



Food Safety and Quality Program

News Highlights • January 2012

Ian and Jayne Munro Chair in Food Safety

McGill University's Food Safety and Quality Program (FSQP) received a major boost in 2011 with the establishment of the Ian and Jayne Munro Chair in Food Safety. This \$1.5-million gift from leading food safety researcher and McGill graduate Dr. Ian C. Munro, and his wife Jayne Munro gives McGill the means, in perpetuity, to fund world-class scholars, lead new research initiatives, attract talented students and work with the food industry to meet their needs.

The Chair-holder will direct the research, education and outreach that is the mission of the FSQP.

Dr. Munro, who died shortly after the Chair was inaugurated, devoted his life to identifying and controlling toxic constituents in food. He began his illustrious career with Health Canada, serving as Director of the Bureau of Chemical Safety and Director General of the Food Directorate of the Health Protection Branch, and was responsible for setting standards for microbial and chemical hazards in the Canadian food supply. Moving to the private sector, Dr. Munro was one of the founding shareholders and Executive Vice-President and Senior Scientific Consultant of Cantox Health Sciences International in Mississauga.

The Munros' endowment of the Chair in Food Safety was Ian's last direct contribution to his life's work, and through this gift, the FSQP will be a lasting legacy to his vision of a cleaner food product for consumers.



Food Safety and Quality Program

Faculty of Agricultural and
Environmental Sciences
McGill University, Macdonald Campus
21,111 Lakeshore Road,
Ste. Anne de Bellevue, Quebec H9X 3V9
Canada

(514) 398-7707
www.mcgill.ca/macdonald

Search underway for Munro Chair

The search is underway for an outstanding candidate to fill the Ian and Jayne Munro Chair in Food Safety. Appointment is at the rank of Professor/Associate Professor. The selected applicant will have exceptional communication skills and will provide leadership to the mission of the newly established Food Safety and Quality Program (FSQP) at McGill University and work for its successful implementation and promotion as well as fulfill administrative and teaching responsibilities. The candidate is expected to lead a team of researchers focused on the development of scientific solutions for issues related to food safety, toxicology, microbial contamination and risk assessment, as identified by the food industry and government.

For details, please visit www.mcgill.ca/macdonald/programs/fsqp

You are invited to join us
for a

FOOD SAFETY FORUM

on

EMERGING ISSUES IN FOOD SAFETY

February 23, 2012
1:30-4:30 p.m.

Food & Consumer Products
Canada
100 Sheppard E, Suite 600
Toronto, ON

To register: (514) 398-7984

Speakers:

Dr. Monika Ehling-Schulz
University of Veterinary Medicine
Vienna, Austria

*Emerging Microbial Spores :
The Good, the Bad and the Ugly*

Dr. Inteaz Alli
Food Science and Agricultural Chemistry
McGill University

*Integrating Traceability and Food Quality
and Food Safety*

Dr. Varoujan Yaylayan
Food Science and Agricultural Chemistry
McGill University

Process-Induced Toxicants in Food

Dr. Martin Chénier
Food Science and Agricultural Chemistry
McGill University

*Antibiotics in Animal Production:
Resistance and Alternative Solutions*

Training Tomorrow's Innovators



From knowledge to practice: training food safety experts

The FSQP program takes a “farm to fork” approach to researching and finding integrated solutions to food safety concerns. On site expertise ranges from on-farm control of food borne pathogens, to pre and post-harvest food processing technology and safety, food engineering and environmental quality. The program will create intellectual capacity for the Canadian food industry by providing high level education at the Masters and Doctoral levels as well as offering training workshops and courses in food safety aimed at professionals looking to upgrade their skills.

Graduate Program in Food Safety: Masters (non-thesis)

Commencing in the Fall of 2012, a one-year, 45- credit non-thesis Masters in Food Safety will be offered. The program has been designed in close collaboration with industry and regulatory agencies.

Students may take elective courses ranging from food law, to food engineering, quality assurance traceability, water, health and sanitation. The program will cover food safety through the entire food supply chain, with emphasis on Toxicology, Microbiology and Risk Assessment.

Coming this spring!

Workshops in Continuing Professional Development

Basic Food Safety

Advanced Food Safety

Basic Microbiology

Food Traceability

Food Allergens

Thermal Processing

cpd@mac
Continuing Professional Development McGill University Macdonald Campus

For more information on these and other workshops, please visit:
www.mcgill.ca/macdonald/programs/cpd
514 398 8779