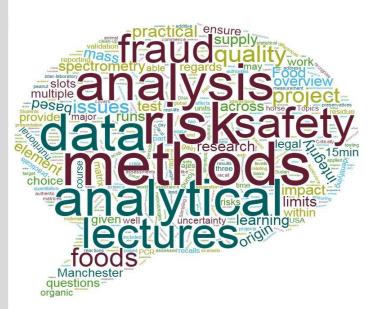# Chemical Food Safety and Integrity

Course Overview

Starting in January 2018 the Chemical Food Safety and Integrity part-time MSc aims to provide those in work with the opportunity to improve their knowledge and skills. Embedding analytical methodology within a risk assessment and management context the course has been designed to provide a flexible education suited to students who are in employment. It uses a range of teaching and learning methodologies, with on-line lectures and tutorials combined with face-to-face workshops, practicals and demonstrations. Individual taught units can also be taken as stand-alone continuing professional development courses. In the final year a workplace-based research project is undertaken with additional support and access to facilities at the University and its partners. This allows individuals to develop and expand their intellectual skills within a friendly, supportive environment. Informed feedback and support from academic staff will enable mature students to return to learning and help develop the critical and analytical skills expected for postgraduate studies.

Units include :

- Food chemical safety risk assessment
- Methods for chemical food safety analysis
- Sampling, data quality assurance and data analysis
- Food fraud and authenticity
- Chemical contaminants in food
- Food allergens, additives and functional ingredients

The Manchester experience

Your Manchester experience is what you make of it. This is a university and a city with endless possibilities – a place where you take control of your future.
www.manchester.ac.uk/study/experience

Find out more at
www.manchester.ac.uk/study/masters/courses/list/11707/msc-chemical-food-safety-and-integrity

MSc Food Chemical Safety and Integrity Course Tutors

Professor E N Clare Mills, *Chair in Molecular Allergology, The University of Manchester*.

- Biochemist with research interests in food allergy and expertise in risk assessment and analysis including bioanalysis and mass spectrometry.
- Led the IFAAM and EuroPrevall EU projects on food allergy and is a member of UK ACNFP and EFSA GMO panel self-task allergenicity working group

Dr Chiara Nitride, *Lecturer in Proteomics of Food Allergy, The University of Manchester*

- Joined the University of Manchester in April 2017 from the EC Joint Research Centre in Geel developing and validating quantitative food allergens methodologies
- With a background in food science and technology research is focussed on hazelnut and other tree nut allergens.

Dr Mike Bromley, *Senior Lecturer in Medical Mycology, The University of Manchester*

- Founder of food analysis and diagnostic development company Genon Laboratories, providing analytical diagnostics to detect all legislated allergens and GM material for the production of allergen- and GM-free foods.
- Recently developed Next Generation Sequencing technologies to enhance food security with support from the Technology Strategy Board and the FSA.

Dr Martin D Rose FRSC, *Independent professional services in food and environmental chemical safety and Honorary Senior Lecturer at The University of Manchester*

- Chartered chemist with > 31 years' experience in analytical chemistry and risk assessment relating to Food Quality and Safety.
Former Head of the UK National Reference Laboratory and Fera Science lead for environmental contaminants.
- Member of the EFSA CONTAM Panel and formerly on the EFSA ANS Panel.

René Crevel, *Science Leader, Safety and Environmental Assurance Centre, Unilever*

- Responsible for advice and guidance on food allergy, risk assessment and management to and leading the food allergy research programme.
- Chair, Food Allergy Task Force, ILSI-Europe.
- Member, UK's Committee on Toxicity of Chemicals in Food, Consumer Products and the Environment.

Sara Stead, *Senior Strategic Collaborations Manager, Food and Environmental division, Waters Corporation*.

- Strategic market development with a number of research applications in the Food and Environmental sector
- Specialist in developing analysis for chemical residue and natural contaminants.