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YES, I want to be informed about courses and related information through periodic messages from Rutgers via: (check all that apply)
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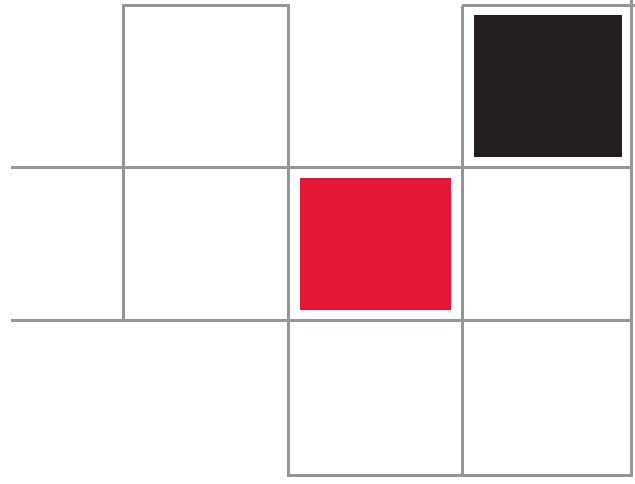
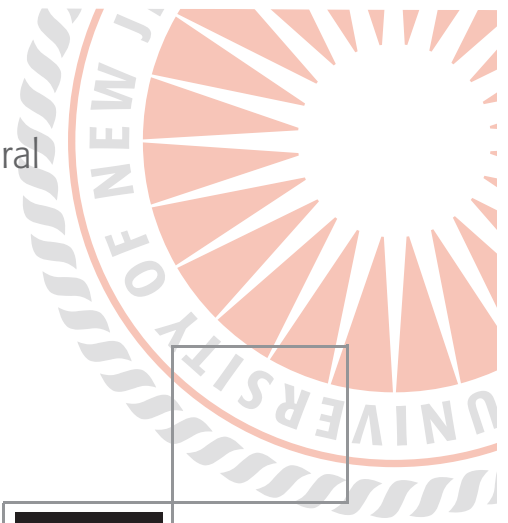
NJAES Office of Continuing Professional Education

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RUTGERS

New Jersey Agricultural
Experiment Station



Better Process Control School

Aseptic Only

March 2 - 3, 2009

Food Safety Microbiology

March 9 - 11, 2009

Office of Continuing Professional Education



FOOD SAFETY MICROBIOLOGY



March 9, 10 and 11, 2009

\$875 before 2/23/09; \$925 after; \$825 multiple

Course Code: LF0401CA09

Microbial contamination can occur at almost any point in the process of food production, storage or preparation. To prevent it, you need to understand why and how microorganisms develop in food and how to eliminate them. In our three-day course, learn the specifics that commonly cause food borne illness; the factors that influence the growth and inactivation of microbes and how to detect those microorganisms rapidly.

Featured Course Topics Include:

- Environmental factors that influence the growth of pathogens and spoilage organisms in food systems
- Updates on the current notorious food pathogens appearing in national headlines
- The tools you need to establish and implement a successful microbiological HACCP (Hazard Analysis and Critical Control Point) system and a review of Good Manufacturing Practices
- Rapid methods for detecting microorganisms in food, including the methodology and the availability of commercial test kits for food systems

Food Safety Microbiology is important for managers and technicians in microbiology labs, Quality Assurance/Quality Control labs and Research and Development departments, health professionals, food service professionals and managers with technical background and practicing microbiologists.

The courses in this brochure have been approved for continuing education credits/hours for Public Health Professionals

Better Process Control School - Aseptic Only - 13.00 CEU's
Food Safety Microbiology - 16.75 CEU's

BETTER PROCESS CONTROL SCHOOL ASEPTIC ONLY

March 2 and 3, 2009

\$895 before 2/16/09; \$925 after; \$825 multiple

Course Code: LF0702CA09

If you are responsible for processing acidified or low-acid foods, you need to know how to avoid potential food contamination scares that evolve from improper packaging and processing. Food items can become contaminated with pathogens, resulting in serious illness for consumers. The Food and Drug Administration set forth regulations to prevent public health problems such as these. Enroll in our 2-day Better Process Control School which focuses primarily on Aseptic and Acidified food processing and provides you with the tools of why these regulations are important, proper processing techniques and the science behind it.

Our Better Process Control School provides the practical application of the principles set forth by these regulations. After successfully completing the course and practical exams which must be passed with a 70% or higher, you will be granted a certificate of training from Rutgers University and become registered with the Food and Drug Administration.

Featured Course Topics Include:

- Aseptic Processing and Packaging Systems
- Food Plant Sanitation
- Food Container Handling
- Principles of Thermal Processing
- Microbiology
- Process Room Instrumentation
- Record Keeping for Product Protection

By law each processor of acidified or low-acid canned foods must operate with a trained supervisor on hand at all times.

Better Process Control School (Aseptic Only) is important for food industry professionals using thermal and aseptic processing as well as manufacturing acidified foods, upper management and owners of food companies who do not have practical experience with processing and regulatory requirements, supervisors of retort operators and closure inspectors, research and development personnel and quality assurance/quality control personnel.

***Don't leave food safety to chance!
Prepare now to ensure that you are providing your
customers with the best and safest product possible!***



Here's what past participants have to say about ...

Better Process Control School - Aseptic Only

"Good pace and knowledgeable speakers!"

"[Instructor] Dr. Schaffner is a very easy to listen to and made learning easy"

"As a newly assigned plant manager, this course was perfect for me to gain a relevant understanding of the requirements for my plant."

Food Safety Microbiology

"Excellent course materials which are extremely relevant."

"Presentations are clear and concise."

"I needed more in-depth knowledge and had specific problems I needed to solve. I knew [by] coming to Rutgers it would be top quality."

"Great presenters! Very knowledgeable ... did a great job of not getting too high over our heads!"

- FOUR CONVENIENT WAYS TO REGISTER -



Phone: 732.932.9271, M-F 8AM - 4:30PM. Please have your Visa, Mastercard or AMEX number ready.



Fax: 732.932.8726, 24 Hours. Please include credit card information or copy of your check, money order or purchase order with your fax.



Mail: Registration Desk, NJAES Office of Continuing Professional Education, Rutgers University, 102 Ryders Lane, New Brunswick, NJ 08901-8519. Please make check payable to: **Rutgers University**



Web: Please visit our website at: www.cpe.rutgers.edu for information.

Payment Policy - All students must have prearranged for payment to be admitted to the class (purchase order, check, VISA, Mastercard, American Express or money order).

Refunds - You may withdraw from this course with a full refund (minus a \$75 processing fee) provided our office is notified at least three (3) full working days prior to the start of the course. Beyond that time, registrants may be responsible for the full registration fee. **Substitutions are welcomed.**

NOTE - In case of adverse weather conditions, we will post information about class cancellations by 6am on the homepage of our website. In the event you do not have access to the internet, please feel free to call 732.932.9271. Course cancellations **will not** be broadcast on the radio.

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