

INTERNATIONAL UNION OF MICROBIOLOGICAL SOCIETIES



INTERNATIONAL COMMITTEE ON FOOD MICROBIOLOGY AND HYGIENE (ICFMH)

In collaboration with the University of Stellenbosch,
WAITRO and IFS

2nd ICFMH Workshop: FOOD SAFETY IN AFRICA

DRAFT PROGRAMME – **version 13.04.07**

Venue and date: University of Stellenbosch, Stellenbosch, South Africa: 26-30 November 2007

*[Note: Level and choice of subjects ultimately to be chosen taking into account the median educational level of enrollees]
Abbreviations for envisaged lecturers – see third page*

25 November 2007: Arrival of participants – Group transport will be arranged from Cape Town International Airport to guest houses

19.00	Meeting at the guest houses and walk to the foyer of the JC Smuts Building
19.30-20.30	"Get-together" and buffet in the foyer (caterers arranged by NM)

Day 1 (Monday 26 November 2007)

8h00	Meeting at the guest houses and transport to STIAS (Stellenbosch Institute for Advanced Studies)
08.30-09.00	Registration and coffee at venue (STIAS)
09.00-09.15	Welcome and opening - Prof. Dr. W.T. Claassen (SUN), WH (ICFMH), BLU (WAITRO)
09.15-09.30	Introducing ICFMH (WH)
09.30-09.50	Keynote address: EU funding and support of food safety research in Africa (MM/WH)
09h50-10.15	Information on other programmes and projects (NN): <ul style="list-style-type: none">o University of Stellenbosch: African Network and Capacity Buildingo VW Foundation: "Resources, Livelihood Management, Reforms, and Processes of Structural Change"o Scholarships / promotion of young scientists – e.g., International Foundation of Science (IFS), Sweden
10.15-10.45	Transport to Workshop venue (Department of Food Science, Stellenbosch)
10.45-11.00	Coffee break at Workshop venue
11.00-11.30	Introduction of Participants and of the Workshop programme
11.30-12.45	Rapid methods for detection of micro-organisms in food (JC; CW; PG; PV) <ul style="list-style-type: none">o Principles

- Culture methods
 - Detection of viable but not cultivable MO's
 - Contemporary bio-analytical techniques
 - Molecular detection of micro-organisms in food
- 12.45-13.30 Light lunch at Workshop venue (caterers arranged by CW)
- 13.30-16.00 Practical demonstrations on (JC; CW; PG; PV):
- Application of enrichment, selective and elective media
 - The use of chromogenic and other special media
 - GC-MS, GC and HPLC
 - PCR methods
- Ongoing: Exhibition by different companies supplying culture media, test kits, etc.
- 16.00-16.30 Coffee break
- 16.30-17.30 Microbial hazards in foods (JC)
- 17.30-18.00 Discussion and summarising of the days lectures (BLU; JC)
- 19.00 Meeting at the guest houses and walk to JC Smuts Building
- Evening (19.30-21.00) Informal dinner in foyer of JC Smuts Building (caterers arranged by NM)

Day 2 (Tuesday, 27 November 2007). Workshop venue: Department of Food Science

- 8.00 Meeting at guest houses and transport to Workshop venue
- 08.30-09.30 Safety and acceptability of street-vended foods (FM)
- 09.30-10.30 Application of HACCP to street food vending and other small scale operations, and approaches towards certification and accreditation (WA; FM)
- 10.30-10.45 Coffee break
- 10.45-11.45 HACCP approach in global food safety assurance. Food traceability and Biomarkers (PR)
- 11.45-12.00 Discussions
- 12.00-12.30 Beneficial micro-organisms in food fermentations, bio-preservation and bio-control (WH; LD)
- 12.30-13.30 Light lunch at Workshop venue (caterers arranged by CW)
- 13.30-14.15 Seminar I: (a) Status and importance of Food Fermentations in Africa (WH)
(b) Setting " Food Safety Objectives" (FSO's) as condition for food safety improvement (WA)
- 14.15-15.00 Occurrence and prevention of microbial deterioration of foods. Microbial Risk Assessment (hazard identification, hazard characterisation, exposure assessment and risk characterisation). Quantitative Risk assessment and Predictive Microbiology (TM?)
- 15.0-15.45 Seminar II: Providing products of good microbiological integrity for food processing, by application of GMP; requirements at the national and international regulatory levels (CW; NN?)
- 15.45-16.00 Coffee break
- 16.00-17.00 Seminar III: Safety and acceptability of fermented foods (MdT / WA)
- 17.00-17.45 Practical session – demonstrations and assessment of results
- 17.45-18.15 Discussion and summarising of the days lectures. Introduction to excursion programme of the next day (MdT; JC)
- 19.00 Meeting at guest houses and transport to Dinner venue
- Evening (19.30-22.00) Informal Dinner at Knorhoek, next to a Stellenbosch wine estate (caterers arranged by NM)
- 22.00 Depart to guest houses

