2013 Food Safety Training Programs

January 2013

SILLIKER - a Mérieux NutriSciences Company
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Log On To www.merieuxnutrisciences.com/us/eng/products-and-services/silliker/education To Order Or Register
The food manufacturing supply chain is at a rapid change of pace. Remaining up-to-date on technological advances and evolving regulatory rules in our global marketplace requires a well-informed and knowledgeable workforce.

As a leading industry provider of education and training services, Silliker understands your food safety and quality challenges. Through a wide spectrum of customized short courses, our professionals can help you reduce your training costs, deliver consistent messages to your multi-lingual workforce, and develop and customize content to fit your specific needs.

**Right Programs for Different Audiences**

Whether you’re looking for a one-hour HACCP refresher session in Spanish for operators or an allergen control seminar for R&D personnel, we tailor our programs to fit your product and processes. From newly hired on-line workers to experienced top managers, we can develop and conduct effective programs that are right for various audiences. Our offerings include:

**GMPs:**
- GMP / Food Safety Overview

**HACCP:**
- Practical HACCP (Accredited by the International HACCP Alliance)
- Advanced HACCP (Accredited by the International HACCP Alliance)
- HACCP Overview

**Environmental Programs:**
- Effective Environmental Monitoring and Sampling Techniques

**Sanitation:**
- Allergen Control Seminar
- Principles of Sanitation

**Certification Training:**
- Implementing SQF Systems Training - Edition 7
- BRC - Understanding Requirements for Global Standard Food Safety Issue 6
- FSSC 22000: Gearing Your FSMS for Success

**Food Plant Management:**
- Crisis Management and Food Defense
- Internal Auditing in a Food Plant

**Sensory and Shelf-life:**
- Sensory and Laboratory Shelf-life Studies for Food Products

**Food Microbiology:**
- Principles of Food Microbiology (Lecture)

We focus on adding value and quality to your food safety and quality programs. We’ll share our knowledge and expertise gained from working with the world’s leading food and beverage companies to help you create a high impact, cost-effective program that will deliver a return on your training investment. Silliker offers special services, such as teaching in English and Spanish (native-speaking instructors) or offering a unique certified HACCP course with an exam to verify comprehension.

Log on to Log On To:


To Order Or Register to learn more about our customized courses or request more information that addresses your specific situation.
Silliker powers online curriculum courses through SISTEM Express which are designed to help processors meet GFSI and industry-specific compliance requirements.

The SISTEM Express Powered by Silliker online curriculum includes the modules listed below. Each individual course can be taken independently of each other. Courses may be closed and continued at a later time.

**Food Safety for Food Manufacturers**
- Cleaning and Sanitizing Procedures for Food Manufacturers
- Cleaning and Sanitizing in a Dry Foods Facility
- Introduction to Food Allergens
- Proper Handling of Food Allergens
- Controlling Salmonella in Food Manufacturing
- Controlling Salmonella and Campylobacter in Poultry Processing
- Dangerous Microorganisms in Food Manufacturing
- Overview of Dangerous E. coli
- Preventing Foodborne Illness
- Understanding Listeria and its Dangers to Food
- Foodborne Illness and Employee Reporting
- GMPs: Effective Hand Washing Techniques
- GMPs: Promoting Personal Hygiene
- GMPs for Maintenance Personnel
- Preventing Food Contamination
- Basic Food Facility Security
- Environmental Monitoring Basics
- Introduction to Food Safety Standards
- Overview of HACCP
- Overview of HACCP for Supervisors
- Introduction to Pasteurization
- Overview of the Raw Milk Receiving

**Workplace Safety**
- Ammonia Properties and Uses
- Ammonia Accident Prevention and First Aid
- Back Injury Prevention
- Basic First Aid - Part 1
- Basic First Aid - Part 2
- Bloodborne Pathogens
- Confined Spaces

- Electrical Safety
- Emergency Preparedness
- Ergonomics
- Fire Prevention and Protection
- Forklift Safety
- Hand and Power Tools
- Hazard Communication
- Hazardous Atmospheres
- Hearing Protection
- Lock Out/Tag Out Procedures
- Machine Guarding
- Personal Protective Equipment (PPE)
- Walking and Working Surfaces

**Life Skills**
- Avoiding Destructive Behavior
- Housing
- Nutrition and Physical Fitness
- Transportation
- Living on a Budget
- Making the Most of Your Money
- Managing your Money Wisely
- Problems with Credit
Effective Supervision
• Communication and Trust
• Motivation, Discipline and Goals
• Patience, Consistency and Getting the Job Done

