



UPM
UNIVERSITI PUTRA MALAYSIA
BERILMU BERAKTI

Food Safety Research Center (FOSREC), UPM

MICROBIOLOGICAL RISK ASSESSMENT (MRA) WORKSHOP

About this workshop



Date

8-9 September 2015



Venue

Food Safety Research
Center, Faculty of Food
Science and Technology,
Universiti Putra Malaysia



Fee

RM. 275.00 per participant

Inclusive of training material, lunch
and refreshment. Certificate will be
given upon completion of workshop.

Payment method:

Cash/Cheque/LPO/research vote

Payment must be made by 30 June
2015 to "BENDAHARI UPM"

MRA is an inclusive and systematic approach for assessing and managing risks associated with food-borne pathogens. The info generated through conducting MRA is beneficial to assist government and industries in their role of setting national food safety policies and produce innovative yet safe food for consumers, respectively. This workshop provides opportunity for participant to gain knowledge and skill as well as experience to use effective tool in conducting MRA.

This 1.5 days workshop session include:

- ◆ Introduction to MRA: principle, component, structure and type
- ◆ Introduction to @RISK simulation software
- ◆ Application of MRA of *Listeria monocytogenes* in cheese
- ◆ Application of MRA of *Vibrio parahaemolyticus* in bloody cockles
- ◆ Application of MRA of *Bacillus cereus* in UHT milk

Speaker and Facilitator

- ◆ Prof. Dr. Son Radu
- ◆ Assoc. Prof. Dr. Nor Ainy Mahyudin
- ◆ Dr. Natasya Lee Hai Yen
- ◆ Mr. Malcolm Tan Turk Hsren
- ◆ Ms. Ubong Anyi



FOR FURTHER DETAILS, PLEASE CONTACT

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Who should attend this workshop?

Posgraduate student, researcher, government staff, food industry practitioners and those who work or interest in food safety and microbiology related field