

## Other Courses of Interest

### ServSafe® Manager Training Certification

September 23 and 24, 2009

Course code: LF0410CA10

Food Service Managers need to know food safety and its critical importance as well as be able to share food safety knowledge with their employees. ServSafe® Manager Training is for restaurant and supermarket managers, food service professionals and anyone who is in need of advanced food safety training. Upon completion of the course and applicable exams you will receive ServSafe® Manager Training Certification.

### Good Manufacturing Practices

October 13, 2009

Course code: LF0407CA10

Gain the practical knowledge you need to avoid food safety problems and grow a healthy business. Good Manufacturing Practices (GMPs) are a comprehensive program of sanitary and hygienic practices. You will become familiar with the basics of current GMP regulations and guidelines and learn about the importance of controlling environmental hygiene, sanitation and personal hygiene in your facility. You will also take part in a practical, hands-on exercise specifically designed to reinforce these concepts.

### Listeria Monocytogenes - Learn how to Prevent and Protect Yourself

November 17, 2009

Course code: LF0401CB10

Learn about Listeria (*L. monocytogenes*) and how to successfully implement a reduction program to reduce and prevent Listeria 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.

### HACCP: Basic Concept

November 18 - 20, 2009

Course code: LF0403CA10

Discover the basic concepts of HACCP so you can develop a thorough plan to better support you and your company. You will be taken through each step in the HACCP system and learn the proper measures for implementing a successful program. Due to regulations by the FDA, it is now the law that food processors have HACCP certified personnel on-site at all times when production or packaging is occurring.

### Better Process Control School

December 1 - 4, 2009

Course code: LF703CA10

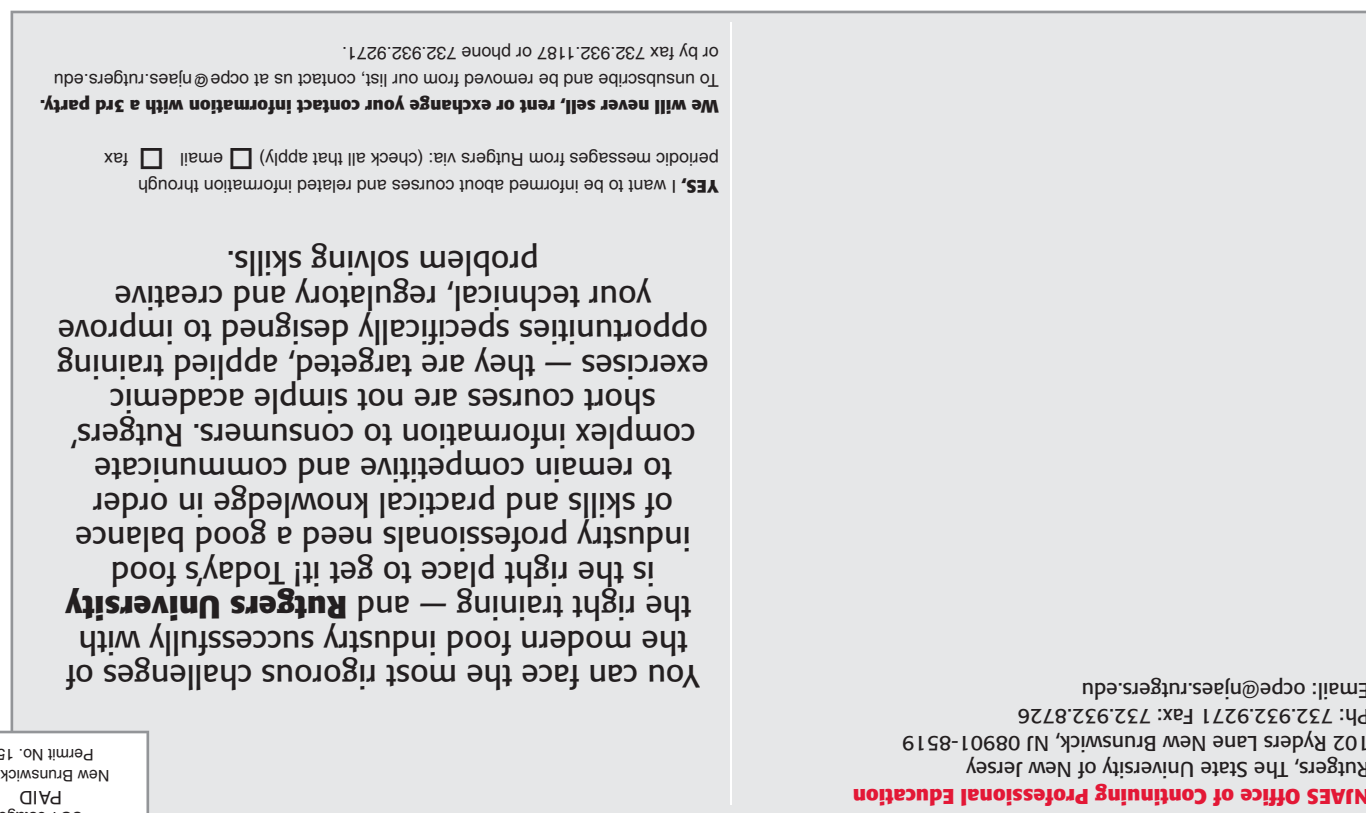
Approved by the FDA, our 4-day Better Process Control School course will teach you how to avoid potential food contamination scares that evolve from improper packaging and processing. By law, each processor of acidified or low-acid canned foods must operate with a trained supervisor on hand at all times. Successful completion of this course, including practical exams, will provide you with a certificate of training and registration with the FDA.

