

presents

Spring Speaker's Evening Webinar Series

4:30 - 5:30 pm PT

FREE FOR BCFPA MEMBERS \$30 FOR NON-MEMBERS



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DATES	WEBINAR TOPICS
APRIL 30, 2020	Food Production During a Pandemic: Lessons Learned From COVID-19 Speaker: Aljoša Trmčić, Cornell University
MAY 14, 2020	Environmental Monitoring Speaker: Ana Lozano, Food Safety Division, 3M
MAY 28, 2020	Safety of Low Water Activity Foods Speaker: Francisco Diez-Gonzalez, University of Georgia

For more information and to register, visit our website: www.bcfoodprotection.ca

Registrants are welcome to send in their questions to our webinar speakers ahead of time – you can email your questions to us at info@bcfoodprotection.ca



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FEATURED SPEAKERS



Aljoša Trmčić

Extension Associate, Food Safety Laboratory and Milk Quality Improvement Program, Cornell University, Ithaca, New York

Dr. Aljoša (Al) Trmčić is an Extension Associate in the Dairy Foods Extension Program at Cornell University. He is also part of the food safety expert team addressing COVID-19 concerns and questions of the food industry. In 2011, Dr. Trmčić received his PhD in Biotechnology jointly from the University of Ljubljana in Slovenia, and AgroParisTech in France, and was awarded the 2011 Exceptional Scientific Achievement Award from the Slovenian Academy of Sciences and Arts. In 2013, he joined the Institute of Food Safety at Cornell University as a Postdoctoral Associate before moving to Vancouver in 2016 as a Research Associate in the Wang Lab of Molecular Food Safety at the University of British Columbia. In 2018, Dr. Trmčić joined the British Columbia Centre for Disease Control as a Food Safety Specialist before returning to Cornell University in the fall of 2019.

Topic: Food Production During a Pandemic: Lessons Learned From COVID-19

Abstract: COVID-19 pandemic is affecting every corner of the world forcing governments and people to improvise solutions to this public health, economic, and social crises. As we all look to control the spread and impact of COVID-19 in our own corner, there are many questions around the risks to our food production and to the public. Cornell University assembled a COVID-19 Emergency Task Force on Food Safety & Processing to help the food production and processing sector in New York State navigate through many of these questions and decisions in order to ensure that a safe and robust food supply is maintained for the public. This webinar is about sharing some of the experiences this group have had during the ongoing COVID-19 crisis and an opportunity for an open discussion on how to move forward in resolving the current pandemic and prepare for the next one.



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Ana Lozano

Professional Services Representative, Food Safety Division, 3M Canada

A microbiologist by trade, Ana holds a BSc in Microbiology and has over 15 years of experience working in the food industry, including dairy, ice cream, water, condiment and dressing products. Her diverse expertise ranges from quality assurance, quality control, good manufacturing practices (GMPs), good laboratory practices (GLPs), hazard analysis critical control point (HACCP) system, and research and development. She's also an internal auditor of ISO9001 and SQF practitioner. She is currently pursuing a Graduate Diploma in Food Safety and Quality Assurance at the University of Guelph.

Topic: Environmental monitoring

Abstract: With the modernization of the regulatory food safety systems like FSMA and SFCR, we are experiencing a shift to a more preventive approach, the Environmental monitoring program plays a key role as a preventive tool within your food safety quality system. The objective of this presentation is to provide you with an overview of an integrated environmental monitoring program. We will be looking at a holistic approach to Environmental Monitoring. Environmental monitoring should be approached holistically, encompassing a range of tests, including ATP, indicator organisms, pathogens, spoilage organisms and allergens, to ensure both food safety and quality.



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Francisco Diez-Gonzalez

Director and Professor, Center for Food Safety, University of Georgia

Dr. Francisco Diez-Gonzalez is the Director of the Center for Food Safety and a Professor in the Department of Food Science and Technology at the University of Georgia, since 2016. He graduated with a BSc in Food Science, from the Instituto Tecnológico y de Estudios Superiores de Monterrey in Queretaro, Mexico. Francisco worked as R&D Manager for Griffith Laboratories in Mexico. He earned his MSc and PhD in Food Science from Cornell University. He continued at Cornell as a Post-doctoral Research Associate in the Department of Microbiology. In 1999, he joined the Department of Food Science and Nutrition at the University of Minnesota as Assistant Professor in Food Safety Microbiology. He was promoted to Associate and full Professor in 2005 and 2011, respectively, and he served as Department Head from 2014 to 2016. He taught courses on food safety and food microbiology. He has authored 96 peer-review articles and 13 book chapters. He serves in the editorial board of Applied and Environmental Microbiology, Frontiers, Journal of Food Protection, Microbiology Spectrum, and Food Protection Trends. He participated as panel member of multiple USDA's granting programs and was a member of a National Research Council's Committee on risk ranking. He serves in the USDA's National Advisory Council for Microbiological Criteria in Foods. He conducts research on ecology, control and detection of foodborne bacteria in different food commodities.

Topic: Safety of Low Water Activity Foods

Abstract: To provide a general background on the epidemiology and pathogen characteristics that have lead to concerns with foods with low water activity, and to provide highlights of the contributions of my research group to the field.