

Registration form

E-MAIL to klomp@mvo.nl or FAX to +31 (0)70 319 5196

Yes, I would like to register for the MVO course food safety of vegetable oils and fats from 20 to 22 April 2010 in Rotterdam at a fee of € 350.

SPECIAL RATE
Yes, I am a Food Technology BSc student and therefore eligible for a reduced fee of € 150.

Contact details

Name (Mr / Mrs):

First name and initials:

Job title:

Phone:

E-mail:

Company name:

Company address:

Postal code:

City/Country:

Payment and cancellations

You will receive written confirmation of your registration together with an invoice. Payment should be made within 14 days of registration. The registration fee has to be paid before the start of the course. If you do not receive an email confirmation of your registration within 5 days, please contact klomp@mvo.nl. Refunds will be made for cancellations received in writing up to four weeks prior to the start of the course. For later cancellations, we cannot provide refunds. Please note that you can name a substitute free of charge at any time.

Yes, I agree with the conditions.

Date and place:

Signature:



MVO Course

Food Safety of vegetable Oils and Fats

Intensive 2½ day course

- Combination of theory and practice
- Lectures by experts from industry
- Limited number of participants

Hotel New York, Rotterdam: 20, 21 and 22 April 2010

A course on food safety and quality of vegetable oils and fats

This course will give a deep insight in all food safety aspects related to the vegetable oils and fats chain. The course includes general lectures on legislative aspects, industrial codes, risk evaluations, important specifications and standards for the vegetable oils and fats industry. Attention will be paid to food safety procedures during the subsequent steps in the production chain of oils and fats starting from the arrival at the port of Rotterdam until the receipt at the margarine plant. Furthermore, the specific roles of superintendents and laboratories as well as quality aspects of fats and oils in relation to food applications will be addressed.

The course will combine theoretical lectures by experts from industry with excursions to an oil storage facility, a refinery and a margarine factory.

Who will attend?

The course is at BSc level and is designed for people working in the oils and fats sector at management level in the area of quality, production, logistics or board. It is also targeted at customers of the oils and fats sector (e.g. potato processors, producers of bakery ingredients, margarines and sauces). Furthermore, the course is intended for people working at certification bodies, sector associations, consultancy organisations or for the government. Finally, the course will be of interest for Food Technology BSc students. The working language of the course is English. Participants will receive a certificate upon successful completion of the course.

Basic processing knowledge is required at the start of the course. The MVO knowledge centre offers an online process technology module which can be completed with a voluntary test (www.mvo-kenniscentrum.nl).

Costs and location

The course fee is € 350 and covers lectures, course materials, certificate, visits, boat trip, drinks, three lunches and one course dinner. A fee of € 150 applies for Food technology BSc students. Course fee does not cover hotel accommodation. Registration is limited to 30 persons (not more than two places will be reserved for students).

The course venue is Hotel New York, Koninginnenhoofd 1, 3072 AD Rotterdam, The Netherlands. For room reservations call + 31 (0)10 439 0555 or make an online reservation at www.hotelnewyork.nl.

Programme instructors

Leading instructors are dr. ir. Gerrit van Duijn, Oil Supply Technology Director at Unilever and dr. ir. Claudia Oomen, Unit Coordinator Food at the Product Board Margarine, Fats and Oils (MVO). Specific topics will be presented by experts from industry and staff from the Product Board MVO.

Course outline

Tuesday April 20th, 8:30 - 17:30 h

Theme: food safety and quality in the oils and fats supply chain

- Food safety and quality – Gerrit van Duijn (Unilever R&D)
- Crude oil buying and sea transport – Anton Hutten (IOI Loders Croklaan)
- Refined oil transport – Jan Duel (Dekker Groep)
- Role of superintendents – Gijs Schenk (Schutter B.V.)
- Role of laboratories – Mar Verhoeff (Labco B.V.)

Wednesday April 21st, 8.30 - 22:00 h

Theme: excursions

- Port of Rotterdam – Jaap van Dalen (Port of Rotterdam)
- Boat trip Rotterdam harbour
- Excursion to a storage facility – Quirijn Bol (Maastank B.V.)
- Excursion to a refinery – Rob Kreté / Ellen van Ramshorst (Maasrefinery B.V.)
- Excursion to a margarine plant – Rowdy van Gelder / Gerrit van Duijn (Unilever B.V.)
- Course dinner

Thursday April 22nd, 8:30 - 13:00 h

Theme: food quality aspects

- Food applications statistics – Annette Klomp (MVO)
- Fats and health – Claudia Oomen (MVO)
- Biotechnology (GMOs) – Frans Koster (MVO)
- Sustainability – Karlijn van Lierop (MVO)
- Closing lunch

Contact

For more information you can contact Annette Klomp (E-mail: klomp@mvo.nl; Phone: +31 (0)70 319 5114). Product Board MVO, P.O. Box 3095, 2280 GB RIJSWIJK, The Netherlands. See back cover for details on registration.

The Product Board for Margarine Fats and Oils (MVO) serves the interests of the Dutch oils and fats sector, works as a centre of knowledge and is a platform for discussion and opinion formation.