

# UW-Madison Food Research Institute Strategic Plan - Executive Summary

**Vision and Mission:** FRI aims to be an internationally recognized leader in research on microbial foodborne pathogens and toxins and a center that catalyzes multidisciplinary and collaborative research, education, and outreach to enhance the safety of the food supply.

To fulfill this mission FRI will engage in the following food safety activities:

- Conduct fundamental and applied research
- Communicate accurate information and expertise (outreach)
- Deliver quality education and training
- Provide leadership in identifying and resolving food safety issues confronting the food industry, government and the public.

## **Strategies:**

- **Research:** *Conduct fundamental and applied research on foodborne microbial pathogens and their toxins.*
  - Develop Post-harvest interventions for foods (raw and RTE), including process and formulation controls, antimicrobial systems, and shelf life.
  - Identify Pre-harvest interventions, based on the ecology of pathogens, husbandry practices and host-pathogen interactions
  - Enhance understanding of mechanisms of pathogenesis and virulence of microbial foodborne pathogens, including bacteria, fungi and viruses.
  - Understand and develop control strategies for process-generated toxicants.
- **Outreach:** *Provide useful and accurate information to industry, academicians, government, and consumers for science-based decision-making.*
  - Obtain input from academic, industrial, and governmental officials on high priority public health issues.
  - Maintain and enhance capabilities for providing UW-Madison experts to assist FRI and their stakeholders in problem solving.
  - Prepare “Briefs” on current and emerging food safety issues, organize “Symposia” on current and emerging food safety issues, and use the FRI website to communicate these with stakeholders.
- **Education and Training:** *Provide quality food safety education and training to students, post-doctoral fellows, governmental and industrial personnel.*
  - Identify and train students and postdoctoral fellows in high priority food safety research.
  - Teach undergraduate and graduate courses in food microbiology.
  - Assist students in obtaining internships in industry, academia, and government.
  - Seek support for student and post-doctoral training.
  - Provide workshops for training in microbial food safety techniques.
- **Food Safety Leadership:** *Identify emerging or continuing food safety issues and seek their resolution through research, outreach and education.*
  - Establish and regularly consult with the Board of Visitors.
  - Consult and communicate with food safety professionals (BOV, industry, regulatory agencies, academia) to identify high priority food safety issues and their solutions.
  - Identify and fund research on high priority food safety issues.
  - Identify UW-Madison and other investigators to collaborate with FRI faculty and staff on high priority projects.