



## Meat & Poultry

**Jan. 29-30, Apr. 1-2, Sept. 9-10, 2008 Developing & Implementing HACCP for the Meat & Poultry Industry, Athens, GA.** This two-day workshop is designed to establish an in-plant HACCP (food safety) program; it is geared for supervisory level employees to receive **HACCP certification**.

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**See also the new short course  
*In-Plant Control of Microbial Contamination  
for the Food Industry*  
in the next column!**

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**July 15-17, 2008 Poultry & Meat Marination Short Course, Athens, GA.** This three-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. 7-8, 2008 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. Hands-on working groups learn better methods of gathering data, ways to integrate the data into decision-making tools to improve the quality of the product and increase profits.

## Food Entrepreneurs

**May 29 in Athens, Summer (TBA) in Tifton**

**Starting a New Food Business in Georgia** A one-day seminar on food safety and the legal requirements for operating a food business in the state of Georgia. Other short courses are being developed!

## *2008 Flavor of Georgia*

See the FOG website [www.caed.uga.edu/fog08/](http://www.caed.uga.edu/fog08/) for this year's winners announced at the Georgia Ag festivities March 18 in Atlanta.



## Fresh/Fresh-Cut Produce

**Feb. 12-14, 2008 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 20-22, 2008 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** included

## Food Industry

**March 11-14, 2008 Better Process Control School, Athens, GA.** This four-day short course fulfills the FDA and USDA requirements to certify supervisors of acidification, thermal processing and container closure evaluation operations during canning of low-acid or acidified foods.

**June 18-19, 2008 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. 12-14, 2008 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 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 Labels** We can provide nutritional analysis of your recipe formulation (strictly confidential) and provide a "camera ready" nutrition facts label 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](http://www.EFSONline.uga.edu).*



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 and HACCP programs.

For further information about any of our workshops, please visit our website at [www.EFSonline.uga.edu](http://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!

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2008 Workshop Calendar  
Food Science Extension Outreach Program  
240 Food Science Bldg., UGA  
Athens, GA 30602-7610

# 2008 HACCP & Food Safety Training Calendar

*offered by the  
UGA Food Science  
Extension Outreach Program*



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