Restaurants, Foodservice and Retail
• Back Injury Prevention
• Bloodborne Pathogens
• Hazard Communication
• Walking and Working Surfaces
• Basic Food Safety
• The Flow of Food
• Microorganisms and Foodborne Illness
• Thermometers
• Hand Washing Techniques
• Introduction to Cleaning and Sanitizing
• Cleaning and Sanitizing Procedures
• Introduction to Child Feeding Programs
• Knife Cutting Techniques
• Introduction to Units of Measure
• The Standard Recipe
• Measuring Devices and Cookware
• Units of Measure - Measuring Weight
• Units of Measure - Measuring Volume
• Knife Handling and Care
• Identifying Kitchen Tools and Equipment
• Focus on the Customer
• Merchandising and Presentation

Human Resources Training
• ADA
• Anger Management
• Appropriate Behavior in the Workplace
• Diversity
• FMLA
• Prohibited Harassment
• Sexual Harassment
• Social Skills in the Workplace
• Violence in the Workplace
• The Americans with Disabilities Act (ADA)
• Diversity

Animal Welfare
• Unloading and Receiving Cattle at Processing Facilities
• Proper Handling and Movement of Cattle
• Humane Stunning Practices for Cattle
• Unloading and Receiving Pigs at Processing Facilities
• Proper Handling and Movement of Pigs
• Humane Stunning Practices for Pigs
• Introduction to Hatchery Operations
• Proper Catching and Handling Methods
• Humane Euthanizing Practices for Poultry
• Poultry Welfare During Transportation and Receiving
• Humane Practices for Live Bird Processing

Go to www.silliker.com for detailed course descriptions.
Implementing SQF Systems Training - Edition 7

Short Course

This course will help attendees gain a thorough understanding of SQF concepts, principles and application requirements enabling the implementation of an effective Food Safety and Quality Management Program meeting SQF requirements.

TOPICS COVERED:
► Introduction to Quality
► Levels of Certification
► Implementing and maintaining SQF Systems
► Auditing SQF Systems

YOU’LL LEARN:
► SQF terminology
► SQF logo usage guidelines
► How to implement and maintain SQF Systems

WHO SHOULD ATTEND:
► Managers setting up the implementation of SQF Systems in their facilities
► Senior management investigating the benefits of the SQF Program
► Employees who may be involved in either the support or implementation of SQF Systems within their facilities

November 27-28, 2012
April 30 - May 1, 2013
February 5-6, 2013
July 16-17, 2013
August 27-28, 2013

Course Location and Official Host Hotel:
Hyatt Regency O’Hare
9300 Bryn Mawr
Rosemont, IL  60018
Phone: +1 847 696 1234

COURSE FEE: $750
Includes: All course materials, lunch each full day, and certificate of attendance.

BRC – Understanding Requirements for Global Standard Food Safety Issue 6

Short Course

This two-day course is designed for individuals seeking an understanding of the BRC Global Standard Food Safety Issue 6 and its application in the food manufacturing and service sectors.

TOPICS COVERED:
► Background and nature of standard
► Guidelines and protocols
► Documentation required, appendices
► Introduction to BRC standard requirements
► Overview of fundamental and general requirements

YOU’LL LEARN:
► General information regarding the scope of GFSI
► How to achieve compliance with BRC standards
► How to gain certification
► What to expect during an audit

WHO SHOULD ATTEND:
► Managers setting up the implementation of BRC in their facilities
► Senior management investigating the benefits of the BRC program
► Employees who may be involved in either the support or implementation of BRC

February 19-20, 2013 • June 11-12, 2013

Course Location and Official Host Hotel:
Hyatt Regency O’Hare
9300 Bryn Mawr
Rosemont, IL 60018
Phone: +1 847 696 1234

COURSE FEE: $995
Includes: BRC Food Safety and Quality Management System Implementation Workbook (a $175 value), all course materials, lunch each full day, and certificate of attendance.

Register Early -- Class Sizes Are Limited!
Microbiological Concerns in Food Plant Sanitation & Hygiene

Short Course
Implementing and maintaining effective sanitation programs provides critical and timely data about your processes.

Through workgroup sessions, you'll gain firsthand experience in evaluating microbiological problems and examine actual case studies, brainstorm root causes, and identify solutions.

YOU’LL LEARN HOW TO:
► Identify niches that can cause contamination
► Choose appropriate cleaners and sanitizers
► Determine the appropriate method and frequency for cleaning and sanitizing

TOPICS COVERED
► Microbial ecology
► Hygienic considerations in facility design
► Regulatory sanitation requirements
► Monitoring sanitation programs

WHO SHOULD ATTEND
► QA/QC personnel
► Sanitation managers and supervisors
► Plant managers and supervisors

March 5-7, 2013
August 20-22, 2013

Course Location and Official Host Hotel:
Hyatt Regency O’Hare
9300 Bryn Mawr
Rosemont, IL 60018
Phone: +1 847 696 1234

COURSE FEE: $995
Includes: All course materials, and lunch each full day.