Day 3 (Wednesday, 28 November 2007) – Excursions to food industries in the Western Cape

8.00	Meeting at guest houses and transport to the Department of Food Science (Workshop venue)
08.30	Departure from Workshop venue to Cape Town and area
09.00-15.00	Visits to the industry. (Organised by CW)
15.00-20.30	Visit to the "The Waterfront", Cape Town; free for shopping, dinner, etc.
20.30	Departure to Stellenbosch

Day 4 (Thursday, 29 November 2007) Workshop venue: Department of Food Science

8.00	Meeting at guest houses and transport to Workshop venue
08.30-10.00	<u>FOOD SAFETY I</u> : Regulatory and promotional aspects (role of governments, health inspectors, NGO's, etc.) in food safety assurance and innovation support. Microbiological safety of drinking water. Role, interactions and linkages among the "key institutions" WHO, FAO, UNESCO. Functions of Codex Alimentarius, ISO and other bodies. (PR)
10.00-10.15	Discussion
10.15-10.45	Antagonism with special reference to bacteriocins of lactic acid bacteria and their practical application (LD)
10.45-11.00	Coffee break
11.00-12.15	Raw materials of animal and vegetable origin and best attainable microbiological quality (CW; NN?)
12.15-12.30	Discussion
12.30-13.30	Light lunch at Workshop venue (caterers arranged by CW)
13.30-14.15	<u>FOOD SAFETY II</u> : Preservation techniques and modern food microbiology (key factors to be addressed: pH, a_w , temperature, preservatives, additives, etc.). Production of shelf-stable foods. Quantification of thermal processes for foods (F_p , F_0 , D values, etc.) and GMP (RL; PR)
14.15-14.30	Discussion
14.30-15.15	<u>FOOD SAFETY III</u> : Demonstration of methods for assessing the microbiological status of the food environment, food production facilities and food specimens, including assessment of adequate disinfection regimes. Microbiological spot checks, sampling, surveys and descriptive studies, etc. Special focus on applications in developing countries (RL; PR)
15.15-15.30	Discussion
15.30-16.00	Coffee break
16.00-17.15	Background information and practical demonstration: microbiological testing of drinking water (PG; YK)
17.15-18.00	Discussion and summarising of the days lectures (CF)
18.45	Meeting at guest houses and walk to Restaurant for Dinner
Evening (from 19.00) Dinner in Stellenbosch at the Cape Town Fish Market (arranged by NM)	

Day 5 (Friday, 30 November 2007)

8.00	Meeting at guest houses and transport to Workshop venue
08.30-10.00	Mycotoxin contamination of foods in Africa: <ul style="list-style-type: none">• Pre-harvest (WM?)• Post-harvest (HV)
10.00-10.15	Discussion
10.15-10.30	Coffee break

10.30-12.30	<u>Presentations by participants on own work and experience</u> (coordination: WA)
12.30-13.30	Light lunch at Workshop venue (caterers arranged by CW)
13.30-14.15	<u>Presentations by participants on own work and experience (continued)</u>
14.15-15.00	<u>Seminar IV</u> : Application of molecular methods for investigating lactic food fermentations (CF)
15.00-15.15	Discussion and conclusions for the day; coffee break
15.15	Transport to guest houses
15.15- 18.30	Rest of the afternoon free
18h30	Meeting at the guest houses and transport to Dinner venue (arranged by NM)
19.00-22.00	Dinner and Farewell reception at Moyo Restaurant, Spier Estate. Partially sponsored by the University of Stellenbosch (arranged by NM)

Day 6 (Saturday, 01 December 2007, till noon) – VENUE: Botanical Garden (opposite or next to guest houses)

8.00	Meeting at guest houses and walk to Botanical Garden.
08.30-09.30	Training and Education issues in Food Microbiology – exchange of information and discussion; dialogue and feedback (LD ; BLU ; JC ; WH)
09.30-10.45	<u>Seminar IV</u> : Summarising and evaluation of the workshop; recommendations for the next Workshop (JC ; BLU , NN , WH , LD)
10.45-11.00	Coffee break
11.00-11.30	Presentation of certificates (BLU / WH)
11.30-12.00	Conclusions and Closing Ceremony (WH / BLU / Dean: Agricultural Sciences – SUN)
12.15-14.00	Refreshments and farewell at the Botanical Garden

Departure to Cape Town Airport for delegates leaving on the same day. Group transport will be arranged. (please contact **NM**).

