



Date:

Wednesday, February 14th, 2018

Title:

Cheese Safety

Speaker:

Dr. Art Hill, Professor and Chair, Department of Food Science, University of Guelph

Abstract:

This presentation characterizes risks associated with diverse cheese making processes and suggests several risk management priorities for cheese making: varieties with minimum or ripened pH > 5.6, surface ripened varieties, better understanding of heat treatments in risk assessment and mitigation strategies, cross contamination in food service and retail stores, micro-processors, and some traditional practices such as back slopping.

Biography:

Art completed a BSc in Agr (spec Dairy Science) and both MSc and PhD in Food Science at Guelph and joined the faculty at Guelph in 1986. Art has served in various administrative and leadership roles on campus, including President of the University of Guelph Faculty Association. He is currently Chair Department of Food Science. Art's research relates to dairy science and technology, especially cheese science, including cheese safety. Art has a long history of technical support for the Food Industry and is currently overseeing the development of the Guelph Food Innovation Centre, including the Guelph Food Academy, as an outreach arm of the Department of Food Science.