



Meat & Poultry

April 13-15; Sept. 14-16, 2010 **Developing & Implementing HACCP for the Meat & Poultry Industry, Athens, GA.** This workshop is designed to establish or improve an in-plant HACCP (food safety) program; it is geared for supervisory level employees to receive **HACCP certification**.

Feb. 1-4, 2010 *Procesamiento avícola: Actualización en Calidad, Inocuidad y Valor-Agregado* [Poultry Processing, presented in Spanish], Athens, GA. The program will cover good farming practices, nutrition and handling of poultry before slaughter, with primary and secondary processing methods. Food safety, HACCP, marination and value-added processing methods for poultry meat will also be featured.

June 22-25, 2010 **Poultry & Meat Marination Short Course, Athens, GA.** This four-day intensive short course, consisting of lectures and demonstration, will cover the science of marinade retention in muscle, marinated product shelf life extension, and systems and procedures for marination, packaging and quality assurance.

Oct 12-13, 2010 **Advanced HACCP Training for Meat & Poultry Producers, Athens, GA.** This two-day program is designed to improve the validation and verification processes in meat and poultry processing plants, as required by the USDA.

TBA *GMPs & Sanitation SOPs for Meat & Poultry Processors, Athens, GA [in Spanish]*. This new program presented in Spanish will cover the basic good manufacturing and sanitation standard operating procedures in processing plants. Geared to Spanish-speaking line operators and supervisors.

Food Entrepreneurs

2010 Flavor of Georgia

See the website www.caed.uga.edu/ for details on the 2010 Georgia food product contest.



Fresh/Fresh-Cut Produce

Feb. 16-18, 2010 **Fresh Produce GAPs & GMPs for HACCP-based Food Safety Program, Athens, GA.** This three-day workshop is tailored to the grower, packer, shipper and third-party auditor. Participants will learn how to recognize potential hazards in on-farm, packing and shipping operations, and to develop a Food Safety Plan based on science for their specific operations.

May 18-20, 2010 **Hands-On HACCP for the Fresh-Cut Industry, Athens, GA.** This workshop is designed to assist fresh-cut quality control personnel prepare and implement a HACCP Food Safety Plan with hands-on breakout sessions and coaching by food safety experts. **HACCP certification course.**

Food Industry

March 16-19, 2010 **Better Process Control School, Athens, GA.** This four-day short course fulfills the FDA and USDA requirements to certify supervisors in acidification, thermal processing and container closure evaluation operations during canning of low-acid or acidified foods. **A new two-day BPCS for acidified foods and canning in glass is offered Oct. 7-8, 2009, 2010 dates TBA.**

June 8-9, 2010 **Avoiding Food Safety Surprises: In-Plant Control of Microbial Contamination for the Food Industry, Athens, GA** This new hands-on lab and lecture short course will examine **principles of sanitation design (NEW!)** as well as effective environmental sampling, methods of testing and interpretation of test results to prevent microbial contamination of food products.

Aug. 3-5, 2010 **Statistical Process Control (SPC) for the Food Industry, Athens, GA.** This three-day workshop for QA, R&D, production and management focuses on how to use statistical data to improve and verify your HACCP program, increase your product safety and maximize your company's profits by improving the efficiency of food processing operations. **A background in statistics is not required.**



Other Food Industry Services

Process Approval Once it is determined that your product and manufacturing processes meet food safety requirements, a "Process Approval" letter to the Georgia Department of Agriculture is issued. A nominal fee is charged.

Nutrition Facts Panel We can provide nutritional analysis of your recipe formulation (strictly confidential) and provide a "camera ready" nutrition facts panel for your product. A nominal fee is charged for this service.

Quality, Sanitation & HACCP Audits These activities are designed to provide insight and evaluation for plant efficiency improvements, regulatory compliance and product safety. These may be followed by a comprehensive workshop for plant management and supervisors to develop total quality management concepts.

Sanitation Workshops Emphasis is on the control of food safety and quality. Course content includes food spoilage, food poisoning and food infection, cleaning and sanitizing, personal hygiene, and basic microbiology.

*Details on registration, fees, lodging, and travel tips for each of our short courses and workshops may be found on the **CALENDAR** at our website www.EFSONline.uga.edu.*



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The University of Georgia's Food Science & Technology Department is nationally recognized for its role in developing and delivering effective food safety training as well as applying research findings to the food industry.

The Food Science Extension Outreach Program applies that research to create workshops and training opportunities for the food commodity industry. Our Extension specialists are internationally known for their expertise and innovation in offering timely instruction in food safety, value-added processing and HACCP programs.

For further information about any of our workshops, please visit our website at www.EFSONline.uga.edu - click on the calendar link to see the latest course schedule and registration information. All courses are open to the public - you do not have to be a resident of Georgia to participate. We look forward to serving you better!

The University of Georgia is an equal opportunity/affirmative action institution and does not discriminate on the basis of race, color, religion, sex, national origin, age, disability or veteran status.

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2010 Food Safety & Processing Training Calendar

*offered by the
UGA Food Science
Extension Outreach Program*



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2010 Workshop Calendar
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Please forward to your
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Coordinator ASAP*