

*Register Now!*

To register for this free course you must mail or fax this completed registration form to:

Rutgers Food Innovation Center  
450 East Broad Street  
Bridgeton, NJ 08302  
Fax: 856-459-3043

Choose one of four separate offerings:

- |                       |                                      |
|-----------------------|--------------------------------------|
| ___ Orientation /GMPs | Feb. 20, 2009<br>9:00 am to 12:00 pm |
| ___ Orientation/GMPs  | Feb. 20, 2009<br>1:00 pm to 4:00 pm  |
| ___ Orientation /GMPs | April 7, 2009<br>9:00 am to 12:00 pm |
| ___ Orientation/GMPs  | April 7, 2009<br>1:00 pm to 4:00 pm  |

Name: \_\_\_\_\_

Address: \_\_\_\_\_  
\_\_\_\_\_

Phone: \_\_\_\_\_

Email: (We will send an email reminder) \_\_\_\_\_

If Employed— Employer Name: \_\_\_\_\_

Employer Address: \_\_\_\_\_

Job Title: \_\_\_\_\_

Signature: \_\_\_\_\_  
\_\_\_\_\_



**Food Industry Training & Science  
“FITS” Grant**

**Gloucester County College**

is pleased to partner with

**Rutgers Food Innovation Center**

to offer training and skills upgrading to individuals pursuing entry level employment in the Food Production Industry.

This program is made possible through funding provided by the U.S. Department of Labor, Community-Based Job Training Grant. For a limited time only we are able to offer these courses at no cost to participants. However, space is limited and available on a first-come, first-serve basis. You must register in advance.

Don't delay — sign up today!

Registration information is included with this brochure.

For more information contact:

**Rutgers Food Innovation Center  
856-459-1900, Ext. 4517**

**Or Gloucester County College  
856-468-5000, Ext. 5516**

**Food Processing Orientation  
Good Manufacturing Practices**

**Training and Skills Enhancement**



**GLOUCESTER  
COUNTY COLLEGE**

learning for real life

In partnership with:

**Rutgers Food Innovation Center**

**RUTGERS**

New Jersey Agricultural  
Experiment Station



**FOOD INNOVATION CENTER**  
Resources and Solutions for Business Growth

**Free Training for  
Potential Employees**

**In the Food Production Industry**

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## **CAREER OPPORTUNITIES IN FOOD PRODUCTION**

The New Jersey Department of Labor listed food technology and food processing as demand occupations for all counties in New Jersey. As a sector, the nation's food production industry provides the link between agriculture, where raw materials are grown and harvested, and retail outlets, where products are sold.

Hundreds of food production facilities exist in and around Gloucester and Cumberland Counties. Potential entry-level jobs exist for those individuals with pre-requisite skills and training.

To meet the needs of entry level jobs in the food production and processing industry, Gloucester County College, through funding provided by the United States Department of Labor Community-Based Job Training Program, has partnered with the Rutgers Food Innovation Center to provide a unique training program for potential employees in this field.



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Training sessions are held at:

Rutgers Food Innovation Center  
450 East Broad Street  
Bridgeton, NJ 08302

### **WHO SHOULD ATTEND?**

Individuals who seek entry-level employment in the food processing and production industry, or current food production employees needing a refresher in all aspects of plant production.

All participants completing the three hours of training receive a certificate of course completion. A proficiency exam will be given at the end of the training session to determine program mastery. Those individuals passing the proficiency exam will receive an additional certificate.

Choose the dates/times that work best for you!

The training covers two essential areas: Food Processing Orientation and Good Manufacturing Practices. Our instructor, Ms. Donna Schaffner, holds a Master's Degree in Food Science & Technology and brings a wealth of experience and knowledge to the program.

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## **FOOD PROCESSING ORIENTATION**

This segment introduces participants to the regulatory requirements, safety practices, and production monitoring of the food processing industry. Participants will gain a better understanding of the food manufacturing environment, how they can be an integral part of the business, and how their role is vital to the company and their own livelihood. The course provides a brief overview of items that food processing plant employees should know about Environmental Awareness, current Good Manufacturing Practices, Food Safety and Sanitation, HACCP, Allergens, Bioterrorism, Equipment Calibration and Quantitative Measurement methods and calculations.

### **GOOD MANUFACTURING PRACTICES**

Good Manufacturing Practices (GMPs) are a set of rules mandated by federal regulation for any facility manufacturing food. These rules are designed to protect our food supply from contamination or adulteration and cover everything from basic hygiene and sanitation to packaging and shipping.

Violation of GMP rules can result in not only causing illness or injury to customers, but also can result in fines and loss to business due to product recall.

This seminar covers the basis for these guidelines along with details of how to apply these rules in daily operations.

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