fssai
FOOD SAFETY AND STANDARDS
AUTHORITY OF INDIA
Inspiring Trust, Assuring Safe & Nutritious Food
Ministry of Health and Family Welfare, Government of India

CHIFSS
CII-HUL Initiative on Food Safety Sciences

Increasing Risk with Increasing Exposure

FSSAI-CHIFSS
Technical Workshop

"Importance and Application of Quantitative Microbiology and Microbiological Risk Assessment for Effective Food Safety Management"
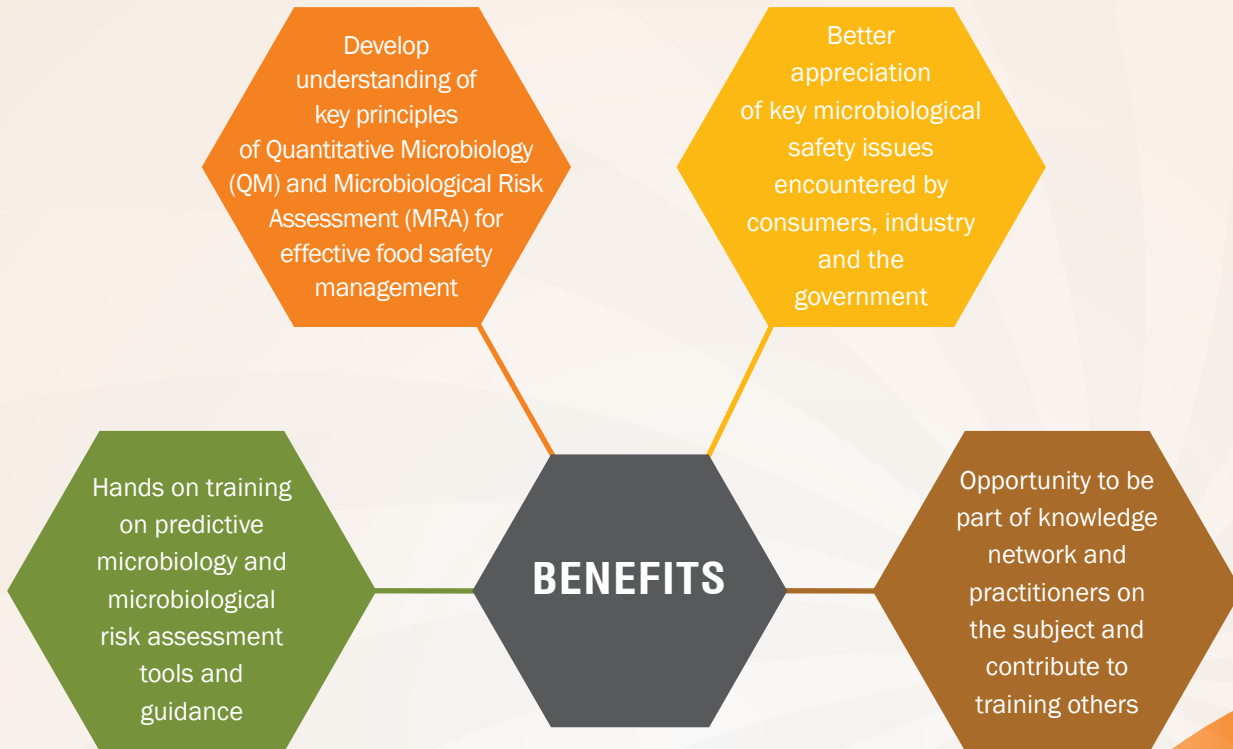
6th December 2017 | 0900 - 1730 Hrs

FDA Bhawan, Kotla Road,
New Delhi-110002, India

Microorganisms in foods remains one of the biggest food safety and quality challenges, leading to a high disease burden and immense food waste. Understanding of responses and behavior of microorganisms in food systems can help develop strategies to control them. Quantitative Microbiology and Microbiological Risk Assessment, are very effective approaches that have been leveraged across the developed world to prevent food borne infections and food spoilage.

On the back of previous public lecture on the subject, FSSAI & CHIFSS have organized a hands-on workshop on quantitative microbiology and microbiological risk assessment. Beyond practical training, the participants will form a community of practitioners who will start applying these modern approaches and tools to address microbiological safety and quality challenges.

FACE
CII-Jubilant Bhartia
Food and Agriculture Centre of Excellence

Hindustan Unilever Limited

CII
Confederation of Indian Industry

WHO SHOULD ATTEND

Food Industry Professionals | Enforcement officers | Microbiologist | Researchers
Academicians and those with interest in food safety and/or public health.

Develop understanding of key principles of Quantitative Microbiology (QM) and Microbiological Risk Assessment (MRA) for effective food safety management

Better appreciation of key microbiological safety issues encountered by consumers, industry and the government

Hands on training on predictive microbiology and microbiological risk assessment tools and guidance

BENEFITS

Opportunity to be part of knowledge network and practitioners on the subject and contribute to training others

FACULTY:

Prof. Mark Tamplin
Professor of Microbiology, Centre of Food Safety and Innovation,
Tasmanian Institute of Agriculture, at the University of Tasmania

Dr. Leon Gorris
Director Regulatory Affairs Unilever R&D, The Netherlands

Dr. Judith Fernandez-Piquer
Scientist, Safety & Environmental Assurance Centre (SEAC),
Unilever R&D UK

Dr. Nimish Shah
Director, SEAC, Unilever R&D Bangalore

CII-HUL Initiative on Food Safety Sciences (CHIFSS) was set up by Confederation of Indian Industry (CII) in partnership with Hindustan Unilever Limited (HUL) with the purpose of 'Driving activities related to science based food safety' in the country by engaging with all relevant stakeholders.

http://www.chifss.in/

Register to Attend: Anju Bist   011-45772044   @ anju.bist@cii.in