



## Topics Covered:

For growers, harvesters and processors and anyone handling shellfish. Learn strategies for risk assessment and management to control food safety hazards, including *Vibrio parahaemolyticus* during growing, harvesting and processing of molluscan shellfish. .

### 1. Introduction

### 2.) Food Safety Hazards associated with Molluscan Shellfish including:

- *Vibrio parahaemolyticus*
- Paralytic shellfish poisoning
- Salmonella

### 3.) Regulatory Framework

### 4) Emerging and innovative strategies for risk management

### 5) Biology and ecosystems for *V.parahaemolyticus*

### 6) Primary and secondary sources of *Vp*

### 7) Assessing risk and food safety management strategies, based on HACCP approach

## Materials Provided:

Slides from presentation and 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 15 years. Recently, he has been assisting with the development and implementation of 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
- ✓ AgraWest
- ✓ Stolt Sea Farm
- ✓ Oxford Frozen Foods
- ✓ Canadian Food Inspection Agency
- ✓ Cott Beverages
- ✓ Fancy Pokket Corporation
- ✓ Dairytown Products
- ✓ Paturel International
- ✓ Bonte Foods Ltd.
- ✓ Ben's Bakery
- ✓ Ocean Pier
- ✓ Purity Dairy
- ✓ Rossignol Estate Winery
- ✓ Connors Bros Ltd.

## Course Fee and Registration:

## For More Information Contact:

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