

APA EDUCATIONAL TRUST & GOVERNMENT CHEMIST PROGRAMME TRAINING COURSE



Analysis and examination of foods

30 March - 3 April 2020

UNIVERSITY OF READING



BACKGROUND

The Government Chemist Programme in LGC organises an annual fully residential week long postgraduate course on chemical and microbiological official control science, the work of the Public Analyst. The course, over a two year cycle, offers a distinctive learning experience, validated by active practitioners in the APA Training Committee, with unique features:

- A vibrant mix of lectures, laboratory practical sessions and interactive exercises
- Wide range of experts, not available together elsewhere
- Up to date teaching of food safety (chemical and microbiological), authenticity, analysis and the law of food, water, feeding-stuffs and fertilisers
- Professional networking with peer group and leading experts, National Reference Laboratories, senior academic researchers and policy officials
- Alignment with the MChemA syllabus
- Practical and relevant training in microbiology theory and hands-on laboratory work
- Tuition on foreign body identification and hands-on lab training in microscopy



Department for
Business, Energy
& Industrial Strategy

FUNDED BY BEIS



ABOUT THE COURSE

This annual residential course on the “Analysis and examination of food”, will take place on 30 March - 3 April 2020 at Reading University.

Topics include food authenticity, microbiology theory and lab practical work, microscopy lab practical tuition, toxicology, drinking and bottled water quality, contaminants, food contact materials and food packaging taints. A new feature is an introduction to NMR by a NMR specialist. An evening session offers training in foreign body identification.

Accommodation is in University hotel grade bedrooms, with breakfast and evening meals in ‘The Cedars’ centrally on Reading University Campus. Teaching will take place in seminar rooms and laboratories.

WHO SHOULD ATTEND?

Food regulation enforcement managers and scientists, food testing laboratory staff.

LOCATION

University of Reading, Whiteknights campus (a beautiful setting in parkland), RG6 6AH

FEES

Delegate rate (week): includes B&B accommodation, evening meals, and course material. **£1200**

Daily rate: includes evening sessions and evening meal. **£325**

PA laboratory delegates subsidised by APA Trust.

Spaces are limited. To book a place RSVP to walkermj@ntlworld.com before **15 March 2020**. Please state if you have any special dietary or access requirements.

ANALYSIS AND EXAMINATION OF FOODS: PROGRAMME

UNIVERSITY OF READING 30 March – 3 April 2020

Time	09.00-10.30	11.00-12.30	13.30-15.00	15.30-17.00	18.00	19.00-20.30		
Mon 30	ARRIVAL , please if possible be at seminar room 2 in Cedars (Building 55 on Campus map) for 13 00 hrs for a 13 30 start		Microbiology theory Douglas Wilson	Microbiology theory Douglas Wilson		Heat Treatment of Food Prof Niranjan Reading University		
Tue 31	HACCP Andrew Collins Campden BRI	MChemA Exam Process RSC speaker MChemA Study Guide Carol Gibbons MChemA	Laboratory Practical	Laboratory Practical		19.00-20.30		
			Microbiology Practical Andrew Watson LABhelp Ltd	Microbiology Practical Andrew Watson LABhelp Ltd		Toxicology Prof Ron Denney		
Time	10.00 – 11.00	11.00 – 12’00	12.00 – 13.00	14.00 – 15.00	15.00 – 16.00	16.00 – 17.00	18.00	19.00-20.30
Wed 1	FSA Emerging Topics Dr David Franklin	Contaminants Sue MacDonald FERA (NRL)	Food Authenticity Dr Sophie Rollinson DEFRA	Food Contact Materials Emma Bradley FERA	Bottled Water Safety and Standards Miguel Arranz DEFRA	Water Quality Marcus Rink Chief Drinking Water Inspector		Foreign Body Identification Prof Kathy Groves
Time	09.00-10.30	11.00-12 30	13.30-15.00	15.30-17.00	18.00	19.00-20.30		
Thur 2	Laboratory Practical	Laboratory Practical	Laboratory Practical	Introduction to NMR Dr Cailean Clarkson LGC		Food Labelling Steve Pugh		
	Microscopy Plant Structure Sue Sherry	Microscopy Jane White MChemA Glasgow Scientific Services	Microscopy and Chief Examiner’s Surgery Jane White MChemA					
Fri 3	AQA and Measurement Uncertainty Vicki Barwick LGC	Food Packaging Contaminants Tony Lord Smithers PIRA	Laboratory Practical	Course ends 15.00				
			Microbiology Practical Andrew Watson LABhelp Ltd					

Please note organisers reserve the right to substitute speakers of equivalent status