Payment by Bank Transfer

Account name: ***Unit of Technology Service***
(หน่วยบริการวิชาการเทคโนโลยีทางอุตสาหกรรมเกษตร)

Account number: ***069-2-27935-9*** **(Saving)**
Bank: ***Thai Military Bank***
(ธนาคารทหารไทย)

Branch: ***Kasetsart University***
(สาขามหาวิทยาลัยเกษตรศาสตร์)

ชำระค่าปากส่งเป็นรายเดือน
ในอนุญาตที่ 12/2526
ปทป.เกษตรศาสตร์

Payment Receipt

Please specify details below, in order that we can issue your payment receipt.

☐ Attendee's Name (As provided above)

☐ Organization (Please provide the address)

.....
.....
.....

Suggested Accommodation

- **KU Home**

Tel: 0-2579-0010-5

- **Rama Gardens Hotel**

Tel: 0-2561-0022(www.ramagardenshotel.com)

- **Maruay Garden Hotel**

Tel: 0-2561-0510-47(www.maruaygardenhotel.com)

For More Information

Please contact department staff

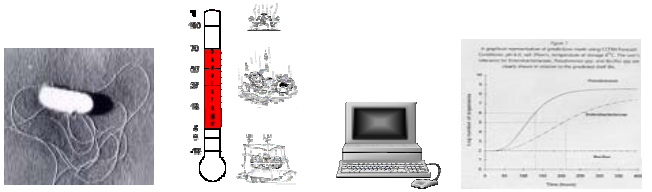
- **Unit of Technology Service**
  (Ms. Patcharaporn Kongsawad)
  Tel: 0-2579-5328
  0-2942-8500-11 ext. 1360
  0-2562-5000 ext. 1360
  Mobile :0-1445-7756

- **Department of Food Science and Technology**
  (Dr. Sudsai Trevanich or Dr. Waraporn Boonsaptip)
  Tel:0-2562-5020 ext. 5030 or 5042

หน่วยบริการเทคโนโลยีทางอุตสาหกรรมเกษตร
คณะอุตสาหกรรมเกษตร มหาวิทยาลัยเกษตรศาสตร์
50 ถนนพหลโยธิน เขตจตุจักร กทม. 10900

Workshop on
Modeling Food Safety and Risk Assessment

2 March 2006
At Room AI 2204 (2nd floor)
Department of Food Science and Technology
Faculty of Agro-Industry
Kasetsart University, Bangkok
Thailand



Organized by

Department of Food Science and Technology
Faculty of Agro-Industry, Kasetsart University(FST)

Kasetsart University Food Innovation Research and Services in Thailand(KU-FIRST)

And

Agro-Industry Academic Council Association(AIAC)

Workshop on ..... *Modeling Food Safety and Risk Assessment*

Although almost all foods have an agricultural origin it is clear that, in general, many other steps precede food consumption. These steps include the procurement of raw materials, primary production processes, manufacturing practices and retailing. This chain has developed in order to maintain an appropriate food supply for growing populations but it is also the framework which supports innovations and developments that improve the eating experience. Mathematical and software tools developed from predictive microbiology and microbial risk assessment are key elements for assessing and managing safety in these food chains.

Special lectures on predictive microbiology, quantitative microbial risk assessment (QMRA) and food safety objective (FSO) will be presented and as well as practical demonstrations of ongoing research tools in these fields.

Who Should Attend?

Researchers in food microbiology, laboratory managers, food technologists, food engineers, regulatory officers and risk assessors who are interested in quantitative aspects of food safety assessment.

What Participants Will Learn

Upon completion of this workshop on modeling food safety assessment, participants will

- Keep up to date on current developments in quantitative aspects of food safety assessment.
- Implements key aspects of these research area in their respective fields of expertise.

Workshop *Speakers*

Dr.József Baranyi from the Institute of Food Research, UK has regularly held predictive microbiology seminars and courses in the last 10 years. He has published ca 50 papers in the area, with a total citation index exceeding 900. The Baranyi - model is one of the most widely used primary models in predictive microbiology. For further information see http://www.ifr.ac.uk/safety/comicro/

Dr. Pradeep Malakar from the Institute of Food Research, UK works primarily on food safety modelling and quantitative microbial risk assessment. His research in risk assessment has centred on the development of novel computer based tools for complex systems analysis and decision support. Problems of particular interest include hazards associated with spore forming bacteria and the impact of variability and uncertainty in pathogenic microbial growth on burden of foodborne illness.

Workshop *Program*

8.30-9.00	*Registration*
9.00-9.20	Introduction to quantitative food safety assessment
9.20-10.00	The *Combase* database of bacterial responses to food environments
10.00-10.50	Predictive models built on Combase
10.50-11.10	*Break*
11.10-11.50	Introduction to Probabilistic modeling
11.50-12.20	Food Chain Models
12.20-13.40	*Lunch*
14.00-15.30	Practical demonstrations
15.30-15.50	*Break*
15.50-16.20	Discussion and individual consultations

The official language of this workshop will be English.

Lecture session **:** will be located at Room No. 2204 AI-2 Building, Faculty of Agro-Industry, Kasetsart University, Bangken Bangkok.

Practical Demonstration **:** will be located at Room No. AI-3 Building.

Registration *(Including VAT)*

Registration fees:

Government agency 2000 baht/registrant
Private agency 2500 baht/registrant

(Including all workshop hand outs, lunch and two refreshments)

Cancellation and Refunds

No refunds will be made for cancellation, but replacement of a participant will be welcomed.

Registration Form

First Name(Mr./Mrs./Ms.).....
Last Name.....
Title:(Dr.,Prof.,).....Job Position.....
Organization/Company.....
Mailing Address: .....
.....
.....City/Province.....
Country.....Post Code.....
Tel: ..... Mobile:.....
Fax: .....

Food Preference (please choose one)

☐ **Any kinds** ☐ **Vegetarian** ☐ **Muslim**

Participants

- Limited to 60 participants for lecture session and workshop.
- **Please fax a copy of registration form and pay-in receipt to 0-2579-5328 (attention to Ms. Patcharaporn Kongsawad) no later than 22 February, 2006**