). He is an active member of the food safety community and is currently serving a three-year appointment to the editorial board of the Food Protection Trends and is the Food Microbiology Division secretary of the IFT.

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JOIN US FOR OUR FREE LUNCH!

LUNCH WILL BE SPONSORED BY AEMTEK AT THE END OF THE WORKSHOP (NOON—1PM). ALL ATTENDEES ARE ENCOURAGED TO STAY FOR LUNCH AND PARTICIPATE IN OUR INFORMAL DISCUSSIONS!

For questions regarding registration, travel/hotel information, or other special requests, please contact Helen Fong at 510-979-1979 or e-mail her at helen@aemtek.com.



ATTENDEE REGISTRATION FORM

Fields marked with asterisk (*) are required

ATTENDEE INFORMATION (Please print. Use one form for each person attending.)

First Name*	M.I.	Last Name*
Title*		
Company*		
Business Address*		
City*	State*	Zip Code*
Business Phone*	Ext.	Business Fax
E-mail Address*		

COURSE(S) ATTENDING* (Cost includes course materials, certificate of attendance, light breakfast and break refreshments.)

- | | | |
|--|----------------|--------------------------------------|
| <input type="checkbox"/> Food Microbiology Essentials Workshop | \$89.00 | Total Amount Due*
\$ _____ |
| Wednesday, May 25th 8:00 AM—12:00 PM | | |
| <input type="checkbox"/> Environmental Monitoring Program Essentials Workshop | \$89.00 | |
| Thursday, May 26th 8:00 AM—12:00 PM | | |

METHOD OF PAYMENT*

- Check** (Please remit payment to AEMTEK)
- Visa**
- MasterCard**
- Discover**
- American Express**

I am authorized to sign this Attendee Registration form on behalf of attending company and/or individual, and I have read and understand the Registration form and agree to be bound by all of its

Signature* _____

Date* _____

Credit Card #
Date of Expiration
CCV # (3-4 digit code located on front/back of card)
Name as it appears on credit card
Billing Street Address
Billing City and Zip Code

TERMS & CONDITIONS

AEMTEK, Inc. reserves the right to determine eligibility of any company and/or individual to attend course, and reserves the right to reject or prohibit any company and/or individual, with or without giving cause. AEMTEK, Inc. also reserves the right to modify or cancel any training course or workshop. In the event of a cancellation, all attendees will be informed as soon as possible, and receive a full reimbursement of course fees only (if applicable). Any refund requests received **at least 7 days** prior to the training course will be fully refunded, minus a processing fee. **No refunds will be issued if notice is given less than 7 days prior to course.** The attendee's registration may be transferred to a colleague with written notification.