

The Minnesota Chromatography Forum Presents...

Beginning Gas Chromatography

March 13th-15th, 2012

Presenting MCF's three-day workshop in beginning gas chromatography

This popular course is back for another year! Taught by Dr. Jean-Paul Schirlé-Keller of the University of Minnesota Food Science Department and Rick Rossiter of 3M's Corporate Research Analytical Laboratory, this workshop is offered to provide introductory training in the application of GC to practical analytical problems in industry and testing laboratories. Morning lecture sessions will be followed by afternoon laboratory sessions to provide students with valuable "hands on" training with instrumentation in one of the University of Minnesota's food science laboratories.

Instructors: Dr. Jean-Paul Schirlé-Keller (Dept. of Food Science, U of MN) and Rick Rossiter (3M, Corporate Research Analytical Laboratory)

Date/Time: **March 13th-15th, 2012; 8:00am – 5:00pm – note the rescheduled date!**

Location: University of Minnesota, Saint Paul Campus
Food Science & Nutrition Building – **Room 23**
1334 Eckles Avenue (Corner of Eckles and Commonwealth)

Tuition: \$750 per person

Course Outline

Day One

Morning:

Gas Chromatography Overview
Columns
Oven and Inlets

Afternoon:

Laboratory Exercises

Day Two

Morning:

Detectors
Optimization &
Qualitative Analysis

Afternoon:

Laboratory Exercises

Day Three

Morning:

Quantitative Analysis
Troubleshooting

Afternoon:

Laboratory Exercises

Registration deadline is March 2nd, 2012. Class size is limited so register early.

Forms for registration can be found online at <http://www.minnchrom.com/>

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Meet the Instructors...

Dr. Jean-Paul Schirlé-Keller

Dr. Schirlé-Keller completed his Ph.D. under Dr. Gary Reineccius at the University of Minnesota (Department of Food Science and Nutrition). His studies focused on understanding food flavor using liquid and gas chromatography.

After graduation, Dr. Schirlé-Keller set up and operated the flavor analysis and research laboratory at the Pillsbury Company. After leaving this position, he started Spectra Flavor & Fragrance Research (SFFR), a consulting business dealing essentially with flavor issues. This new venture lead him to collaborate very closely with Dr. Reineccius at the University of Minnesota where he kept on developing an in-depth understanding of gas chromatography.

Over the past 22 years, Dr. Schirlé-Keller has worked with liquid and gas chromatography interfaced with multiple detectors. Through his tenure at Pillsbury and SFFR, he was called upon to teach short courses and lectures in the field of gas chromatography, flavor analysis and troubleshooting. However, he remains very involved with the practical side of gas chromatography through his tutoring of students and guest researchers at the U of MN.

Richard C. Rossiter M.A. [Oxon]

Rick holds a Masters degree from University College, Oxford, where he studied Chemistry. He held a post as a high school chemistry teacher in the U.K for 10 years, but then he married a woman from Minneapolis and moved to the US. He has worked with 3M, in the Corporate Research Analytical Laboratory, since 1983.

Rick's current position is that of Advanced Research Specialist in the separations area. He has a wide-ranging experience of solving 3M problems through the use of gas chromatography, liquid chromatography, capillary electrophoresis and size-exclusion chromatography. He has been an MCF member since 1985.

During the last 20 years Rick has also enjoyed using his teaching expertise in many of the 3M Science Encouragement activities, for 3M Technical Development, and as an adjunct instructor in chromatography at what was then known as the St Paul Technical College.

For **registration information and questions** contact Jan Jopke at ccsevents@comcast.net

For **course content information** contact Jean-Paul Schirlé-Keller at jpsk@spectraflavor.com

The registration form can be found online at <http://www.minnchrom.com/>

Lunch, as well as refreshments for morning and afternoon breaks, are provided each day. Please note any dietary restrictions on your registration form.

Parking is available in a nearby pay lot (Lot S-101, \$4.00/day, cash or check only).

Visit <http://www1.umn.edu/twincities/maps/FScN/> for more information about the location, available parking and to map directions from your address.