

RUTGERS

New Jersey Agricultural
Experiment Station

CULINOLOGY® 101



Workshop Series Part II
**“Introduction to Food Safety,
Packaging and Sensory
Evaluation”**

August 6 - 8, 2008

Workshop Series Part III
**“Basics of Food Processing
and Food Systems”**

October 29 - 31, 2008



Office of Continuing Professional Education

Research Chefs Association

Culinology® 101, Workshop II: Safety, Regulations, Packaging and Sensory Evaluation of Food

August 6 - 8, 2008 (LF0602CB09)

Fee: \$850 (before 7/23/08); \$875 after; \$825 multiple
RCA Member: \$725

Culinology® is the food industry's most innovative and cutting edge movement, a blend of culinary arts and food technology. Professionals with this combination of abilities are in demand to create the next generation of exciting, high-quality food products. In today's competitive food industry, you need to be up-to-date on developments in this growing field.

The Culinology® series can give you the information and skills that you need to rise to the top of your game! This course is the *second* in a series of four professional technical training programs designed for those in the food product development and preparation industries, including those preparing to become Certified Research Chefs. In this three-day workshop, our team of experienced industry experts will help you explore the basics of food safety, packaging and the importance of sensory evaluation techniques. Specific topics will include:

- **HACCP (Hazard Analysis Critical Control Points):** Including good manufacturing practices, various food borne pathogens and how to keep your products safe for your customers.
- **Packaging and Shelf Life Extension:** Basic introduction to packaging, including materials, methods, testing, real world modeling, modified atmosphere packaging, abuse testing, consumer deliverables.
- **Sensory Test Methods:** The rationale and methods for sensory analysis of foods, determination of appropriate testing methods and practical applications.

Visit www.cpe.rutgers.edu for more information!

PROGRAM AGENDA

Workshop Series, Part II

Day 1 – Wednesday, August 6, 2008

- GMP's, HACCP, Sanitary Practices, & 7 Basic Principles
- Pathogens and Food Safety
- Man-made Contaminants in Foods
- Naturally Occurring Hazards in Foods

Day 2 – Thursday, August 7, 2008

- Packaging and Shelf Life
- Government Regulations and Labeling
- Health and Well-Being
- Biotechnology: Pros and Cons

Day 3 – Friday, August 8, 2008

- Introduction to Sensory Science (all day session)

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

“[Speakers] were energetic and engaging!”

“This whole program was, without a doubt, very, very professionally presented!”

“All of you have done a great service to your students here — we have learned so much! It was a great experience. Thanks so much!”

“A terrific and committed group of professionals that are passionate about culinary arts and food science that take time to share those passions, knowledge and life/work experience.”

Culinology® 101, Workshop III: Basics of Food Processing & Food Systems

October 29 - 31, 2008 (LF0602CA09)

Fee: \$850 (before 10/15/08); \$875 after; \$825 multiple
RCA Member: \$725

Culinology® is the food industry's most innovative and cutting edge movement, a blend of culinary arts and food technology. Professionals with this combination of abilities are in demand to create the next generation of exciting, high-quality food products. In today's competitive food industry, you need to be up-to-date on developments in this growing field.

The Culinology® series can give you the information and skills that you need to rise to the top of your game! This course is the *third* in a series of four professional technical training programs designed for those in the food product development and preparation industries, including those preparing to become Certified Research Chefs.

This 3-day course will introduce chefs to the basics of food processing and food systems. Specific topics will include:

- Low fat, low sugar, and high fat sauces and systems
- Freezing, frying, dehydration, cook chill, sous vide, retort, modified atmosphere, controlled atmosphere, dry and moist heat cooking, aseptic processing, and a review of the latest food processing technologies

For more information on other sessions in the Culinology®, workshops series, contact the Research Chefs Association at (678) 303-3017.



“Culinology®, Defining the Future of Food®, and Research Chefs Association (RCA) are registered trademarks, service marks, and trade names of the Research Chefs Association.”

PROGRAM AGENDA

Workshop Series, Part III

Day 1 - Wednesday, October 29, 2008

- Low Fat/Low Sugar
- Refrigeration and Freezing
- Dehydration
- Novel Food Processing Methods

Day 2 - Thursday, October 30, 2008

- Developing High Fat Systems
- Cook-Chill/Sous Vide
- Roasting/Baking and Microwave Heating
- Thermal Food Processing: Pasteurization and Sterilization

Day 3 - Friday, October 31, 2008

- Modified Atmosphere & Controlled Atmosphere Packaging
- Aseptic Processing
- Frying

SAVE THE DATE

Introduction to Food Science - August 11-15, 2008

Come learn the fundamentals of food science while being introduced to cutting edge concepts, technologies and practices used in today's food industries.

Sensory Evaluation - September 22 - 23, 2008

Learn how to develop your own sensory skills and take advantage of the latest techniques to ensure that your products will succeed in the marketplace.

Visit www.cpe.rutgers.edu for more information!

Who Should Attend?

Rutgers University and the Research Chefs Association have designed this series to be the industry training standard for anyone involved in food research and development. If you want the skills to be a top-notch food development specialist, this training is the single best place for you to start.

Our course will be especially valuable for you if you are:

- A chef with little or no food science background who is interested in Culinology®
- A food research and development professional
- A corporate or chain restaurant chef interested in technical training
- Working toward recognition as a Certified Research Chef.

Note: Candidates for Research Chef Certification must provide the RCA Certification Office with proof that they have achieved specific educational and job experience prerequisites before they will be eligible to take the certification exam. These sessions are offered to provide food science and technology education to culinary professionals who wish to broaden their understanding of these topics, and will better prepare those interested in becoming a Certified Research Chef.

Faculty Coordinators

Jeffrey Cousminer, *Firmenich, Inc.*
Dolf DeRovira, *Flavor Dynamics, Inc.*

Instructors

Mohamed Badaoui Najjar, *Rutgers University*
Dr. Audrey Cross, *Columbia University*
Dr. Mukund Karwe, *Rutgers University*
Cliff Panish, *TetraPak*
Hans Schade, *High Results Solutions*
Eric Sparks, *Park 100 Foods*
Lauren Swann, *Concept Nutrition, Inc.*
Dr. Kit Yam, *Rutgers University*

Registration Information

Registration fees include continental breakfast, coffee breaks, lunch and course materials. Payment must be made prior to the course in order to secure your seat.

Online: www.cpe.rutgers.edu

Phone: (732) 932-9271
Monday - Friday (8:00 am - 4:30 pm)

Fax: (732) 932-8726; Available 24 hours

Mail:
Registration Desk
New Jersey Agricultural Experiment Station
Office of Continuing Professional Education
Rutgers University; 102 Ryders Lane
New Brunswick, NJ 08901-8519

Please make checks payable to: Rutgers University

Cancellation Policy

Registrants may withdraw from a course with a full refund minus a \$50 processing fee provided our office is notified at least three business days prior to the start of the course. Beyond that time, registrants may be responsible for the full registration fee if they register but do not attend. Substitutions are permitted.

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).



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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) e-mail fax

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