A few days of hard work. A lifetime of success.

The focus of The Food Science & Technology Extension at the University of Georgia is to provide the public and the food industry with unbiased, research-based food safety education. Our workshops and on-site training programs enable businesses in the food industry to develop and implement a food safety or HACCP plan tailored to their own operation, thus minimizing the risk of contamination of their food product by human pathogens.
January 29 - 31, 2019
PREVENTIVE CONTROLS FOR HUMAN FOOD
This course is taught using the standardized curriculum developed by FSPCA to qualify attendees as Preventive Controls Qualified Individuals (PCQI). The goal is to provide participants with the skills and knowledge to design, implement, and maintain a comprehensive food safety plan.

March 19 - 22, 2019
BETTER PROCESS CONTROL SCHOOL (FULL COURSE)
This 4-day course fulfills FDA and USDA requirements to certify supervisors in acidification, thermal processing, and container closure evaluation operations during the canning of low-acid or acidified foods.

April 2 - 3, 2019
STARTING A NEW FOOD BUSINESS IN GEORGIA
This is for any food entrepreneur who is just getting started. It explains federal & state regulations and processes involved with putting a food product on the market.

April 23 - 25, 2019
DEVELOPING AND IMPLEMENTING HACCP FOR THE MEAT & POULTRY INDUSTRY
This workshop is designed to establish or improve an in-plant HACCP program; it is geared for supervisory-level employees who must receive HACCP certification.

July 30 - August 1, 2019
PREVENTIVE CONTROLS FOR HUMAN FOOD
This course teaches only the acidified portion of the Better Process Control School, and is geared specifically for acidified foods and canning in glass; there is a hands-on training lab for proper use of food safety equipment.

February 5 - 6, 2019
PACKING HOUSE HACCP

February 15 - 19, 2019
POULTRY SCHOOL EN ESPANOL
This course is entirely taught in Spanish and covers the handling of poultry before slaughter, food safety, HACCP, marination and value-added processing methods.

September 10 - 12, 2019
VALUE ADDED MEAT AND POULTRY PROCESSING
This workshop covers food safety, sanitation issues, SOPs and SSOPs, personal hygiene, verification and validation of HACCP and Preventive Control programs, pathogen control, auditing, trace back and recall plans, and much more.

October 8 - 10, 2019
CERTIFICATION FOR FOOD SAFETY PROFESSIONALS