

PROGRAMME OF RASAFF-SAFETY - IP 2013 ANTALYA TURKEY - 16TH SEPTEMBER TO 28TH SEPTEMBER 2013 AT AKDENIZ UNIVERSITY GUEST HOUSE

1ST WEEK		DAYS		Monday	Tuesday	Wednesday	Thursday	Friday	dep	
	*hours	14	15	16	17	18	19	20	21	
1	09:00-09:45	Please Indicate Your Arrival Hours to Antalya Airport	Please Indicate Your Arrival Hours to Antalya Airport	Registration	Introduction to EU Food Safety Perspectives - by Dr Sulhattin YASAR	Doing business, added value in agro, developments and trends by ENTING, A FROM Dronten, NL	Microbiological quality of food (Lactic acid bacteria and probiotics) Prof. Vojtech Rada, Czech University of Life Sciences Prague	Confectionary Products:Quality and Technology Rob Van Deun -Thomas More Kempen Geel BE	Please Indicate Your Departure Hours from Antalya Airport	
2	10:00 - 10:45			Opening Ceremony	Analytical Methods: Development and Validation Strategies. Dr. Sulhattin YASAR	Doing business, quality and sustainability by ENTING, A FROM Dronten, NL				
3	11:00 - 11:45			Formal Introduction of IP-Teachers RASAFF-Safety by Emanuele Boselli	ISEKI - FOOD PROJECT: Implementing Quality + Safety in food chain Paola Pittia -TERAMO-IT	Milk and dairy products quality and processing Lenka Kourimska, Czech University of Life Sciences Prague				Food Sensory Analysis Lenka Kourimska, Czech University of Life Sciences Prague
4	11:45-12:15			Formal Introduction of IP-Students by Rob van Duen			Safety assesment of dairy microorganisms by Zubeyde ONER, SDU, Isparta TURKEY			
5	13:30-15:15			Selection of Student Working Group and Provision of Student Assays on Food Risk Cases by Rob van Duen, Marija Zunabovic, Vojtech Rada and Lenka Kourimska	Food Safety Auditing - Olga LIS - DRONTEN	YÖRÜKOĞLU A.Ş.-ANTALYA STUDY VISIT TO FOOD COMPANY I (DAIRY PRODUCTS) lead by LENKA KOURIMSKA	Mycotoxins, with all aspects related to feed and food safety Melinda Kovács - Kaposvár HU	Quality and Safety in Food Design and Formulation Paola Pittia -TERAMO-IT		
6	15:30 - 16:15			Food Safety Certification - Olga LIS - DRONTEN	IP QUALITY EVALUATION BY PAOLA PITTIA on behalve of ISEKI/IFA					Student Must Talk over 1st week
7	16:15 -16:45			17:00				IP QUALITY EVALUATION BY PAOLA PITTIA on behalve of ISEKI/IFA		
	19:00			Meet	Opening Dinner		Partners Meeting-I on IP Activities			Partners Meeting-II on IP Activities

2ND WEEK		21	22	23	24	25	26	27	28	
1	09:00-09:45	FREE DAY	SITE SEEINGS TOUR	Optimiation and Design of Food Processes (including traditional and non-thermal). CHRISTINA SILVA - ESB PT	Quality and Safety of Functional Food Deborah Pacetti, Ancona -IT	Microbiological Analysis of Food Marija Zunabovic-BOKU	Food quality and safety management systems by Gerhard Scheining- BOKU	Workshop: Students Assay Presentations	Please Indicate Your Departure Hours from Antalya Airport	
2	10:00 - 10:45									
3	11:00 - 11:45									
	11:-45-12:15			Student Working Group on Assays under supervision of Tutors	Student Working Group on Assays under supervision of Tutors	Food packaging migration:safety issue for the XXI century Maria Rodriguez, University of Bologna, IT				
1	13:30-14:15			Emerging methods for the detection of contaminants in foods Dario Compagnone TERAMO -IT	Fish products: quality and technology Emanuele Boselli - Ancona, IT	YENİ GÜN REÇELLERİ-ANTALYA: STUDY VISIT TO FOOD COMPANY II (fruit jam PRODUCTS) LEAD BY MARIJA ZUNABOVIC AND VOJTECH RADA	Sustainable Animal Production for Food Safety Csaba Szabo - Kaposvár HU	Evaluation and Closing session - Certificate Ceremony. Teachers and Students Speeches over whole IP		
2	14:30 -15:15									
3	15:30 - 16:15									
	16:15 -16:45			Meat and meat products: quality and safety by Maria Rodriguez, University of Bologna, IT			Microcontaminants in drinking water by Rob Van Deun - Thomas More Kempen Geel BE			
	17:00			IP QUALITY EVALUATION BY Christina SILVA (ISEKI/IFA)			IP Evaluation by Gerhard Scheining (ISEKI/IFA)			
	19:00			Meeting-III			Meeting-IV			GALA DINNER

* PLEASE NOTE THAT EACH LECTURE TOPIC HAS A DIFFERENT TIME ALLOCATION. AFTER 30 MIN OF LECTURING THERE IS A 15 MIN FOR QUESTIONS AND COFFEE BREAK.

ORGANISATIONAL ACTIVITIES	EVALUATION AND STUDY VISIT ACTIVITIES
MODULA 1: EU AGRO-FOOD REGULATORY ASPECTS	MODULA 2: FOOD - certification and auditing + IP evaluation
MODULA 3: AGRO-FOOD BUSINESS	MODULA 4: FOOD QUALITY and TECHNOLOGY
MODULA 5: FOOD SAFETY-ANALYSIS	STUDENT RELATED ACTIVITIES
ARRIVALS	TEACHERS RELATED ACTIVITIES
DEPARTURES	