Jan. 29-Feb. 3, 2016 Poultry School en Español [Poultry Processing School, presented entirely in Spanish], Athens, GA. The program will cover 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.

April 26-28, 2016 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.

June 7-8, 2016 Control of Microbial Contamination for the Food Industry, Athens, GA. This hands-on lab and lecture short course will examine principles of sanitation design as well as effective environmental sampling, methods of testing and interpretation of test results to prevent microbial contamination of food products.

Sept. 20-21, 2016 Validating Food Safety in Meat Processing Workshop, Athens, GA. This two-day workshop will cover a broad range of topics from food safety and quality control, sanitation programs, storage, system validation, microbial intervention, and regulatory programs.

Oct. 4-6, 2016 Certification for Food Safety Professionals Workshop, Athens, GA. This 2½-day workshop will cover food safety, sanitation issues, SOPs and SSOPs, personal hygiene, monitoring, verification and validation of HACCP/HARPC/FSMA programs, pathogen control, auditing, trace back and recall plans, and regulatory programs.

2016 Flavor of Georgia
The 10th annual food product contest winners will be announced March 15, 2016 - see details at http://www.flavorofgeorgia.caes.uga.edu/

Feb. 23-25, 2016 Developing & Implementing a Hazard Analysis, Risk-Based Preventive Control (HARPC) Safety Plan for Fresh Produce, Athens, GA. This three-day workshop is tailored to the fresh produce grower, packer, shipper and third-party auditor. Participants will learn about FSMA and how to minimize hazards in on-farm, packing and shipping operations, and to develop a science-based Food Safety Plan for their specific operations. HACCP certification course.

May 17-19, 2016 Hands-On HACCP/HARPC for the Fresh-Cut Produce Industry, Athens, GA. This workshop is designed to assist fresh-cut quality control personnel prepare and implement a HARPC Food Safety Plan with hands-on breakout sessions and coaching by food safety experts. HACCP certification course.

March 15-18, 2016 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.

Nov. 8-10, 2016 Better Process Control School for Acidified Foods, Athens, GA. This 2½-day BPCS is geared specifically for acidified foods and canning in glass, and includes a FREE hands-on training lab for proper use of food safety testing equipment, canning procedures, and record keeping.

July 26-28, 2016 HACCP for Nut Processors, Athens, GA. A 2½ day food safety and HACCP certification course specifically designed for the nut industry, to teach safe handling and processing practices for nut product manufacturers.

April 5-6, 2016 Starting a New Food Business in Georgia, Athens, GA. This in-depth, two-day training course concentrates on federal and state regulations, food safety, product testing, record keeping, and processing issues involved with putting a food product on the market.

Food Entrepreneurs

Other Food Industry Services

Process Approval The Georgia Department of Agriculture requires a letter of process approval for low acid or acidified foods such as pickles, salsa, BBQ sauces. We examine your process to determine it meets food safety requirements, test your sample products, and assist you in meeting FDA and GDA standards before issuing this letter. 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.

Product Classification & Testing [pH, Brix and water activity (A_w)] can be done on your product for a nominal fee.

Quality, Sanitation & HACCP Audits These on-site activities are designed to provide insight and evaluation for plant efficiency, improvements, regulatory compliance and product safety.

Details on registration, fees, lodging, and travel tips for each of our short courses and workshops may be found in the workshop brochures on the CALENDAR at our website http://EFSonline.uga.edu.
The University of Georgia’s Food Science & Technology Department is recognized nationally and internationally 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 http://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!

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