DRAFT AGENDA
TRAINING IN EXPOSURE ASSESSMENT

DATES: 26th – 27th October 2017
VENUE: Hotel Palace, Topličin venac st. 23, Stari Grad, 11000 Belgrade, Serbia

COURSE: Training in exposure assessment					
From	**To**	**Day**		**Tutors**	**Course contents**
08h30	08h45	1	Welcome	1 & 2	
08h45	09h00	1	Welcome by tutors	1 & 2	• Delivery of training material.
09h00	09h30	1	Introduction	1 & 2	• Presentation of tutors. • Presentation of participants. • Elaboration of test of initial understanding by the participants.
09h30	10h15	1	LECTURE 1	1 & 2	Introduction to the risk assessment framework and exposure assessment methodology. Qualitative vs quantitative methods.
10h15	**10h45**	**1**	**Coffee break**		
10h45	11h00	1	PRACTICE 1	1 & 2	Q&A with the audience about microbiological exposure assessment estimates. Data needs and interrelation among them.
11h00	11h45	1	LECTURE 2	1 & 2	Interpreting and modelling microbial prevalence and concentration data. Censored estimations and statistical description.
11h45	12h15	1	PRACTICE 2	1 & 2	Hands-on session using different fitting procedures for fitting microbial distributions from raw data. Impact of selection of distribution in final risk estimates.
12h15	12h45	1	LECTURE 3	1 & 2	Methods for estimating dietary exposure: consumption surveys (short-term and long-term studies) and apparent consumption.
12h45	13h15	1	PRACTICE 3	1 & 2	Use of the EFSA consumption data-base for estimating dietary exposure. Data collection and modelling methodologies.
13h15	**14h15**	**1**	**Lunch break**		
14h15	15h15	1	LECTURE 4	1 & 2	Predictive microbiology models. Foundations, types, and validation in foods.

15h15	16h00	1	PRACTICE 4	1 & 2	Demonstration of available software tools in predictive microbiology. Estimation of kinetic parameters for microbial growth and inactivation.
From	**To**	**Day**		**Tutors**	**Course contents**
16h00	**16h30**	**1**	**Coffee break**		
16h30	17h15	1	LECTURE 5	1 & 2	Use of probabilistic and point-estimate approaches for exposure assessment. Advantages and limitations. When to use one or another?
17h15	18h00	1	PRACTICE 5	1 & 2	Examples of case-studies of exposure assessment based on existing EFSA risk assessment studies and available software tools.
18h00	**18h30**	**1**	**End of first day.**	1 & 2	**Final discussion on EFSA examples with audience and interaction with their own exercises conducted during the day.**

Tutor 1: **Dr. Fernando Pérez Rodríguez**, Associate Professor in food science and nutrition at the University of Cordoba (Spain). Teaching and research in food microbiology.

Tutor 2: **Dr. Antonio Valero Díaz**, Associate Professor at the University of Cordoba (Spain). Teaching and research in food microbiology.

COURSE: Training in exposure assessment					
From	**To**	**Day**		**Tutors**	**Course contents**
08h30	08h45	2	Welcome	3 & 4	
08h45	09h00	2	Welcome by tutors	3 & 4	• Delivery of training material.
09h00	09h30	2	Introduction	3 & 4	• Presentation of tutors. • Presentation of participants: personal and affiliation. • Elaboration of test of initial understanding by the participants.
09h30	10h10	2	LECTURE 1	3 & 4	Introduction to food safety risk assessment framework; Understanding the risk assessment approach being in use globally; Consequences of risk analysis approach: science driven (RA) versus policy implementation (RM); The position of risk assessment outcome on food and feed safety within the EU legal framework.
10h10	**10h40**	**2**	**Coffee break**		
10h40	11h05		LECTURE 2	3 & 4	Basics of food and feed safety risk assessment approach; Understanding the basic approach How to obtain the necessary data.
11h05	11h25	2	PRACTICE 2	3 & 4	Finding HBGVs.
11h25	11h50	2	LECTURE 3	3 & 4	Selection of food commodities and sampling.
11h50	12h10	2	PRACTICE 3	3 & 4	Selection of food commodities for the evaluation of exposure of the general population to dioxins.
12h10	12h35	2	LECTURE 4	3 & 4	Concentration data: statistics and how to deal with n.d.
12h35	12h55	2	PRACTICE 4	3 & 4	Evaluation of results of chemical analysis of fipronil in eggs, and of dioxins in eggs.
12h55	**13h55**	**2**	**Lunch break**		
13h55	14h25	2	LECTURE 5	3 & 4	Consumption data: how to acquire such data and how (not) to use them; How to deal with "non-consumers"
14h25	14h55		PRACTICE 5	3 & 4	Quantities of intake of eggs and commodities derived from eggs by human consumers.
14h55	15h25		LECTURE 6	3 & 4	How to calculate exposure: point estimates and probabilistic methods.
15h25	15h55	2	PRACTICE 6	3 & 4	Intake of fipronil and of dioxins through the consumption of eggs and commodities derived from eggs.

From	To	Day		Tutors	Course contents
15h55	**16h25**	**2**	**Coffee break**		
16h25	16h55	2	LECTURE 7	3 & 4	The risk assessment: comparison of the exposure with the appropriate HBGV; impact of uncertainties.
16h55	17h15	2	PRACTICE 7	3 & 4	Risk assessment of fipronil in eggs; risk assessment of dioxins in eggs.
17h15	17h45	2	LECTURE 8	3 & 4	The risk assessment: how "serious" is the risk; how to report the outcome to risk managers and outsiders.
17h45	18h10	2	PRACTICE 8	3 & 4	Comparison of the outcome of the assessment of fipronil in eggs with reports of other organisations; short presentation of the results to the plenary.
18h10	**18h30**	**2**	**End of second day.**	3 & 4	**Final discussion with audience and interaction with their own exercises conducted during the day.**

Tutor 3: **Dr. Olga Pardo Marín,** Chemical analyst (Public Health Laboratory-Valencia Government, Valencia, Spain) and Researcher in Food Safety Area (University of Valencia, Spain)

Tutor 4: **Dr. Rob Theelen**, Expert in Netherlands Ministry of Agriculture on food and feed safety, chair's assistant of CCCF, and Risk assessor at the Dutch Food Safety Authority on chemicals in feed and food.