

Hands-On Food Safety Training Program

for the Food Processing Industry

June 17-19 & 24-26, July 15-17 & 22-24,
August 5-7 & 12-14, and September 14-16 & 21-23

The Rutgers Food Innovation Center is now offering a series of “Hands-On Food Safety Training” classes. These classes are essential for anyone interested in, or presently working in or for, the food processing industry. The series consists of six, full-day classes over a period of two weeks. For more information about these classes, and to see if they’re appropriate for your company’s personnel, please contact Dianne at carbonetta@njaes.rutgers.edu.

WEEK ONE MODULES

Module 1:

“Good Manufacturing Practices”

Instruction for following GMPs is supplemented with “best practice” advice on employee hygiene, environmental sanitation & testing needs, and product storage & handling practices.

Module 2:

“Microbiology & Sanitation”

This module presents major causative agents for foodborne illness, describing how their growth and multiplication are effected by in-plant environmental conditions, employee hygiene and personnel practices with advice for minimizing the threat.

Module 3:

“Allergen Control & Cross-contamination”

Learn how to identify, properly label and handle allergen materials in the processing plant, emphasizing equipment, areas, and employee practices that commonly cause cross-contamination issues.

WEEK TWO MODULES

Module 4:

“Bioterrorism & Food Security”

This module reviews past acts of food bioterrorism and recommendations for activities that could decrease risk while emphasizing everyday employee practices and areas of the plant that are most vulnerable.

Module 5:

“Application of HACCP”

Receive an overview of Hazard Analysis & Critical Control Points Concept (HACCP) principles with emphasis on the day-to-day safe operations of a food processing plant.

Module 6:

“Documentation, Paperwork & Audits”

This module discusses record-keeping basics and the paperwork required to track materials from receiving through processing to finished items, and how an internal “audit team” functions to improve these activities.