

APA Educational Trust / Government Chemist Programme in LGC

Analysis and examination of foods

11 – 15 April 2016

UNIVERSITY OF READING

Background

The Government Chemist Programme in LGC organises an annual fully residential week long postgraduate course on the work of the Public Analyst. The teaching consists of a mix of lectures, laboratory practical sessions and interactive exercises. Some of the delegates will be studying for the Mastership in Chemical Analysis, MChemA,

the statutory qualification required to practice as a Public Analyst. Several short sessions are devoted to demystifying the exam process encouraging other delegates to consider taking the qualification. The course aims, in a two year cycle, to touch on most of the syllabus for the MChemA, awarded by the Royal Society of Chemistry following a three part, (A, B and C) series of examinations. Holders of a recognised MSc are exempt from Part A. Tuition fulfills a wide range of aims: it affords the novice an opportunity to begin to get to grips with the subject matter of the syllabus but also enable the experienced analyst to discuss finer points of practice with experts. It is viewed as a valuable opportunity to update current professional experience in food control practice.



Annual residential course on the analysis and examination of food,

April 11 – 15, 2016, at Reading University.

Topics include Microbiology (theory, HACCP and practical sessions), Heat Treatment of food, Food Authenticity / Fraud, Food Contaminants, Introduction to Toxicology, Safety & Standards for Materials and Articles in contact with food,

Food Packaging Contaminants, AQA and Measurement Uncertainty, Safety & standards of supplied drinking water, and of bottled water, Microscopy, theory & practical sessions, and Identification of foreign bodies in food.

Accommodation is in hotel grade bedrooms on campus with breakfast and evening meals in 'The Cedars' centrally on Reading University Campus.

Who should attend?

Food Regulatory managers and scientists, food (and feed) laboratory staff.

Location

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

Fees

Delegate rate for whole week including bed and breakfast accommodation, evening meals, notes and handouts:
£1200 + VAT Daily Rate (inc evening sessions and evening meal) **£300 + VAT**

To book a place, numbers limited RSVP before

31 March 2016 to walkermj@ntlworld.com.

Please note any special dietary/access requirements.

APRIL	09.00-10.30		11.00-12.30		13.30-15.00		15.30-17.00	18.00	19.00-20.30	
Mon 11	Arrival and registration		11:30 – 12:30 Food Authenticity Dr Sophie Rollinson Defra		Microbiology theory Douglas Wilson Somerset		Microbiology theory continued	EVENING MEAL	Heat Treatment of food Prof Niranjana Reading University	
Tue 12	Contaminants Sue MacDonald FERA (NRL)	COFFEE BREAK	HACCP Andrew Collins Campden BRI	LUNCH	Microbiology Practical Andrew Watson LABhelp Ltd		Microbiology Practical continued		19:00-20:00 Toxicology Prof. Ron Denney	20:00-21:00 Chief Examiners Surgery Shayne Dyer MChemA
Wed 13	Materials and Articles in contact with food Emma Bradley FERA (NRL)		FSA Topics Andrew Damant FSA		13:30 – 14:00 MChemA Process Kim Smith RSC	14:00- 14:30 MChemA Study Advice Rachael New MChemA	15:00 – 16:30 Water Quality Marcus Rink Chief Drinking Water Inspector		18:30-19:30 Foreign body identification Jill Webb Leatherhead Food Research	19:30-20:30 Plant Structure Sue Sherry
Thur 14	Microscopy Practical Jane White Sue Sherry		Microscopy Jane White MChemA Glasgow Scientific Services Sue Sherry			Microscopy Practical Jane White Sue Sherry	Food Packaging Contaminants Tony Lord PIRA		Interactive session	
Fri 15	AQA and Measurement Uncertainty Vicki Barwick LGC		Bottled Water Safety & Standards Shifra Sheikh DEFRA			Microbiology Practical Andrew Watson LABhelp Ltd	Course ends 15.00			

The organisers reserve the right to substitute speakers of equal standing

