



BIO | FOOD | TECH
CONCEPT TO PILOT TO MARKET

Quality Control and In House Laboratory Workshop

January 18, 2019, Moncton, NB 9AM to 4PM

Topics Covered:

Quality Control Activities

- 1 **Measurements, Techniques, Equipment, Calibration, Standards**
 - 1.1 Temperature
 - 1.2 pH Analysis
 - 1.3 a_w
 - 1.4 Chemical testing
 - 1.5 Weight
 - 1.6 Environmental sampling
 - 1.7 ATP test swabs
 - 1.8 Lighting
 - 2 **Sampling**
 - 2.1 Sample plan
 - 2.2 Sampling techniques (Proper handling, Storage and transportation, Sample preparation)
 - 3 **Interpretation of External Laboratory Results**
 - 3.1 Micro limits
 - 3.2 Chemical limits
 - 3.3 Customer specifications
 - 4 **In house training techniques**
 - 4.1 Plant sanitation (Procedure, Mixing chemicals)
 - 4.2 Employee practices
 - 4.3 Verification of training
 - 5 **CCP monitoring and verification of records**
 - 6 **In house inspections (method, tools)**
 - 6.1 Pre-op, monthly, annual
 - 6.2 In process monitoring
 - 6.3 Receiving
 - 6.4 Shipping
 - 6.5 Storage (Dry, Cooler, Freezer)
- In House Laboratory**
- 7 Basic laboratory techniques
 - 8 Rapid testing
 - 9 Testing schedule
 - 10 Documentation (Methods, Results)
 - 11 Proficiency evaluation
 - 12 SQF Level 8 requirements

Materials Provided:

- Sample Procedures, Forms and Notices
- Slides from Presentation, Resource/Reference Material

Follow Up Available:

- Telephone Technical Inquiries Related to Material - **FREE**

Instructors:

- Ebo Budu-Amoako, Ph.D., Senior Microbiologist
- Jim Landrigan, P.Eng., M.B.A., Technical Advisor

Ebo is an internationally recognized food microbiologist having worked with international organizations in world-level consulting assignments. He has developed and delivered Food Safety training in Canada and internationally for the past fifteen years. During this time Ebo has also developed and implemented systems for food inspection and HACCP systems in various Caribbean countries.

As well as providing numerous training workshops on food safety and quality systems for BIO|FOOD|TECH clients during the last ten years, Jim has implemented several Food Safety (HACCP) and Quality Management (ISO 9000) programs for small to medium sized food processors. He has also developed and delivered national food safety and quality training programs for one of the largest management consulting groups in Canada. Jim was also a Sessional Instructor at Holland College and taught Strategic Crisis Management and Management of a Diverse Workforce courses in the Applied Degree in Culinary Operations program.

Past Participants Food Safety Courses:

- ✓ McCain Foods
- ✓ Cavendish Farms
- ✓ Heritage Salmon
- ✓ True North Salmon
- ✓ Stolt Sea Farm
- ✓ Canadian Food Inspection Agency
- ✓ Cott Beverages
- ✓ Fancy Pokket Corporation
- ✓ Dairytown Products
- ✓ Paturel International
- ✓ Bonte Foods Ltd.
- ✓ Ben's Bakery
- ✓ Ocean Pier
- ✓ Purity Dairy
- ✓ Northumberland Dairy
- ✓ Atlantic Waffles Inc.
- ✓ Barry Group Inc.
- ✓ Cape Bald Packers
- ✓ Armstrong Food Service
- ✓ ACA Co-operative Ltd.
- ✓ Rossignol Estate Winery
- ✓ Connors Bros Ltd.

Course Fee and Registration:

\$725.00 plus HST and Fees
\$543.75 plus HST and Fees for members of Food & Beverage Atlantic. Check [registration site](#) for early bird discount and registration information.

For More Information Contact:

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