

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.



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**WORKSHOP  
TRAINING CALENDAR  
2018**





FEBRUARY 2-7, 2018

## **POULTRY SCHOOL EN ESPANOL**

This course is entirely taught in Spanish and covers the handling of poultry before slaughter, food safety, HACCP, margination and value-added processing methods.



FEBRUARY 20-22, 2018

## **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 20-23, 2018

## **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 24-26, 2018

## **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.



MAY 1-2, 2018

## **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.



MAY 15-17, 2018

## **PREVENTIVE CONTROLS FOR THE FRESH-CUT PRODUCE INDUSTRY**

As with the course for Human Food, this workshop certifies attendees as a PCQI and is taught using the FSPCA curriculum, but with additional examples for the fresh-cut produce industry.



JUNE 26-28, 2018

## **PREVENTIVE CONTROLS FOR NUT PROCESSORS**

This course will also certify attendees as a Preventive Controls Qualified Individual and is taught using the same FSPCA curriculum, but with more emphasis and examples for nut processors.

SEPTEMBER 18-20, 2018

## **POULTRY PROCESSING & SAFETY**

This covers the science of value-added processing and marination of poultry, systems and procedures for product development, ingredient and flavor technology, cooking, packaging, and troubleshooting.



OCTOBER 9-11, 2018

## **CERTIFICATION FOR FOOD SAFETY PROFESSIONALS**

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.



NOVEMBER 6-8, 2018

## **BETTER PROCESS CONTROL SCHOOL (ACIDIFIED FOODS)**

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.