### Food Service HACCP

December 10 and 11, 2009

Course code: LF0404CA10

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 how a successful HACCP program and plan implemented, will help control and monitor microbiological hazards.

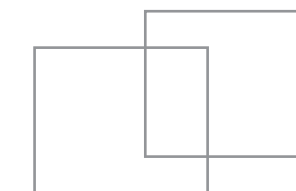


## Introduction To Food Science

August 10 - 14, 2009

## Sensory Evaluation

October 1 and 2, 2009



## Introduction to Food Science

August 10 - 14, 2009

Course Code: LF0201CA10

Rutgers University invites you to transform, broaden and update your food science skills with this highly focused, practical training. In minimum time, you will build your value by expanding your range and depth of skills with a quick infusion of targeted food science education.

Working with the best instructors in industry and universities, you will move through the key points of food chemistry, lipids, proteins, carbohydrates, color, sensory, nutrition and finally microbiology. You will mine the most valuable seams of a Food Science degree – but in only five days instead of four years! You will leave with a better vocabulary and understanding of the wide range of disciplines needed to develop and produce competitive food products -- from food chemistry and food microbiology to nutrition and sensory evaluation.

**Past participants have included:** Food Technologists, Research and Development Engineers and Technicians, Flavor Technicians, Technical Sales Managers and Purchasing Agents, Quality Assurance/Quality Control Personnel, Regulatory Advisors, Product Development Technicians and Managers, Labeling Coordinators, and Process Control Technicians.

**Food Engineer, Fernando Sosa** (2008 attendee)  
took our course to jumpstart his career:

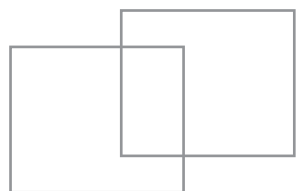
*"I really liked the overview and the course helped me understand the industry in a much more in-depth form. I still use some of the material I learned during the course today. [For example], the bacteria information for hygiene purposes and the aroma part was memorable, to say the least."*

**R&D Chef, Victor Dell'Aquila** (2008 attendee)  
was impressed by all he learned in one class:

*"Introduction to Food Science was well worth the time and effort-- especially for people with limited time and a lot of responsibilities. The amount of knowledge gained in such a short time was amazing.... I have called upon the information learned in class countless times-- as well as understanding more fully what I read in the trade magazines and formal papers."*

Let us help you achieve the skills necessary to better develop, process, manufacture and promote your food products – and gain knowledge that attendees take with them for a lifetime.

To meet your specific needs and goals, this course may be taken as a series of individual one-day sessions or as a complete five-day program. Although most participants attend all five days, we will work with you to customize the course to cater to your individual educational objectives. **The following pages summarize the topics offered during each class day.**



# Introduction to Food Science

## Program Agenda

To meet your specific needs and goals, this course may be taken as a series of individual one-day sessions or as a complete five-day program. Although most participants attend all five days, we will work with you to customize the course to cater to your individual educational objectives.

Day 1 - Monday, August 10, 2009

### Introduction to Chemical Principles and Lipids

Explore the structures, properties and functions of food molecules, including polarity, acidity, reactivity (hydrolysis, oxidation, browning) and alkalinity. Learn about the chemical compositions of oils and fats and their roles in food product development and manufacturing. Further discuss the refining of fats and oils, and evaluate the reactions and degradation of lipids.

Day 2 - Tuesday, August 11, 2009

### Carbohydrates and Proteins

Learn about theories and applications of carbohydrates in food production. Explore structures, nomenclature, chemical reactions and functions. Analyze the characteristics that carbohydrates and proteins bring to foods and raw materials needed for flavor reactions and nutrients.

Day 3 - Wednesday, August 12, 2009

### Color Theory, Color Applied, and Flavor

Learn the scientific basis for the determination of coloration in food and review different types of natural and artificial food coloring. Through discussion of important flavor molecules and flavor perception (taste and aroma), develop techniques for flavor profiling and description.

