



Please join us for a technical workshop on:

Food Microbiology Essentials

Wednesday, May 27 - Salinas

Thursday, May 28 - Vacaville

8:00 AM - 8:30 AM - Registration and coffee break

8:30 AM - 12:00 noon - Workshop

12:00 noon - 1:00 PM - Lunch and informal discussions

Workshop objectives:

- Understanding the most common pathogens found in food products
- Determining processes to reduce the risk of pathogens in product and the manufacturing process
- Analysis of basic microbiology (bacteriology and mycology)
- Case studies with review of recalls and possible action plans for resolution
- Review of common laboratory test methods
- Developing strategies for teamwork in an organization to promote food safety

Who should attend?

- ✓ Quality Assurance management and Microbiology Scientists
- ✓ Senior Management seeking proficiency in microbiological aspects of food safety
- ✓ Operations and Sanitation teams involved with product manufacturing

Speakers:

Melissa Hughes, M.Sc., Director of Quality - Melissa Hughes joined AEMTEK in December 2009 and currently serves as the Director of Quality for the company. She oversees both the food and environmental laboratory ISO 17025 quality management systems, issuing of analytical reports to clients, subcontract services, and also organizes AEMTEK's internal employee training. Melissa earned a Master of Science degree in Food Science from Texas Tech University in 2009, with an emphasis in food safety and microbiology. She has given many technical presentations, has written several conference abstracts, is published in the Journal of Food Protection and Food Protection Trends, and has experience in food safety outreach to both food manufacturers and consumers. Melissa is also an active member of many professional organizations, including the International Association for Food Protection (IAFP), Institute of Food Technologists (IFT and Northern California IFT), American Society for Microbiology (ASM), and the American Association for the Advancement of Science (AAAS).

Dr. Heidi Wright, Director of Research - Dr. Wright received her Ph. D. in Food Science & Toxicology from Iowa State University. She served as Senior Application Technologist for DuPont Nutrition & Health where she supported the Innovation Food Protection team in the experimental design and execution of food microbiology projects. During this time she was also the Innovation Coordinator for a global key account where she managed business and innovation activities globally. Heidi has also previously worked as the Manager of Testing Programs at SCS Global Services.

About AEMTEK: A high quality, third party laboratory that provides testing, research, training, consulting and sampling products for the food industry. The laboratory is accredited by A2LA, AIHA-LAP and CDPH ELAP for food, environmental microbiology and water testing, and the quality system is ISO 17025 compliant.

Registration:

This workshop payment is \$89 and includes course materials and lunch. Please register ASAP, as space is limited.

Please visit <http://store.aemtek.com/training> for online registration.

You will receive a confirmation and location details.

For questions or other registration options: Email - dave@aemtek.com or call Dave Shelep at 760-413-5157