

# FOOD SPOILAGE 101

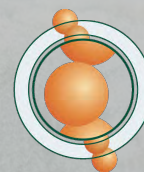
DATE: DECEMBER 8TH, 2011

INSTRUCTOR: DR. FLORENCE WU & MELISSA HUGHES

LOCATION: AEMTEK TRAINING ROOM, 46309 WARM SPRINGS BLVD., FREMONT, CA 94539

COST: **ONLY \$89!** (INCLUDES COURSE MATERIALS, CERTIFICATE OF ATTENDANCE, LIGHT BREAKFAST AND BREAK REFRESHMENTS)

COURSE FOLLOWED BY **COMPLIMENTARY LUNCH** AND DEMONSTRATION PROVIDED BY AEMTEK.



# AEMTEK

**OVERVIEW:** Our food supply suffers substantial loss due to microbial spoilage. It was estimated that the percentage loss of the food supply in the United States ranges from 15% to over 80% from primary production through consumption. Spoilage caused by microorganisms occurs in nearly every food and beverage product category. In addition to causing economical loss to the food supply chain, microbiological spoilage poses a potential health risk to the public. In order to effectively control food and beverage spoilage, one must know what microorganisms are involved, mechanisms of and contributing factors for spoilage, and how to control spoilage during product development activities.

**OBJECTIVES:** In this half-day introductory course, participants will learn about 1) the fundamentals of microorganisms involved in spoilage of food and beverages, 2) mechanisms and determining factors of microbiological spoilage, 3) fast and easy ways to detect spoilage, and 4) spoilage control during product development.

**WHO SHOULD ATTEND:** Quality assurance personnel, product developers, food processors and manufacturers, research and development, and new professionals in the food and beverage industries.

THURSDAY, DECEMBER 8TH, 2011 8:00 AM—12:00 PM	
7:30—8:00 AM	Registration & Continental Breakfast
8:00—8:15 AM	Welcome & Introductions
8:15—8:45 AM	What Microorganisms Cause Food Spoilage?
8:45—9:30 AM	Mechanisms of Spoilage
9:30—10:00 AM	Detecting Spoilage in Food and Beverages
10:00—10:15 AM	Coffee Break & Networking
10:15—11:00 AM	Determining Factors of Spoilage
11:00—11:45 AM	Spoilage Control in Product Development
11:45—12:00 PM	Questions & Answers
12:00—1:00 PM	Lunch (Provided by AEMTEK)
1:00—2:00 PM	Demo: Rapid Detection of Yeast and Mold


## ABOUT THE COURSE INSTRUCTORS

**Dr. Florence Wu** is the Chief Scientific Officer and Principal Mycologist at AEMTEK. She has over 20 years of academic and work experience in mycology and microbiology. She earned a Ph.D. in mycology from the University of Tennessee, and has been performing fungal identification and microbiology analysis for academics, environmental, pharmaceutical, and food and beverage industries. In addition, Dr. Wu has published many scientific papers and book chapters, and has given many technical lectures and presentations. She currently holds the positions of Board Member, Adjunct Professor, and Research Associate at various institutions, and is an active member of several professional organizations, including the Indoor Air Quality Association, International Association for Food Protection, and Parenteral Drug Association.

**Melissa Hughes** is the Director of Marketing, Sales & Training at AEMTEK. She earned a Master of Science degree in food science from Texas Tech University, with an emphasis in food safety and microbiology. Mrs. Hughes has given many technical presentations, has written several conference abstracts, is published in the Journal of Food Protection, and has experience in food safety consumer outreach. Melissa is also an active member of many professional organizations, including the International Association for Food Protection (IAFP), Institute of Food Technologists (IFT and NCIFT), American Society for Microbiology (ASM), and the Society for Applied Microbiology (SfAM). Finally, Melissa is a Certified ServSafe Instructor and Proctor with the National Restaurant Association Educational Foundation.



## FOUR EASY WAYS TO REGISTER!

- 1) **ONLINE:**  
[HTTP://STORE.AEMTEK.COM/TRAINING](http://store.aemtek.com/training) 
- 2) **PHONE:** 510-979-1979
- 3) **FAX:** 510-668-1980
- 4) **MAIL:** AEMTEK, INC., 46309 WARM SPRINGS BLVD.  
FREMONT, CA 94539

## About AEMTEK

AEMTEK provides testing, research, training and consulting services and sampling products for the food, environmental, water and pharmaceutical industries. Our inspiration is to provide total solutions to help our clients ensure food safety, water quality and environmental health. We specialize in the detection, identification and enumeration of microorganisms in products and the environment. The laboratory is accredited by A2LA, AIHA-ILAC and California ELAP for food, environmental microbiology and water testing, and our quality system is ISO 17025 compliant. We also have extensive industry problem-solving expertise and practical experience to help businesses overcome even the toughest challenges in product safety.

For more information about what services and products AEMTEK has to offer your business, please call us at 510-979-1979, send an e-mail to [services@aemtek.com](mailto:services@aemtek.com), or visit our website at <http://www.aemtek.com>.

For questions regarding registration, travel/hotel information, or other special requests, please contact Melissa Hughes at 510-979-1979 or e-mail her at [melissa.hughes@aemtek.com](mailto:melissa.hughes@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*		

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

<input type="checkbox"/> <b>Food Spoilage 101</b> Thursday, December 8th, 2011 8:00 AM—12:00 PM	<b>\$89.00</b>	<input type="checkbox"/> <b>YES, I will be staying for the free lunch and demo from 12:00—2:00 PM.</b>	<b>Total Amount Due*</b> \$ _____
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### 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 terms and conditions.

Signature\* \_\_\_\_\_

Date\* \_\_\_\_\_

Credit Card #
Date of Expiration
CCV # <small>(3-4 digit code located on front/back of card)</small>
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. Any refund requests received **at least 7 days** prior to the training course will be fully refunded, minus processing fees. 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.

Is your company ready for the new regulations in the Food Safety Modernization Act? Do you or your colleagues need current food safety training, but cannot afford to attend out-of-state conferences? **The AEMTEK Food Safety School is here to help!**



Date	Course Title
March 10th	Food Pathogens 101
March 11th	Product Recalls 101
March 16th	FDA Food Safety Modernization Act Seminar
May 11—13th	HACCP & cGMP Workshop
June 21st	Environmental Monitoring & Sampling 101
October 21st	Food Product Sampling 101
December 5—7th	Fungal Identification & Enumeration Workshop
December 8th	Food Spoilage 101



**AEMTEK**

Food, Environmental, Water &  
Pharmaceutical Microbiology

Testing, Research, Training & Consulting