

Food Manufacturers Workshop Series

HACCP Training for Food Manufacturing

Join us for a three-day basic HACCP training course with emphasis placed on non-meat commodity groups.

This course is accredited by the International HACCP Alliance and meets specifications established by FDA and USDA.

For more information and registration details go to: http://www.fshn.hs.iastate.edu/angela-shaw-foodsafety/haccp-short-course/

Food Microbiology Industry Short Course

Join us for a two-day food microbiology training for the food industry.

A combination of lectures with hands-on laboratory segments will give attendees an understanding of methods used to detect and enumerate spoilage organisms and food-borne pathogens.

For more information and registration details go to: http://www.fshn.hs.iastate.edu/angela-shaw-food-safety/ food-microbiology-industry-short-course/

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lectures with hands-on laboratory segments. Course combines



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March 26-27th, 2015

Food Microbiology Industry Short Course

Course meets specifications established by the FDA and USDA.



\$352

April 23-25th, 2015

Department of Food Science and Human Mutrition 2312 Food Sciences Building

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Development and Implementation of HACCP

Online tools include:

Two 1-hour videos (4 segments)

that keep food safe.

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schools, community gardens and Intended as a training tool for K-12

modules educate students, teachers, university farms, these brief online fundamental agricultural practices volunteers and employees about

Activities

Quizzes

Instruction Guide

safety should take Full Day Good Management and leaders of food

Agricultural Practices Course

Ames, IA 50010-2046 2150 Beardshear Hall IOWA STATE UNIVERSITY_{TM}
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Issued in furtherance of Cooperative Extension work, Acts of May 8 and June 30, 1914, in cooperation with the U.S. Department of Agriculture. Cathann A. Kress, director, Cooperative Extension Service, lowa State University of Science and Technology, Ames, Iowa.

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Sponsors:

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IOWA STATE UNIVERSITY Extension and Outreach

Extension and Outreach

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ISU Linn County Extnesion 383 Collins Road NE, Suite 201, Cedar Rapids, IA

GOOD AGRICULTURAL PRACTICES

Level 1 KNOW Monday, March 2nd | 9 AM – 4 PM

Level 1 provides an overview of GAP fundamentals and optional web-based modules about basic food regulations and food microbiology. Farmers who provide food direct to consumers through community-supported agriculture (CSA), farmers' markets, or are considering retail food service sales will be trained in good agriculture best practices and market considerations. Workshop includes an educational packet and a working lunch.



Level 2 SHOW Tuesday, March 24th| 9 AM – 4 PM

Level 2 covers developing your own *On-Farm Food*Safety Plan and how to use and document GAPs in your operation. If you are considering sales to retail foodservices, such as grocers, restaurants, hospitals, and other institutions OR adding value to fresh produce and selling products in a convenient form — this workshop is for you! Completion of this workshop will provide food safety assurances to potential buyers. Workshop includes an educational packet and a working lunch.

Most consumers consider locally grown food to be fresh, healthy and—possibly even more important to the farmers who grow it—safe.

Farmers of all sizes of fruit and vegetable operations are learning more about on-farm food safety practices and the documentation to ensure that what they bring to the farmers markets and CSAs is as safe as possible.

Reasons why YOU should attend:

- The 2010 Food Safety Modernization Act may change how produce you grow should be handled.
- Plan to prevent and/or eliminate food borne bacteria from entering your food supply!
- Learn and understand documentation and traceability for your farm.
- Learn to recognize food safety hazards in your farm operation from field to harvest to market.

and restaurants

Increase your farm's reliability, giving you an advantage in marketing to grocers

COST



Vorkshop	Registration	form*
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Name		 ***************************************
Name of Farm		
Address		
City		
State		
Phone		 ***************************************
E-mail		

Yes! Sign me up for e-news updates!

e	gister	me/us	for	these	workshops:	Sigr

up for one or BOTH (March 2 and 24th) workshops. Mail form or Online at http://bit.ly/IOWAGAP

__ March 2, 2015

\$25/ 1 person

includes 1 lunch + 1 educational packet

\$10/additional person

_ March 24, 2015

\$25/1 person

includes 1 lunch + 1 educational packet \$10/additional person

\$10/additional person

__ BOTH

\$40/1 person includes 2 lunches + 2 educational packets \$60 for 2 people

TOTAL amount due

\$____

Make checks payable to lowa State University