



The University of Georgia's Food Science & Technology Department is recognized nationally and internationally for its role in developing and delivering effective food safety training as well as applying research findings to the food industry.

Food Industry Services

- Product Classification classifies a product as an acid, low acid or acidified.
- Testing includes pH, Brix and water activity (Aw)
- Process Approval The GDA requires a letter of process approval for acidified foods such as pickles, salsa, BBQ sauce. We review your process to determine if it meets food safety requirements as well as FDA and GDA regulations.
- Nutrition Facts Panel includes nutritional analysis of your recipe formulation , electronic copy of NFP as well as ingredient and allergen statement

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UGA

Extension Food Science

Training Calendar 2018

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Feb. 2-7, 2018

Poultry School en Español [Poultry Processing School, presented entirely in Spanish]

The program will cover handling of poultry before slaughter, with primary and secondary processing methods. Featured methods: Food safety, HACCP, marination and value-added processing method.

February 20-22, 2018

Preventive Controls for Human Foods

This course uses industry-specific sample food safety plans, in addition to the standardized curriculum developed by FSPCA to train and qualify attendees to be Preventive Controls Qualified Individuals. The goal is to provide participants with the skills and knowledge to design, implement, document, and maintain a comprehensive food safety plan for a food processor to ensure the safe processing and packaging of products for human consumption.



Chef Matthew Raiford teaching at the new business workshop

March 6-7, 2018

Starting a New Food Business in Georgia

This in-depth, two-day training course concentrates on federal and state regulations, food safety, product testing, record keeping, and processing issues involved with putting a food product on the market.



March 20-23, 2018

Better Process Control School

This four-day short course fulfills the FDA and USDA requirements to certify supervisors in acidification, thermal processing and container closure evaluation operations during canning of low-acid or acidified foods.

April 24-26, 2018

Developing & Implementing HACCP & Preventive Controls for the Meat & Poultry Industry

This workshop is designed to establish or improve an in-plant HACCP (food safety) program; it is geared for supervisory level employees to receive HACCP certification.

May 15-17, 2018

Preventive Controls for the Fresh-Cut Produce Industry

The latest edition of the FSPCA Preventive Controls curriculum caters to the fresh-cut produce industry. Workshop provides PCQI certification.

June 26-28, 2018

Preventive Controls for Nut Processors

The latest edition of the FSPCA Preventive Controls curriculum and industry-specific activities will prepare attendees to be a Preventive Controls Qualified Individual (PCQI) as required under FSMA. PCQI certification course

Sept. 18-20, 2018

Poultry Processing & Safety Workshop

This 2½ day of intensive lectures and demonstrations, It will cover the science of value-added processing and marination of poultry, systems and procedures for product development . This workshop also includes ingredient and flavor technology, cooking, packaging, food safety and troubleshooting

Oct. 9-11, 2018

Certification for Food Safety Professionals Workshop

This 2½-day workshop will cover food safety, sanitation issues, preventive controls, SOPs and SSOPs, personal hygiene, monitoring, verification and validation of HACCP and Preventive Control programs, pathogen control, auditing, trace back and recall plans, and regulatory programs.

Nov. 6-8, 2018

Better Process Control School for Acidified Foods

This three-day BPCS is geared specifically for acidified foods and canning in glass, and includes a FREE hands-on training ab for proper use of food safety testing equipment, FDA process filing, GDA regulations