Wednesday, May 20, 2015

7:30 a.m.  Registration/Continental Breakfast
8 a.m. Welcome and Overview of FRI Accomplishments, Chuck Czuprynski, PhD, Director, FRI
8:15 a.m. Welcome/125th CALS Anniversary Wrap-up, Kate VandenBosch, PhD, Dean, CALS, UW–Madison

Morning Session #1: Antibiotics and Alternatives for Animal Production
Chair: Chuck Kaspar, PhD, FRI Executive Committee, Bacteriology, UW–Madison
8:30 a.m. Human health impacts of antibiotic use in animal agriculture — Beliefs, opinions, and evidence
  Peter Davies, PhD, University of Minnesota
9 a.m. Alternatives to antibiotics for poultry production
  Mark Cook, PhD, FRI Executive Committee, Animal Sciences, UW–Madison
9:30 a.m. Finding alternatives to antibiotics
  Torey Looft, PhD, ARS National Animal Disease Center
10–10:30 a.m. Break

Morning Session #2: Microbial Ecology
Chair: Federico Rey, PhD, FRI Affiliate, Bacteriology, UW–Madison
10:30 a.m. Your microbes and you: The importance of your gut microbiota to health
  Emma Allen-Vercoe, PhD, University of Guelph
11 a.m. Development of Lactobacillus reuteri as a biotherapeutic
  J.P. Van Pijkeren, PhD, FRI Affiliate, Food Science, UW–Madison
11:30 a.m. New lenses in food microbiology: Detect and protect
  Greg Siragusa, PhD, DuPont
Noon–1 p.m. Lunch

Afternoon Session #1: Updates in Microbial Food Safety and Public Health
Chair: Laura Knoll, PhD, FRI Executive Committee, Medical Microbiology & Immunology, UW–Madison
1 p.m. The news and views on noroviruses
  Stacey Schultz-Cherry, PhD, FRI Affiliate, St. Jude Children’s Research Hospital
1:30 p.m. Multi-state foodborne outbreak investigations — A state perspective
  Rachel Klos, DVM, FRI Affiliate, WI Division of Public Health
2 p.m. Effect of storage conditions on growth of Listeria monocytogenes in caramel apples
  Kathy Glass, PhD, FRI, UW–Madison
2:30–3 p.m. Break
3 p.m. Food safety in Canada — Food microbiology
  Penelope Kirsch, MS, Canadian Food Inspection Agency
3:30 p.m. Presentation of student awards, Chuck Czuprynski, PhD, FRI
3:45 p.m. William C. Frazier Memorial Award Lecture
  Improving public health by preventing foodborne diseases: Past, present, and future
  Robert Tauxe, PhD, CDC
4:15–6 p.m. Poster Session (Pyle Center Alumni Lounge)
5–7 p.m. Reception and Social Hour (Pyle Center Alumni Lounge)
Thursday, May 21, 2015

7:30 a.m.  Continental Breakfast

Morning Session #1: Microbial Food Safety: Clean Label Technologies
Chair: Eric Johnson, PhD, FRI Executive Committee, Bacteriology, UW–Madison
8 a.m. Challenges in developing clean label antimicrobials to control mold and yeasts
   Jae-Hyuk Yu, PhD, FRI Executive Committee, Bacteriology, UW–Madison
8:30 a.m. Clean label technologies for use in ready-to-eat meat and poultry products
   Amanda King, PhD, Kraft Foods/Oscar Mayer
9 a.m. Novel technologies for commercial shelf-stability
   Alvin Lee, PhD, Institute for Food Safety and Health
9:30–10 a.m. Break

Morning Session #2: FSMA: Update on Progress
Chair: Andy Milkowski, PhD, FRI Executive Committee, Animal Sciences, UW–Madison
10 a.m. FSMA: Challenges and opportunities for state food safety regulators
   Steve Ingham, PhD, FRI Affiliate, WI DATCP
10:30 a.m. FSMA implementation and operational strategies
   Michael Dutcher, DVM, FDA
11 a.m. FSMA and preventative controls: The role of environmental monitoring
   Joseph Shebuski, PhD, Cargill
11:30 a.m. Farewell, Chuck Czuprynski, PhD, FRI

Board of Visitors Meeting (by invitation only)
Thursday, May 21, 2015
Noon–2:30 p.m., Pyle Center
Includes FRI Executive Committee and Affiliated Faculty