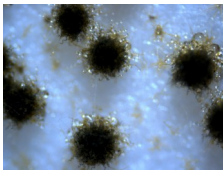


Food and Indoor Mycology Workshop

BCN RESEARCH LABORATORIES, INC.



Dates, location, instructors and description

Dates

April 6-8, 2011 (2 1/2 days)



Location

BCN Research Laboratories, Inc.
2491 Stock Creek Blvd
Rockford, TN 37853

Instructors

Dr. Emilia Rico, Shawn Johnson, BCN Labs
Prof. Dr. Dr. h.c Rob Samson, CBS, Utrecht, The Netherlands

Program

Description

This course is designed to give fungal identification skills to corporate, plant and contract manufacturing microbiologists. Emphasis will be placed on microorganisms of significance to the beverage and food manufacturing processing and environment as well as in indoor air quality.

Who Should Attend

Corporate, food and beverage manufacturing plant microbiologists, environmental microbiologists, laboratory personnel, etc.

Registration

Deadline

March 1, 2011.

Minimum

Attendance

A minimum of 15 persons is required. **If by the deadline this minimum is not met, THE COURSE COULD BE CANCELLED.**

Fee

\$1,250 per person, payable with the registration. **NO REFUNDS will be made for cancellations made after the deadline.**

To Apply

Complete application and submit to Dr. Emilia Rico via email to Emilia.Rico@bcnlabs.com

Special points of interest:

- UP TO DATE INFORMATION
- IDENTIFICATION OF THE MOST COMMON FUNGAL SPECIES
- HIGHLY QUALIFIED INSTRUCTORS
- INDIVIDUALIZED ATTENTION

Additional Information

Course Book

Food and Indoor Mycology, 1st ed. CBS Laboratory Manuals, 2010 (in full color) is included in the course fee.

Visit our website:

www.bcnlabs.com

Lodging

Accommodations

Fairfield Inn by Marriott — Knoxville Airport
126 Cusick Rd.
Alcoa, TN
(800) 804-6835

Hampton Inn—Knoxville Airport

148 International Ave.
Alcoa, TN
(865) 983-1101

Courtyard — Knoxville Airport

141 Furrow Way
Alcoa, TN
(865) 977-8333

Course Content

ISOLATION METHODOLOGY

INDOOR MOLDS

HEAT RESISTANT MOLDS

ASCOMYCETES

DEUTEROMYCETES

PENICILLIUM AND ASPERGILLUS

SPOILAGE AND MYCOTOXINS