MYCOKEY Workshop – Training Course 2017
Strategies for minimization of mycotoxins and toxigenic fungi in food chains
16-19 October 2017
Institute of Sciences of Food Production, Bari

Instructors:
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PROGRAMME

Monday, 3 October 2017
8.30 am  Welcome address
9.00 am  Overview of toxigenic fungi and relevant mycotoxins in the food chain (AL)
9.45 am  Mycotoxin monitoring: methods, occurrence, regulation (MH)
10.30 am  coffee break
10.45 am  Identification and taxonomy of toxigenic *Fusarium* spp. (AM/LP)
11.45 am  Molecular genetics of toxigenic fungi (CW)
12.30 pm  Molecular detection of toxigenic fungi + Intro lab mol (AS)
1.00 pm  lunch
2.30-5.30 pm  LAB group A: PCR chemotypes + gel prep
               LAB group B: Morphological identification of main toxigenic *Fusarium* spp.
Tuesday, 17 October 2017

9.00 am  Identification and taxonomy of toxigenic Aspergillus spp. (GP)
9.45 am  Identification and taxonomy of toxigenic Penicillium spp. (GP)
10.30 am  coffee break
10.45 am  LAB group A: Morphological identification of main toxigenic Fusarium spp.
          LAB group B: PCR chemotypes + gel prep
1.00 pm  lunch
2.30-5.30 pm  LAB group A: Gel loading + LAMP assay
              LAB group B: Morphological identification of main toxigenic Aspergillus spp. and Penicillium spp.

Wednesday, 18 October 2017

8.45 am  Cropping factors: the key for sustainable mycotoxin management in cereals (SV)
9.30 am  Prevention in the field – use of fungicides (RB)
10.00 am  Breeding for resistance (RB)
10.30 am  coffee break
10.45 am  LAB group A: Morphological identification of main toxigenic Aspergillus spp. and Penicillium spp.
          LAB group B: Gel loading + LAMP assay
1.00 pm  lunch
2.30-5.30 pm  Lab group A + B: PCR & LAMP results and discussion

7.00 pm  Workshop Dinner

Thursday, 19 October 2017

9.00 am  Alternative control methods for toxigenic fungi (DS)
9.45 am  Biological strategies for control of toxigenic fungi and mycotoxins (CA)
10.30 am  coffee break
10.45 am  Provisional models (PB)
11.30 am  Remediation - Physical and chemical methods (GA)
12.00 am  Remediation - Biological methods (FF)
12.30 am  Questionnaire to participant for course evaluation
12.45 am  General discussion and Closing