

SPC for the Food Industry

August 3-5, 2010

University of Georgia, Athens, Georgia USA

About the Program

Statistical Process Control (SPC) is a procedure that utilizes control charts and other graphical problem solving tools to provide an effective means of achieving process control. By assuring the quality of ingredients and incoming materials and by monitoring the production processes with graphical control charts, food manufacturers can assure that their processes provide safe products and meet regulatory requirements. Course material is based on common sense and will use industry-based examples to help you see how these powerful, scientifically based, graphical tools can save your processing operation money and increase your profits.

A background in statistics is not required for this course.

Who should attend?

This is a three full-day course targeted to food industry plant owners, plant managers, quality assurance personnel, production management, and HACCP coordinators, as well as third-party auditors of this industry. The program will benefit managers, supervisors and quality assurance personnel for processors, shippers and distributors, assisting them in customizing their own food safety programs. It will also benefit auditors who are charged with assessing these programs.

Using SPC in the Food Industry

This program will also demonstrate how SPC tools can be used to better manage and maintain your food quality and food safety (HACCP) programs. By reviewing your quality data gathered over time, one can better anticipate potential problems with a supplier or a process, and gain a better understanding of the capabilities of that supplier or process to meet specifications.

This course will take a different approach from your standard lecture format. Breakout work groups will be used for participants to solve real-world problems using SPC tools and proven problem solving techniques. This workshop will address both quality and safety issues in food processing operations.

WORKSHOP REGISTRATION

Pre-registration is required before July 16, 2010!

By July 2 - \$600 per person

Late registration (July 16) - \$650 each

Please complete the registration form and mail with a check or money order payable to *The University of Georgia* to the address shown on the registration form. For secure online credit card registration, please click on the credit card link at the SPC entry on our calendar at www.EFSonline.uga.edu.

Registration begins at 8:00 on Tuesday, Aug. 3, and the workshop concludes at 5:00 on Thursday, Aug. 5, 2010. The registration fee includes instruction materials, supplies, two lunches, morning and afternoon refreshment breaks, tuition and certificate. **Lodging, breakfasts and evening meals are NOT included!**

LODGING

Participants are responsible for their own lodging. A block of rooms will be held until July 2, 2010 at the Foundry Park Inn, 295 East Dougherty Street, in downtown Athens. Call (706) 549-7020 or 1-866-928-4367 and request "UG0802" to get special rate of \$90.00 USD per night (2 double or 1 king, plus tax). A shuttle to and from the course will be provided by FPI.

CANCELLATION POLICY

To cancel, make a substitution or verify registration, call the EFS office at (706)542-2574 or email at EFS@uga.edu. No charge for substitutions.

NOTICE: Cancellations received before July 2, 2010, will be refunded, less a \$35.00 handling fee. Cancellations received before July 16 will receive a 50% refund; NO REFUND if cancellation is received after July 16, 2010 or "no show."

Transportation: Airline access to Athens is available into Athens Municipal Airport (via Charlotte, NC) or Atlanta's Hartsfield-Jackson International Airport, which is about 90 minutes away from Athens via ground transportation.

Shuttle service from Atlanta to Athens: Ride the AAA Airport Express shuttle service directly to and from the Foundry Park Inn – for reservations, call 1-800-354-7874 or online at www.aaaairportexpress.com.

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REGISTRATION

Please return by July 2, 2010, to save \$50 on your registration!

SPC Workshop

University of Georgia
240 Food Science Bldg.
Athens, GA 30602-7610

Name of Participant (please print or type)

Preferred name for name badge

Company or affiliation

Mailing Address

City State Zip/Country

Telephone

Fax

Cellular Phone

Email Address

_____ I am registering by July 2, 2010– \$650.00 USD enclosed.

_____ Just in time (by July 16, 2010) – \$700.00 USD

PAYMENT METHOD: Registration fee MUST be prepaid – registration closes on July 16, 2010.

ONLINE CREDIT CARD REGISTRATION: Please go to the calendar at www.EFSonline.uga.edu and click on the link to our secure registration website.

NOTE: A email will be sent to all registrants two weeks prior to the course to confirm that the course will take place. Please do not make your travel arrangements until confirmation is received. EFS is not responsible for any penalties that may be incurred.

NOTE Register three or more from the same company by July 2 to receive a \$50 per person discount on the registration fee.

How can SPC be integrated into quality/safety operations?

- ▶ To stabilize and improve process control
- ▶ To validate process capability
- ▶ To troubleshoot manufacturing problems
- ▶ To reduce costs and achieve consistent weight control
- ▶ To improve yield performance and extend shelf life
- ▶ To validate processes for regulatory compliance
- ▶ To provide documentation to verify a HACCP program
- ▶ To improve ability to meet or exceed customer specifications

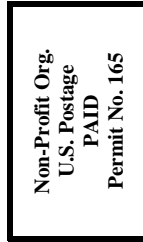
Course Outline (8:00-5:00 daily)

- ▶ Introduction to SPC concepts
- ▶ SPC problem-solving tools – flow charts & control charts
- ▶ Understanding variation
- ▶ Monitoring variation with control charts
- ▶ Interpreting control charts
- ▶ Measuring process capability
- ▶ Setting up a capability study
- ▶ Using SPC computer software programs
- ▶ Decision making based on analysis of information

Lead Instructors

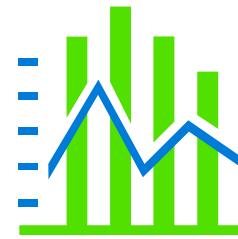
William C. (Bill) Hurst
University of Georgia, Department of
Food Science & Technology, Athens, GA

Robert W. (Bob) Thrash
Process Management Consulting
Kingston Springs, TN

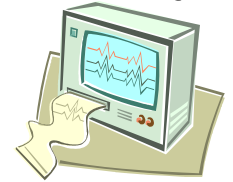


SPC WORKSHOP
University of Georgia
Extension Food Science
240A Food Science Bldg.
Athens, Georgia 30602-2610

*Time sensitive
information –
Please forward to your
QA or HACCP
Coordinator ASAP*



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Sponsored by the

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Extension Food Science Outreach Program
& Department of Food Science & Technology
College of Agricultural & Environmental Sciences
The University of Georgia

and

Process Management Consulting
Kingston Springs, TN