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| NJAES Office of Continuing Professional Education Rutgers, The State University of New Jersey 102 Ryders Lane New Brunswick, NJ 08901-8519 Ph: 732.932.9271 Fax: 732.932.8726 Email: ocpe@njaes.rutgers.edu | | | |
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**October 13
2009**

**November 18 - 20
2009**

**December 1 - 4
2009**

Good Manufacturing Practices

HACCP: A Basic Concept for Food Protection

Better Process Control School

New Courses - Fall 2009

Listeria monocytogenes
Learn how to prevent illness and protect your business

ServSafe® Manager Training
A two-day Certification course for Risk Type 3 Food Establishment managers

See inside for details.

Office of Continuing Professional Education



Good Manufacturing Practices
 October 13, 2009 Course code: LF0407CA10
 Fee: \$345 Multi fee: \$295 Late fee: \$365 (after 9/29/09)

In this interactive one day program, come learn practical information about Good Manufacturing Practices. By learning this comprehensive program of sanitary and hygienic practices and the ways to properly implement them, you will avoid food safety problems and grow a healthy business!

- By attending our course you will become familiar with:
- The basics of current GMP regulations and guidelines
 - The importance of controlling environmental hygiene
 - Plant pest control issues
 - Sanitation and personal hygiene
 - Microbes of concern
 - Food bioterrorism

Because successful food processing and food service businesses depend on the use of safe and sanitary practices, you will analyze several case studies relating to real life situations and scenarios.

Our team of instructors from Rutgers University Department of Food Science and Rutgers University Dining Services, through interactive group work and examples, will help you analyze several case studies of food poisoning incidents, focus on the microorganisms that caused them, present recommendations for their control, and introduce the topic of bioterrorism and the FDA requirements for addressing it.

- Past participants appreciate:**
- How well prepared the instructors are
 - How knowledgeable they are on their subject matter
 - How instructors present the information in an easy to understand format

Better Process Control School
 December 1 - 4, 2009 Course code: LF0703CA10
 Fee: \$1,045 Multi fee: \$950 Late fee: \$1,085 (after 11/13/09)

Could your canned food products be vulnerable to contamination? By attending our Better Process Control School, you will learn how you can reduce your susceptibility and minimize your liability.

According to FDA regulations, each processor of low-acid and acidified low-acid canned foods, including pet foods, must operate with a trained supervisor on hand at all times. Similar USDA/FSIS regulations and training requirements are in place for thermally processed meat and poultry products. These regulations are designed to prevent public health problems in these types of foods. Our BPCS teaches the practical applications of the principles underlying these regulations.

- Topics to be presented:**
- Aseptic processing and packaging systems
 - Retort operations
 - FDA Guidelines and regulation compliance
 - Microbiology of thermally processed foods
 - Principles of thermal processing
 - Food plant sanitation
 - Container closure evaluations

This course has been specifically designed for supervisors, quality control technicians, line workers involved in retort operations, aseptic processing and packaging system operators and container closure inspectors at facilities that produce or handle low-acid and acidified canned foods.

Upon successful completion of the course and several exams (with a minimum passing score of 70%), you will be granted a certificate of training from Rutgers University.



Listeria monocytogenes **NEW COURSE!**
November 17, 2009 Course code: LF0401CB10
Fee: \$265 Multi fee: \$255 Late fee: \$275 (after 11/3/09)

Register for this class for the reduced rate of \$175 (almost \$100 off!) if you take this in conjunction with HACCP: A Basic Concept for Food Protection.

Learn about Listeria (*L. monocytogenes*) and how to successfully implement a reduction program to reduce and prevent contamination of products. Because the FDA has a *zero tolerance* policy for Listeria in ready to eat foods, make sure you can identify the signs and know how to prevent them. Participants will leave with a broad understanding of the methods, tools and techniques that can be effectively implemented to reduce the risk of contamination of finished products by *Listeria monocytogenes*.

Learn the effective methodologies to reduce the risk of environmental contamination of a finished product.

Participants will be introduced to what makes a high risk manufacturing area and food safety risk reduction strategy. You will also review the impact of several manageable aspects of production environments. While practices may seem common sense, learn to think how they relate to reducing contamination.

Learn the best practice methods and standards. Learn the proper protocol of microbiological swabbing regimes to validate and verify cleaning standards. Paperwork, corrective actions, water testing, positive release of critical raw materials, hand swabbing, trending and reporting and sanitation review meetings are discussed.

Learn how to internally handle an incident and move forward. If you receive a positive result of contamination you will learn what to implement post-detection. You will learn preventative measures for the future and how to protect your company.

HACCP: A Basic Concept for Food Protection
November 18 - 20, 2009 Course code: LF0403CA10
Fee: \$915 Multi fee: \$855 Late fee: \$955 (after 11/4/09)

Discover the basic concepts of the Hazard Analysis Critical Control Point (HACCP) system and learn what it takes to develop a thorough plan to better support you and your company.

Our hands-on, three-day workshop will take you through the steps and teach you how to create and implement a successful HACCP program. By implementing a successful plan, your facility can avoid the costs and liability associated with food contamination.

HACCP principles help your employees understand the reasons behind your food safety controls, making it easier for them to do their job. It also leads to faster, more thorough product inspections, helping your facility earn a reputation for effective food safety.

Past participants appreciate:

- Very thorough instruction that covered all aspects
- How the course helped them understand how to build a successful HACCP plan
- How valuable the prerequisite programs are to the overall HACCP plan

This workshop meets the educational requirements cited in both the FDA regulation requiring HACCP for sea foods (21 CFR 123) and the USDA rule on Pathogen Reduction and HACCP (9 CFR 304 et al.).

The HACCP strategies presented include those proposed by the National Advisory Committee on Microbiological Criteria for Foods.

Visit our website at: www.cpe.rutgers.edu/food for detailed agenda!



ServSafe® Manager Training Certification **NEW COURSE!**
September 23 and 24, 2009 Course code: LF0410CA10
Fee: \$255 Multi fee: \$245 Late fee: \$275 (after 9/9/09)

Food Service Managers need to know food safety and its critical importance as well as know how to share knowledge with their employees. ServSafe® gives them the tools to do just that. Participants will be able to build upon their existing safe food handling methods with invaluable new processes and techniques for keeping food safe. ServSafe® Manager Training is for restaurant and supermarket managers, food service professionals and anyone who is in need of advanced food safety training.

Effective January 2010, the New Jersey Department of Health and Senior Services, Drug and Safety Program, (NJDHSS) Chapter 24 mandate (N.J.A.C. 8:24) states that at least one person in charge of Risk Type 3 food establishments shall be a certified food protection manager.

By attending and successfully passing an examination (with a score of 75% or higher), participants will receive the ServSafe® Manager Training Certification, which satisfies the mandate.

- Other Courses of Interest -

Sensory Evaluation
October 1 and 2, 2009

Develop your own sensory skills and gain a better understanding of the scientific side of tasting food! Comprehending the science behind the senses, and developing skills which translate to better products and business, we will help you understand the consumer and create a successful product that delights many of the senses at once. You will learn how to improve individual sensory skills, examine the pros and cons of different sensory tests, set up testing procedures, evaluate real products, and learn how to evaluate the sensory quality of food products using statistical analysis.

Food Service HACCP
December 10 and 11, 2009

Learn how to improve your food service processes and practices and prevent food borne disease outbreaks before they happen by attending this course. Whether your food preparation facility is in a school, business, hospital or corporate center, you will learn when a successful HACCP program and plan is implemented, it will help control and monitor microbiological hazards.

- 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 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 - Continental breakfast and lunch as well as course materials are included in your registration fee(s).