Controlling Food Allergens in the Plant

Training Program
Developed by Silliker, Inc. and the Food Allergy Research and Resource Program (FARRP) at the University of Nebraska, “Controlling Food Allergens in the Plant” delivers the most current industry knowledge to enhance allergen control training programs.

This comprehensive training program visually communicates allergen-specific Good Manufacturing Practices – from checking raw material receipt to formulation to cleaning and sanitation practices for ensuring effective control in food plants. The program contains an Instructor Guide, reproducible employee workbook, 15-question quiz and attendance sheet. “Controlling Food Allergens in the Plant” will help you achieve your allergen management and training goals.

DVD contains English, French and Spanish versions. Free supplemental training materials included.

PRICE: $250

NEW!
Digital downloads of the following training programs are now available:
- A Lot on the Line
- Controlling Listeria: A Team Approach
- Food for Thought: The GMP Quiz Show
- GMP Basics: Guidelines for Maintenance Personnel
- GMP Basics: Process Control Practices
- Inside HACCP: Principles, Practices & Results
- The Amazing World of Microorganisms

Go to our website or write us at info@silliker.com to learn more.
Smart Sanitation: Principles & Practices for Effectively Cleaning Your Plant

Training DVD

This program will provide the knowledge and skills necessary to keep your plant clean and reduce the incidence of harmful microorganisms.

Section one discusses where microorganisms are likely to be found, how they are transported throughout the plant, conditions that allow for growth, and common growth niche locations. Section two demonstrates the eight steps of cleaning and sanitizing that can be applied to a variety of processing environments.

Approximate run time: 20 min.

DVD contains both English and Spanish versions. Free supplemental training materials included.

Note: This program is designed for plants that use water in their sanitation procedures.

PRICE: $225

Controlling Salmonella: Strategies That Work

Training DVD

Millions of pounds of dry food product have been recalled due to Salmonella contamination, refuting the long-held perception that Salmonella is just an issue for wet processors.

This program provides dry processing employees with an energetic overview on practical guidelines to prevent the growth of Salmonella in facilities and safeguard the integrity of finished products.

Approximate run time: 13 min.

Contains both English and Spanish versions. Includes free supplemental training materials.

PRICE: $225

Operation Food Safety: Everyone’s Mission

Training DVD

Developed by the Refrigerated Foods Association (RFA) and co-sponsored by Silliker, Inc., this engaging DVD motivates employees to take an active role in the challenging—but winnable—battle of preventing foodborne illness.

A correctly trained staff is the foundation for food safety in any food plant. This program introduces employees to basic food safety principles, such as HACCP; personal hygiene and food defense, and readies them for further training in plant specific policies.

Approximate run time: 20 min.

DVD includes both English and Spanish versions and is accompanied by a CD manual, containing a read-along section with an overview of each information session, an instructor’s guide with suggestions on how to conduct training, and a short quiz and answer key.

PRICE: $225

Food Safety Training for Experienced Employees

Training DVD

Developed by the Refrigerated Foods Association (RFA), this valuable training program introduces your experienced workers to advanced food safety principles and allows you to test their knowledge after viewing.

The 90-minute program is divided into 10 short sessions covering specific topic areas such as: HACCP, Microorganisms in the Plant, Allergen Control, and Traceability. Each chapter has its own introduction, conclusion and set of multiple choice and true/false review questions, which are included in the accompanying CD training manual. Both English and Spanish versions are included on the same DVD and CD training manual.

Run Time: 90 min

DVD contains both English and Spanish versions

PRICE: $225
**Practical HACCP for Food Processors Short Course**

Accredited by the International HACCP Alliance, this course teaches attendees how to develop, implement and manage HACCP plans.

**YOU’LL LEARN HOW TO:**
- Develop a HACCP plan
- Conduct a hazard analysis
- Identify CCPs and set critical limits
- Monitor CCPs and establish appropriate corrective actions
- Validate CCPs & verify your HACCP plan

**WORKGROUP SESSIONS:**
In workgroups, you’ll develop an entire HACCP plan based on a sample product.

**TOPICS COVERED:**
- Seven principles of HACCP
- Identification and control of hazards
- Development of a HACCP program
- Maintenance of a HACCP plan
- Overview of HACCP regulations

**WHO SHOULD ATTEND:**
- HACCP coordinators and team members
- QA/QC personnel
- Production supervisors
- R&D personnel

**Dec. 4-6, 2012 • April 10-12, 2013**
Course Location and Official Host  Hotel: Hyatt Regency O’Hare 9300 Bryn Mawr  **Rosemont, IL 60018**  Phone: +1 847 696 1234

**February 19-21, 2013**
Course Location and Official Host Hotel: Embassy Suites 250 Gateway Blvd.  **San Francisco, CA 94080**  Phone: +1 650 589 3400

**Coming to Atlanta in Spring 2013!**

**COURSE FEE: $995**
Includes: All course materials, and lunch each full day and certificate of attendance.

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**Advanced HACCP: Managing Your HACCP System Short Course**

This course, the first advanced course in the U.S. to be accredited by the International HACCP Alliance, teaches you how to manage and improve your HACCP System.

