



# BC FOOD PROTECTION ASSOCIATION

A proud affiliate of the International Association for Food Protection since 1999

[www.foodprotection.org](http://www.foodprotection.org)

## BCFPA Fall Speaker's Evening Old Traditions and Modern Trends: What are the Risks?

*"To provide a forum to exchange information on protecting the food supply"*



### **Of Roman Recipes and King Midas' Feast**

**Dr. Brian Nummer, Extension Food Safety Specialist & Associate Professor in the Department of Nutrition, Dietetics and Food Sciences at Utah State University**

Dr. Nummer is a subject matter expert in food microbiology relevant to almost all food commodities (meats, poultry, seafood, reduced oxygen packaging, low moisture foods, refrigerated foods, and more). He is a subject matter expert in the US FDA model Food Code, Sanitation, Employee behavior regarding food safety, training and education, HACCP, and GFSI (ISO 22000). He serves as a western U.S. process authority and HACCP coordinator for the state of Utah. He offers workshops in HACCP, Acidified Foods, Sanitation, Safe Quality Foods, and Behavior-based food safety; and teaches Food Microbiology at the University level. Dr. Nummer received his PhD from Clemson University and has worked at the U.S. EPA, University of Georgia, and Tennessee Tech University.

*Dr. Nummer will be speaking on a variety of topics including home canning, home brewing and food safety relating to non-traditional food manufacturing environments such as small scale processors and restaurants.*



### **Guidelines for Restaurant Sous Vide Cooking Safety in British Columbia**

**Lorraine McIntyre, Food Safety Specialist at the BC Centre for Disease Control**

Lorraine has had a varied career, encompassing agriculture, medical diagnostics, education and food safety. She enjoys the science behind food safety, consulting with EHOs on food issues, providing education of food safety topics, writing up food issues into journals, and mentoring students to facilitate research questions. She recently published guidelines on safe sous vide cooking in collaboration with BC Chefs and EHOs. She received her Masters of Public Health Science in 2007 in the UK.

*Lorraine will be speaking on safe food handling and cooking of sous vide style foods.*



### **Discussion Panel on Food Safety Challenges**

**Dennis Green, Director, Industry Workforce Development - BC Chef's Association**

Dennis is responsible for go2HR's industry workforce development projects, including FOODSAFE by Correspondence and emerit. He has been a part of go2HR since 2007 and brings more than 20 years' experience as a Red Seal chef, most recently as Executive Chef at Bishop's Restaurant in Vancouver. Dennis has co-authored two of Bishop's cookbooks, traveled internationally as a guest chef, provided consulting services, and been featured in television and print media.

**Candice Appleby, Executive Director - Small Scale Food Processor Association**

Candice works closely with government, industry associations, and individual producers and processors on a wide range of local, provincial and national food issues. She has over a decade of experience working in the value-added food industry.



Last day for Early Bird  
Rate is October 23rd!

For more info, contact  
[president@bcfpa.net](mailto:president@bcfpa.net)

**Tuesday, November 3, 2015 - Registration 4:00 PM, Starts 4:30 PM**

**[Delta Burnaby Hotel and Conference Centre](#)**

**4331 Dominion Street, Burnaby, BC**

Visit our new website to register: [www.bcfoodprotection.ca](http://www.bcfoodprotection.ca)