Day 4 - Thursday, August 13, 2009

### Nutrition Theory, Nutrition Applied, Sensory Evaluation and Sensory Applied

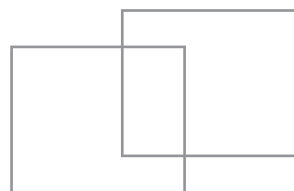
Explore the principles of human nutrition, including essential macro nutrients, vitamins and minerals. Learn how nutrition plays an integral role in food science, including information on the field of nutraceuticals. Examine the physiology of sensory perception – including appearance, aroma, flavor and texture – and how these techniques are applied to food industry consumer testing studies.

Day 5 - Friday, August 14, 2009

### Food Microbiology Theory and Microbiology Applied

Examine the microbes that play critical roles in the food industry, including those involved in fermentation, spoilage and food borne illnesses. Survey factors that influence microbial growth and learn how to implement good manufacturing processes, HACCP and microbial sampling plans.

Attendees are invited to participate in an optional tour of the facilities and labs that make up Rutgers University's Department of Food Science and the Center for Advanced Food Technology. See cutting-edge technology and real-world applications of the concepts presented throughout the entire program. Pre-registration required. See registration form.



# Sensory Evaluation

October 1 and 2, 2009

Course Code: LF0606CA10

Develop your own sensory skills and gain a greater understanding of the scientific side of tasting food! Comprehending the science behind the senses, and developing skills which translate to better products and business, will help you better understand the consumer and create a successful product that delights many of the senses at once.

By attending our program, you will learn how to improve individual sensory skills, examine the pros and cons of different sensory tests, set up testing procedures, and evaluate real products. You will develop the practical skills necessary to set up your own sensory tests and create testing protocol, apply real test procedures and interpret what the results mean for your product.

You will also learn how to evaluate the sensory quality of food products using statistical analysis. A background in statistics is NOT required. Using easy-to-learn steps, you will be taught how to perform statistical tests and then progress to more complex assessment techniques.

### Not just for beginners -- even experienced professionals will benefit from this statistical refresher!

The sensory quality of a food product is the single most important factor influencing its success in the marketplace. You can increase the chances of a product's success in today's food and pharmaceutical markets if you understand and can measure the sensory quality of foods.

The course includes a special visit to the Rutgers University's Food Science Department and their sensory evaluation laboratories. Here you will be introduced to cutting-edge food related research and the innovative sensory evaluation techniques currently practiced there.

### Who Should Attend?

- Professionals involved in sensory evaluation of food/beverage products
- Food-related product developers
- Quality control and quality assurance specialists
- Food/beverage marketers or production employees
- Industry professionals who conduct consumer preference/acceptance tests
- Lab technicians and managers
- Marketing managers and research support staff

REGISTER ME: Introduction to Food Science - LF0201CA10

August 10 - 14, 2009

### Program Fee (before 7/27/09)

\_\_\_ \$1,455 for entire program  
 \_\_\_ \$1,305 for 4 days  
 \_\_\_ \$985 for 3 days  
 \_\_\_ \$755 for 2 days  
 \_\_\_ \$395 for 1 day

### Multiple Discount Fees

\_\_\_ \$1,385 for entire program  
 \_\_\_ \$1,195 for 4 days  
 \_\_\_ \$965 for 3 days  
 \_\_\_ \$685 for 2 days  
 \_\_\_ \$375 for 1 day

### Program Fee (after 7/27/09)

\_\_\_ \$1,475 for entire program  
 \_\_\_ \$1,375 for 4 days  
 \_\_\_ \$1,025 for 3 days  
 \_\_\_ \$795 for 2 days  
 \_\_\_ \$445 for 1 day

I will attend on the following individual dates:

\_\_\_ Mon, 8/10 \_\_\_ Tues, 8/11 \_\_\_ Wed, 8/12 \_\_\_ Thurs, 8/13 \_\_\_ Fri, 8/14

\_\_\_ I will attend the optional tour of the Food Science laboratories.

REGISTER ME: Sensory Evaluation - LF0606CA10

October 1 and 2, 2009

\_\_\_ \$755 before 9/17/09

\_\_\_ \$795 after 9/17/09

\_\_\_ \$725 multiple discount

Name \_\_\_\_\_ Name Tag \_\_\_\_\_  
 Job Title \_\_\_\_\_ Employer \_\_\_\_\_  
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 Work# \_\_\_\_\_ Home# \_\_\_\_\_ Fax# \_\_\_\_\_  
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Cardholder's Name (printed) \_\_\_\_\_  
 Signature of Cardholder \_\_\_\_\_  
 Exp. Date \_\_\_\_\_ Billing Zip \_\_\_\_\_

### 4 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 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 \$50 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.**