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Jose Inaki Alava Marquinez

Basque Culinary Center –Mondragon University SPAIN

A moster live in my kitchen!

Fermentation, cultures of microorganisms, pasteurization, sterilization and many other scientific processes which have their origin in many culinary processes, that are more or less handmade. Today, where biotechnology and microbiology are part of our daily lives, we have to look at the microbiology in our kitchens. When a popular chef on TV, mixes a salad with dirty hands, we never ask any questions on whether it is right or not. These last couple years, our group has been focused on microbiology in the kitchen. Surprisingly, we have found a high quantity of undetected microorganism on, restaurant menus, cutting boards, chef's hands, clothes and accessories. Theoretically modern hygienic procedures ensure the safety of food, in the kitchen of homes and restaurants, but every day, we listen to news about food contamination illnesses. We do not understand why, but a monster is living in our kitchens.

Biography

Dr.J. Iñaki Álava (M) – Born in Caracas (Venezuela) (1960). He obtained his first degree in Chemistry (MSc) at the University of Basque Country (Spain) in 1981. He moved in 1982 to the Research & Development at the Ramon y Cajal Hospital (Madrid -Spain), performing toxicology research granted by the Spanish Research Council. During the period of 1983 to 1986, he worked in the pharmaceutical company ALTER as a research scientist, participating in the development of new pharmaceutical products. He continued at the Cell Culture Unit in the Haematology Dpto., in the Ramon y Cajal Hospital (Madrid - Spain) for a period of 3 years. He obtained a doctorate (PhD) in Biochemistry by the University of Alcalá de Henares (Madrid) in 1989. During the period from 1988 to 1991 he was Technical Manager of the consultant Company SEIC. Since 1991, Dr. Alava is a member of the research staff of Health Unit at INASMET-Tecnalia As part of the research staff, has participated and led a relevant number of international projects in Biomaterials field and is author of more than 40 scientific papers and member of many scientific societies. Until 2011 is staff of Basque Culinary Center as Doctor Professor of Mondragon University.

ialava@bculinary.com