

Course outline:

This is an intensive training workshop over 2 days and consist of the topics listed below. A more detailed course outline is available at these website (<http://www.lincoln.ac.nz/Lincoln-Home/Research/Research-Centres/Centre-for-Food-Research-and-Innovation>).

Day 1— 14 April, 2016 (Thursday)

- 9.00—9.15 Workshop Introduction
9.15—45 Food safety & security (*Prof Charles Brennan & Assoc. Prof Ravi Gooneratne*)
9.45—10.30 Food microbes and microbial risk assessment (*Dr Malik Hussain, Prof Xiyung Wu and / or Prof William Riley*)
10.30—10.55 Morning Tea
10.55—11.35 Food contaminants, mycotoxins, food residues & impact of climate change (*Assoc. Prof Ravi Gooneratne*)
11.35—12.15 NZ Case Study: Food safety within NZ dairy industry (*Prof Charles Brennan*)
12.15—1.25 Lunch
1.25—2.05 Zoonoses (*Assoc. Prof Ravi Gooneratne*)
2.05—2.45 Antimicrobial resistance in humans & animals (*Dr Malik Hussain*)
2.45—3.25 Hazardous dioxin like polychlorinated biphenyl contamination of the sea marine food chain (*Prof Jin Jun Chen*)
3.25—4.00 **Afternoon Tea**
4.00—4.40 Strategies for food contaminant detection (*Dr David Stirling*)
4.40—5.15 Heat Stress and Meat Quality (*Prof Xiang Hong Ju*)

Presenters:

New Zealand & Australia:

Associate Professor Ravi Gooneratne BVSc, PGDip.Tox., PhD, FRCPath Associate Professor in Toxicology,, Lincoln University.

Professor Charles Brennan BSc, PhD. Professor of Food Science, Lincoln University.

Dr Al-Elidin Bekhit BSc, MSc, PhD, Senior Lecturer in Food Science, Otago University.

Dr David Stirling BSc, MSc, PhD. Technical Manager, AsureQuality.

Dr Malik Altaf Hussain BSc, MSc, PhD. Senior Science and Technical Officer , New South Wales Food Authority, Australia.

Day 2— 15 April, 2016 (Friday)

- 9.00— 9.40 Food Processing and maintaining safe foods for consumers (*Prof Charles Brennan, Prof Shuze Tang*)
9.40—10.20 Meat/ seafood processing and safe foods (*Dr Al El-din Bekhit*)
10.20—10.40 Morning Tea
10.40—11.20 Omega-3 Polyunsaturated fatty acids in the treatment of depression (*Prof Cai Song*)
11.20—11.50 Green control of microbial toxins in sea food (*Prof Li Jun Sun*)
11.50—12.30 Panel Discussion - New Zealand and Chinese scientists with audience participation

Lincoln University - Food Science

Undergraduate & Postgraduate programs

Include a 3-year BSc, 1-year MSc (Food Innovation) by course work, and research-based MSc and PhD programs. These are conducted by world-leading academics and covers many aspects including food composition, processing, engineering, microbiology, biochemistry, nutrition, toxicology, food safety & security, sensory evaluation and consumer focused product innovation. Guest speakers from the industry, together with problem based active learning tasks, ensure students have hands-on engagement with potential employers from the very beginning of their studies. The University's Centre for Food Research and Innovation contributes research-informed teaching and world-leading expertise to both undergraduate and postgraduate learning.

Academic coordinators:

BSc: Dr Sue Mason

MSc, PhD: Associate Professor Ravi Gooneratne

China: (Guangdong Ocean University)

Professor Jin Jun Chen B.V.Sc, M.V.Sc. Ph.D. Professor of Veterinary Toxicology and Environmental Health, Associate Dean of Agricultural College .

Professor Cai Song MD, MSc, PhD. Director & Chair Professor, Institute for Marine Drugs and Nutrition, Guangdong Ocean University & Adjunct Professor, Department of Psychology & Neuroscience, Dalhousie University, Halifax, Canada.

