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December 1 and 2, 2011
Practical Food Microbiology
Understanding the what, how, when & why of food pathogens
Aseptic Only
Full Series
Better Process Control School
Demystifying Kosher
Using Kosher food production to enhance your business
New!
October 10, 11 and 12, 2011
HACCP Plan Development for Food Processors
Hands-On Workshop!

November 15, 16, 17 and 18, 2011
October 24, 2011
Better Process Control School
Full Series
Practical Food Microbiology
January 18 and 19, 2012
Office of Continuing Professional Education

RUTGERS
New Jersey Agricultural Experiment Station

HACCP Plan Development
for Food Processors
October 10, 11 and 12, 2011

$895 before 9/26; $945 after; $845 multiple
Course Code : LF0403CA12

No company can afford to have a sub-standard Hazard Analysis Critical Control Point (HACCP) plan. Just how good is yours?
This hands-on course teaches you how to write and implement an intelligent and effective HACCP plan. Because you learn HACCP planning best by doing it, you will actually write a plan in class.

Working in small groups, through hands-on exercises, you will complete, discuss and critique worksheets to:
• Conduct a hazard analysis
• Identify critical limits for each control point
• Describe monitoring procedures and corrective actions
• Define your methods for verifying your system is working
• Create methods for validating that your product is safe
• Clarify the necessary components for a successful plan
• Develop implementation procedures for your plan

Under the guidance of Rutgers University’s Dr. Donald Schaffner and Dr. Karl Matthews, you will learn how to gather and organize the information you need, so you don’t get overwhelmed by the process.

Over the course of three days, you will learn these key insights:
• The difference between a control point and a critical control point
• How to conduct an insightful hazard analysis of your food process
• Proper flow charting of your process
• Understanding the importance of plan prerequisites
• Intelligent recordkeeping and documentation
• Organizing the information needed for your plan
• Recognizing the key differences between verification and validation
• Competence of producing safe food products for consumer consumption

$995 before 11/1; $1,095 after; $945 multiple
Course Code : LF0703CA12

** NOTE: This is a hands-on, active workshop!**
Practical Food Microbiology
December 1 and 2, 2011
$695 before 11/23; $725 after; $645 after Course Code: LF0401CA12
Understanding the what, when, why & how of food pathogens
If you develop, process, distribute or sell food for a living, there is a bare minimum you need to know about:
• Which pathogens are most likely to cause trouble;
• When/why do they threaten product/customer safety; and,
• How to best manage/control the risks posed by these organisms.

If you have never taken a food microbiology class, we will teach you the most critical points from scratch. When you have, you will learn when and how to use powerful—but often abused and misunderstood—tests, tools and models that were not on the market just five years ago. Learn to make better choices by understanding the limits and applicability of data produced as well as the danger of starting with ill-considered assumptions!

Microbial Ecology: Food safety depends on understanding what conditions encourage microbial growth and what inhibits it.

Pathogens – Gram-negative: The FDA/USDA are hustling to better understand Shiga-toxin producing E. coli (STEC) and Salmonella.

Pathogens – Gram-positive: Listeria monocytogenes has plagued many food manufacturers. We focus on ecology and control.

Spoilage: Yeast and mold are major culprits in food spoilage. Learn how to detect and identify the spoilage processing facilities.

Current Food Safety Issues: Get the latest on the worst outbreaks and what consumers’ GI tracts.

Testing: A good test done wrong can be more dangerous than no testing at all. Know the uses and abuses of microbial testing.

Predictive Models & Quantitative Risk Assessment: Tools of quantification are continually expanding in power and applicability.

Aseptic ONLY
Better Process Control School
January 18 and 19, 2012
$895 before 1/1/12; $945 after Course Code: LF0401CB12
Don’t leave food safety to chance—prepare now to provide your customers with the best and safest product possible.

Low-acid or acidified foods present special challenges to food industry professionals. If not properly packaged and processed, these food items can become contaminated with Clostridium botulinum and other pathogens, resulting in serious illness for consumers. If you are capable of processing for low-acid foods (with a pH greater than 4.6 and water activity greater than 0.85) or acidified foods (in which acid is added to reduce the pH to 4.6 or below), you need to know how to avoid these potentially deadly situations.

In just two days we will cover all the information you need at our Winter Better Process Control School (BPCS). Take advantage of our conveniently scheduled short course to examine your company’s current procedures and improve your food safety practices for the new year! This workshop satisfies the requirements specified in both FDA and USDA regulations for aseptic processors of low-acid and acidified foods.

Our experienced instructors will share their successful strategies for processing and packaging safe foods. After successfully completing this course (including a series of practical exams, you will be granted a certificate of training from Rutgers University and become registered with the Food and Drug Administration.

Our two day program is designed specifically for those who work within the aseptic processing facilities, including:
• Thermal food processing plant staff
• Plant engineers
• Pilot plant personnel
• Aseptic equipment operators
• Contractual obligations personnel
• Packaging engineers
• QA and QC personnel

NEW for 2011!
Demystifying Kosher:
Using Kosher Food Production to Enhance Your Business
October 24, 2011
$299 before 10/10; $325 after Course Code: LF0401CB12
** SWEET! Only $245 with HACCP Plan Development **

Capitalize on the exponentially expanding kosher market by understanding the opportunities and obligations that exist for you.

The kosher food market – from manufacture, to sale, to marketing – has grown 12-fold in the last 50 years. Currently, over 50% of all food products on the supermarket shelf are kosher, and sales are projected to exceed $17 billion by 2013.

Whether you are considering becoming kosher, or are looking to optimize your kosher operation, this course will clearly explain the benefits of kosher, what being kosher means to your facility (and your bottom line!), and how it can drive your marketing objectives.

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