



Rutgers Food Innovation Center
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PRESS RELEASE

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**RUTGERS FOOD INNOVATION CENTER ANNOUNCES NEW
FOOD INDUSTRY TRAINING PROGRAM**

Bridgeton, N.J.—The Rutgers Food Innovation Center (FIC) has launched a national educational program consisting of in-class and on-site food safety training, online business planning courses and on-demand videos, and an array of specialized services targeted at the food industry. These educational resources are designed for food industry employers and employees, food business entrepreneurs, as well as community farm market participants and organizers. Lou Cooperhouse, Director of the Rutgers Food Innovation Center, indicates that “The Rutgers Food Innovation Center has received considerable interest from entrepreneurs and established businesses regarding the availability of a wide variety of education and training programs in the food industry, as these did not exist. These classes are now available online, in-class and on-site to meet the personalized needs of our clients. These new programs allow us to expand the reach of our Center to food businesses throughout New Jersey, and our online classes can be of great value to entrepreneurs worldwide.” According to Diane Holtaway, Associate Director of Client Services at the Food Innovation Center, “The learning curve for growing a successful business never flattens out. Business owners recognize the need for continuous education and our food industry training program is designed to meet that demand.”

The Food Innovation Center now offers in-class and on-site food safety training courses appropriate for all employees working in the food industry. [Three-Hour Short Courses for the Food Processing Industry](#) covers an array of important food safety topics in a time-conscious format. Course titles include: Good Manufacturing Practices & Personnel Hygiene; Microbiology of Food-borne Illness; Sanitation, Allergens & Cross-contamination; Food protection & Bioterrorism; Traceability, Paperwork & Audits; Introduction to SQF certification; Introduction to HACCP; and Conducting an Annual Re-assessment of HACCP. The Center also offers [Intensive Hand-On Food Safety Training](#), a curriculum of eight-hour classes for those who are looking to cover similar topics in a more hands-on format. The FIC also offers [HACCP Certification Training](#), a two-day HACCP certification program for up to 10 employees within a company. Said one attendee of the HACCP Certification class, “The course was designed very well, to the point, and hit all the important factors of the

subject matter. The instructor's career experiences really helped to make certain processes and information easier to grasp. I will be happy to tell other businesses about my experience at the Food Innovation Center.”

In addition to these educational courses and training programs, the Food Innovation Center provides a variety of [Specialized Services](#) that are completely customized to suit the needs of the individual company. These services include on-site reviews to help companies prepare for a third-party audit, or enhance the food safety and shelf life of their products. The Center can assist companies with HACCP plan review, business mentoring and technical issues, on an individualized basis.

The Food Innovation Center has also introduced a series of online and on-demand courses for entrepreneurs in the food industry. This includes [Food Business Basics](#), a series of three online courses that provide new food processors with the practical guidance they need to launch or expand a food business. For small, established food companies, the [Growing Your Business](#) series provides on-demand videos of five seminars sponsored by the Food Innovation Center. Each presentation features distinguished industry experts that provide insights into areas such as product development, market trends and business and marketing plans. The Center also offers [Farmers Market Best Practices](#) that provides two comprehensive, online courses on how to establish, maintain, and grow successful farmers market operations. These are designed for Farm Market Farmers and Vendors, and for Sponsors and Managers.

The Rutgers Food Innovation Center is an economic development program and business incubator of the Rutgers New Jersey Agricultural Experiment Station. The FIC focuses on the specific needs of the food industry entrepreneur, and provides a broad array of resources and programs to meet their needs. It recently received worldwide recognition, as the National Business Incubation Association (NBIA) named the Rutgers Food Innovation Center “Incubator of the Year”, in its Manufacturing and Services Category.

For further information about these educational resources, or to learn about the Rutgers Food Innovation Center, call 856- 459-1900 or visit the Center's website at www.foodinnovation.rutgers.edu.

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About Rutgers Food Innovation Center

The Rutgers Food Innovation Center is a unique business incubation and economic development accelerator program that provides business and technology expertise to small and mid-sized food and agribusinesses in New Jersey, and utilizes its outreach capacity to reach the food industry throughout the nation. Clients include farmers and cooperatives, startup food companies, existing small and mid-sized food establishments and retail and foodservice markets. The center's new 23,000-sq.-ft. food incubator facility enables the marketing, development and distribution of new products for the center's clients, and the evaluation of new technologies and processes. FIC is a research and extension center of Rutgers New Jersey Agricultural Experiment Station. Further information can be found at www.foodinnovation.rutgers.edu