Professor Li Jun Sun BSc, MSc, PhD, College of Food Science & Technology.

Professor Xiang Hong Ju. BSc, MSc, PhD. Professor and Associate Director of Department of Veterinary Medicine, Agricultural College .

Microbiological, Food Residues and Food Contaminants Emerging Challenges to the Food Industry

Microbiological, Food Residues and Food Contaminants

Two-day Workshop

International Workshop on Microbiological, Food Residues and Food Contaminants: Emerging Challenges to the Food Industry

14 - 15 April 2016

Guangdong Ocean University, Zhanjiang, China. For further details regarding the course content, contact the workshop program coordinator at Guangdong Ocean University, Prof. Jin Jun Chen on jjchen777@aliyun.com.

Organisers: Lincoln University, New Zealand & Guangdong Ocean University, Zhanjiang, China



Registration Form

Food Safety & Security Workshop, Email the registration form to the workshop program coordinator, Professor Jin Jun Chen at Guangdong Ocean University on jjchen777@aliyun.com

Family Name	
First Name	
Organisation	
Postal Address	
Phone	
Fax	
Email	

I will be attending the workshop

Free

Introduction

The challenges for food science researchers are broad in scope and scale and include multiple issues such as productivity, environment, biodiversity, food chain, food safety, food security, human nutrition, human health, climate change and socio-economics. We have identified food toxicology, role of microbes in food spoilage, zoonoses, role of food processing techniques, antimicrobial resistance, pesticides residues, food adulterants, mycotoxins and climate change as the critical emerging challenges to global food safety and security. These topics will be the focus of the workshop. This will be followed by a panel discussion by both Lincoln University (New Zealand) and Guangdong Ocean University (China) partners to address issues that would be of interest to the food industry and governments in both countries.

Who should attend

This 2-day workshop would be of interest to those with training in food science, food technology, food toxicology, agricultural science, animal science, plant science, physiology, biochemistry, veterinary science and other disciplines, who have had little training in food safety and security but now have to deal with these global problems in their employment and / or wish to develop an understanding in food safety and security issues. It would also be of interest to those with training in food safety but require updates in the discipline. The workshop would be particularly useful to those individuals from a range of disciplines working in the food sector, agriculture, public health and occupational health sectors, government agencies and regional/ local governments.

Registration Details

Please fill in the registration form and email it to Professor Jin Jun Chen on jjchen777@aliyun.com. The short course starts at 9.00am on 14 April and finishes at 12.30pm on 15 April.



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Objectives

At the completion of the short course, the attendees will be able to:

- Understand the fundamentals and principals of food safety and food security issues in China and New Zealand.
- Mechanisms by which microbes cause food poisonings.
- Apply toxicological principles to the study of microbes and undesirable chemicals in foods, and antimicrobial resistance in humans & animals .
- Have an appreciation of the current food safety and security issues and the importance of laboratory analytical data in determining the extent of toxicity of foods.
- Appreciate short and long-term effects of food poisonings.
- Gain an insight into zoonoses (diseases transmitted from animals to humans; example: bird flu).
- Understand the concepts of microbial risk assessment.
- To examine how data from the laboratory and field studies and model systems may be extrapolated to understand microbial risk assessment.
- Gain information about a variety of health effects caused by pesticide residues, food adulterants, & mycotoxins. selected chemical hazards (lead and cadmium) on humans.
- Assess the role of food processing techniques and quantify risk to humans (risk assessment) on food safety.
- Become familiar with the environment and impact of climate change on food safety and security.

Enquiries to:

Professor Jin Jun Chen, Guangdong Ocean University Zhenjiang, China (Email: jjchen777@aliyun.com) OR Associate Professor Ravi Gooneratne, Lincoln University, New Zealand (Ravi.Gooneratne@lincoln.ac.nz).



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