Program for Modeling Contamination of Fresh Produce: April 24-25, 2014

Thursday April 24:

8:00-8:40 Breakfast and Registration
8:40 -9:00 Welcome: NIMBioS Directors
9:00 -9:10 Introductory remarks: Organizers - Goals, etc.
9:10-9:30 Participant introductions: (Name, affiliation, expertise, 30 sec/person)
9:30 – 9:55 “Opportunities and Challenges: the state of food safety in the produce industry” - Introductory talk - Bob Whitaker

Workshop Picture

10:20- 10:40 Coffee Break
10:40- 11:05 “Postharvest food safety and modeling opportunities” – Devon Zagory
11:05- 12:00 Discussion
12:00 -13:15 Lunch at NIMBioS
13:20- 13:45 “FDA risk modeling tools for enhancing fresh produce safety” - David Oryang
13:45-14:10 “A practical introduction to modeling complex systems: a primer for thinking about the introduction and spread of infectious diseases along the farm to fork continuum.” - Amy Greer
14:10- 14:35 “Listeria overgrowth as a mathematical problem” - Hermann Eberl
14:35 -15:00 “A mathematical model of chlorine wash-cycles with cross-contamination” – Partha Srinivasan

NOTE: people can get coffee intermittently after lunch on their own, no formal coffee break.

15:00 – 15:30 Group formation/ Group charge – overview of main produce problems to tackle for each of three groups
15:30-17:30 Group work
17:30 -18:30 Reception at NIMBioS

Dinner on own

Meeting rooms available for continued group discussion and work
**Friday April 25:**

8:00-8:30  Breakfast

8:30-9:00  Organizer remarks: Recap Day 1, Summarize report from groups from Day 1, Review “group charge” (people can finish breakfast in our main meeting room during this time)

9:00-10:20  Group Work

10:20-10:40  Coffee Break

10:40-12:00  Group Work

12:00-13:00  Lunch at NIMBioS

13:00-14:30  Group reports + larger body discussion/feedback

14:30-15:00  Further discussion, concluding remarks

(Early departures)

15:00-15:20  Coffee Break

15:20-16:00  Tie up loose ends…