

**The Leeds Applied Food Microbiology Course, 26<sup>th</sup> – 29<sup>th</sup> April 2010**  
**Programme of Speakers and Events**  
**(Venue: Weetwood Hall Hotel and Conference Centre, unless otherwise stated)**

**Monday 26<sup>th</sup> April**

**Afternoon – Chair Keith Gibson, Leeds City Council**

**13.00 Welcome**

*Councillor James Monaghan Cabinet Member Leeds City Council  
and Ian Mallinson, Course Organiser*

**13.15 Microbial Ecology (including Factors Affecting Growth): Food Spoilage Organisms**

*Dr Alan Edmondson, Leeds Metropolitan University (This session will revise information concerning bacterial growth and ecology to establish a common basis for subsequent sessions)*

**14.15 Break**

**14.30 Food Poisoning: Campylobacter**

*Professor Eric Bolton, HPA*

**15.15 Food Poisoning: Salmonella**

*Professor John Threlfall, HPA*

**16.00 Break**

**16.15 Interpretation of Microbiological Testing Results**

*Dr Jim McLauchlin, HPA*

**17.00 Food Poisoning Directed Learning Session**

*Lecturers from Leeds Metropolitan University*

**19.00 Dinner**

**21.00 Quiz Night – Stables Bar, Weetwood Conference Centre**



**Tuesday 27<sup>th</sup> April**

**Morning – Chair: Dr Martin Schweiger, Health Protection Agency**

**09.00 Foodborne Giardia and Cryptosporidium**

*Dr Rachel Chalmers, NPHS Wales*

**09.45 Pathogenic Food Borne Viruses**

*Dr Barry Vipond, HPA Bristol*

**10.30 Break**

**10.45 E. Coli- a Cause for Concern**

*Mr Tom Cheasty, HPA*

**11.30 Changing Trends in Listeria and Clostridia**

*Dr Jim McLauchlin, HPA*

**12.15 Questions**

**12.30 Lunch**

**13.15 Coach to Leeds Metropolitan University**

**Afternoon – Chair: Dr Alan Edmondson, Leeds Metropolitan University**

**13.45 Micro Examination of Food/Rapid Techniques/Environmental Sampling**

*Lecturers, Leeds Metropolitan University*

**15.45 Break**

**16.00 Lessons Learnt from Handling Major Food Safety Incidents**

*Nick Lowe, EHO Birmingham City Council*

**17:00 Coach to Hotel**

**19.00 Dinner**



**Wednesday 28<sup>th</sup> April**

**Morning – Chair: David Lock, LACORS**

**09.00 Microbiological Standards in Practice**

*Kaarin Goodburn, CFA*

**09.45 Vacuum Packing and Modified Atmosphere Packing**

*Dr Roy Betts, Campden BRI*

**10.30 Break**

**10.45 Cleaning and Disinfection**

*Dr John Holah, Campden BRI*

**11.00 Butchers and Risk**

*Paul Bache, Consultant*

**12.15 Lunch**

**Afternoon - Chair: Geoff Riley, Leeds City College**

**13.00 A Manufacturer's Experience of HACCP**

*Simon Knight, Pennine Foods*

**13.45 Imported Food – Microbiological Risk**

*Sandra Westacott, Port Health Services Southampton*

**14.30 Break**

14.45 Outcomes of Local Authority Sampling  
*David Lock, LACORS*  
15.15 Questions  
15.30 Finish  
17.00 Coach to Black Sheep Brewery (Evening Visit & Meal)  
21.00 Coach to Hotel



Thursday 29<sup>th</sup> April

Morning - Chair: Jenny Morris, Chartered Institute of Environmental Health

09.00 Microbiological Risk Assessment

*David Clarke, Assured Food Standards*

09.45 Update on Listeria

*Dr Paul Cook, FSA*

10.05 Workshop: Food Processing Hurdles and Disasters

*Dr Paul Cook and Colleagues FSA*

**(Incorporating 15 minute coffee break as groups require)**

11.50 Feedback – *Dr Paul Cook, FSA*

12.15 Current Enforcement Issues

*Colin Houston, FSA*

13.00 Course Close & Prize presentation-

*Ian Mallinson, Food & Health Service Manager*

*Leeds City Council*

13.15 Lunch and Disperse



**Course Fees:** £665.00 for residents, inc. all accommodation and meals  
£495.00 for non-residents, inc. lunch and refreshments

**CPD Certificates will be available at the end of the course**

**Further details and booking forms are available from:**

*Ian Mallinson / Colleen Rudge  
Environmental Health Services  
Millshaw Park Way  
Churwell  
Leeds  
LS11 0LS*

**Tel:** (0113) 2476290 /2477159

**Fax:** (0113) 2476231

*E-mail colleen.rudge@leeds.gov.uk*

**N.B.** Course details may be subject to change without further notice

## **THE LEEDS APPLIED FOOD MICROBIOLOGY COURSE**

**WEETWOOD HALL HOTEL AND CONFERENCE CENTRE**

**26<sup>th</sup> to 29<sup>th</sup> April 2010**

Organised by Leeds City Council, in conjunction with:

**Food Standards Agency**

**LACORS**

**Chartered Institute of Environmental Health**

**Leeds Metropolitan University**

**Leeds City College**

**The Society for Applied Microbiology**

**Health Protection Agency**

This course, run over four days, addresses the microbiological safety and quality of food. It is particularly designed for Environmental Health Officers and Environmental Health Technicians (inspecting higher risk premises). It is also useful for Public Health Microbiologists, Food Safety Professionals working in industry & Food Safety Consultants.

### **Course Objectives**

- ◆ To provide an update on the principles and practice of applied food microbiology in a variety of settings
- ◆ To review current trends on food poisoning organisms
- ◆ To review current trends of food poisoning/food-borne disease investigation and control
- ◆ To develop further understanding of current food processing technology as it affects microbiological food safety
- ◆ To develop further understanding of the importance of microbiological hazard analysis and risk assessment.