Sunday, 02 December 2007:

Departure to Cape Town Airport. Group transport will be arranged. (please contact **NM**).

NOTE: Participants attending the IUPAC CHEMRAWN XII Conference “The role of Chemistry in Sustainable Agriculture and Human Well-being in AFRICA” from 2-5 December 2007 in Stellenbosch, have to arrange for accommodation, registration, etc, with the Organising Committee. Full information is available on the conference website <http://www.chemrawn.co.za>. For enquiries, please contact Ms Christelle Snyman (conference secretariat) on conference@chemrawn.co.za. Participants in the ICFMH FOOD SAFETY Workshop are encouraged to participate in the CHEMRAWN Conference, and, where possible to contribute in the field of Food Safety, e.g. by poster presentations.

LECTURERS ENVISAGED FOR THE WORK SHOP

	Abbreviation	Sponsoring of flight envisaged
Dr. Wisdom Amoda-Awua, Food Res. Institute, Accra, Ghana	WA	ICFMH
Prof. Dr. Leon Dicks, University of Stellenbosch, RSA	LD	local
Dr. Maret du Toit, University of Stellenbosch, RSA	MdT	local

Dr. Charles Franz, IHT / BfEL, Karlsruhe, Germany	CF	ICFMH (?)
Prof. Dr. Pieter Gouws, University of the Western Cape, RSA	PG	self
Prof. Dr. Ryk Lues, Central University of Technology, Bloemfontein, RSA	RL	self (?)
Ms. Fransina Makhoane, Health Ministry, Pretoria	FS	self / ICFMH (?)
Ms. Berenice Lue Marais, CSIR / WAITRO African Regional Focal Point	BLU	WAITRO
Mr. Moses Mengu, Danish Technological Institute (DTI), Taastrup, DK	MM	WAITRO?
Prof. Dr. Wallie Marasas, SUN (?), RSA	WM	local
Dr. Pierre Venter, Central University of Technology, Bloemfontein, RSA	PV	self
Dr. Hester Vismer, Medical Research Council, RSA	HV	local
Prof. Dr. Corli Witthuhn, University of Stellenbosch, RSA	CW	local

<u>ICFMH Board Members and Expertise</u>	<u>Abbreviation</u>	<u>Sponsoring(?)</u>	<u>Expertise</u>
<i>Prof. Dr. Larry Beuchat, Griffin, GA, USA</i>	<i>LB</i>	<i>ASM ?</i>	
<i>Dr. Sara Bover-Cid, IRTA, Spain</i>	<i>SB</i>	<i>ICFMH</i>	
<i>Dr. Janet Corry, Univ. of Bristol, UK</i>	<i>JC</i>	<i>ICFMH</i>	
<i>Prof. Dr. Tibor Déak, Budapest, Hungary</i>	<i>TD</i>	<i>ICFMH</i>	
<i>Prof. Dr. Frank De Vlieghere, Gent Univ. Belgium</i>	<i>FD</i>	<i>ICFMH</i>	
<i>Prof. Dr. Wilhelm Holzapfel, Karlsruhe, Germany</i>	<i>WH</i>	<i>SUN/ICFMH</i>	
<i>Prof. Dr. Mogens Jakobsen, Univ. of Copenhagen, DK</i>	<i>MJ</i>	<i>ICFMH</i>	
<i>Prof. Dr. Tom McMeekin, Univ. of Tasmania, AUS</i>	<i>TM</i>	<i>ICFMH</i>	
<i>Prof. Peter Raspor, Univ. of Ljubljana, Slovenia</i>	<i>PR</i>	<i>ICFMH</i>	
<i>Prof. Dr. Niels Skovgaard, Denmark</i>	<i>NS</i>	<i>ICFMH</i>	

University of Stellenbosch (SUN) : official involvement of:

Prof. Dr. W. T. Claassen (deputy vice-chancellor)	WC
Prof. Dr. P.S. Steyn (research director)	PS
NN (Deans: Life Sciences / Agricultural Sciences)	LvH
Nikki Malan (secretary, Dept. of Microbiology)	NM

CSIR and WAITRO:

Ms. Berenice Lue Marais (WAITRO Africa RFP Representative)	BLU
Mr. Moses Mengu of DTI/Denmark (former deputy secretary general of WAITRO)	MM