**YOU’LL LEARN HOW TO:**
- Interpret and use epidemiological data
- Utilize data to reassess hazards
- Address common faults of hazard analyses
- Verify individual CCPs
- Use audit results to improve programs
- Address future HACCP trends

**WORKGROUP SESSIONS:**
Collaborating with industry colleagues, you will validate and verify your HACCP plan.

**TOPICS COVERED:**
- Evolution of HACCP
- Review of Prerequisite Programs
- HACCP reassessments
- Managing CCPs
- Record management

**WHO SHOULD ATTEND:**
- HACCP coordinators and team members
- QA/QC personnel
- Production supervisors

**May 21-22, 2013**
Course Location and Official Host  Hotel: Hyatt Regency O’Hare 9300 Bryn Mawr  **Rosemont, IL 60018**  Phone: +1 847 696 1234

**COURSE FEE: $750**
Includes: All course materials, and lunch each full day and certificate of attendance.
**Employee Hygiene Practices**

**Training DVD**

This program teaches employees how to implement proper hygiene and personal practices as outlined in GMP regulations. In the first half, an employee is observed going through a typical day. Special emphasis is given to personal hygiene, work attire, eating and drinking, and plant traffic patterns. At the end of the program, employees are asked to apply the knowledge they've learned by identifying GMP violations.

Approximate run time: 20 min.

DVD contains both English and Spanish versions. Free supplemental training materials included.

**PRICE:** $225

**Avoiding Microbial Cross-Contamination**

**Training DVD**

This program provides practical training on how to avoid transferring harmful microorganisms to finished product. Employees see examples of how microbial cross-contamination can occur as a result of improper traffic patterns, poor personal hygiene and unsanitized tools and equipment. Vivid illustrations remind employees of the importance of following GMPs.

Approximate run time: 15 min.

DVD contains both English and Spanish versions. Free supplemental training materials included.

**PRICE:** $225

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**Principles of Food Microbiology Short Course**

This two and one-half day course provides participants with a thorough understanding of the basic factors that influence microbial growth and survival in the food processing environment.

**YOU’LL LEARN HOW TO:**
- Identify microorganisms of greatest concern in your products
- Determine pathogens of concern in your raw ingredients and product
- Control microbial growth with physical and chemical agents
- Improve microbiological quality and safety of your product

**TOPICS COVERED INCLUDE:**
- Common microorganisms in foods
- Physical and chemical agents, including technologies to inhibit microbial growth
- Current foodborne disease outbreak and contributory factors
- Characteristics and control of various foodborne pathogens
- Factors affecting shelf stability
- Introduction to microbiological criteria and sampling plans

**WHO SHOULD ATTEND:**
- QA/QC personnel
- Laboratory personnel
- Plant personnel
- Anyone wanting a basic understanding of food microbiology

**March 26-28, 2013**

Course Location and Official Host Hotel:
Hyatt Regency O’Hare
9300 Bryn Mawr
Rosemont, IL 60018
Phone: 1 847 696 1234

**COURSE FEE:** $995
Includes: All course materials, and lunch each full day.

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Internal Auditing in a Food Plant Short Course

This two-day course provides attendees with an overview and insights into the auditing process. Through hands-on activities, participants are taught how to conduct a manufacturing facility audit using established criteria.

YOU’LL LEARN
► Internal auditing criteria
► Building effective internal auditing teams
► Audit preparation strategies
► Conducting a comprehensive internal audit
► Corrective actions and follow-up
► Internal auditing program management and integration

TOPICS COVERED
► Regulatory considerations
► Certifications (GFSI)
► Team composition, responsibilities and structure
► Data gathering and reports
► Identifying discrepancies
► Root cause analysis
► Corrective actions
► Follow-up (tracking) strategies and tactics

WHO SHOULD ATTEND
► Internal Audit team members
► Plant managers
► Quality Managers
► Maintenance Managers
► Sanitation Managers
► HR Managers
► Production Managers
► SQF Practitioners
► BRC Coordinators

May 14-15, 2013

Course Location and Official Host Hotel:
Hyatt Regency O’Hare
9300 Bryn Mawr
Rosemont, IL 60018
Phone: +1 847 696 1234

COURSE FEE: $995
Includes: All course materials, and lunch each full day.

Crisis Management and Food Defense Short Course

This course provides participants with recommended strategies and techniques to effectively apply food defense measures throughout processing operations.

YOU’LL LEARN
► How to identify risks in your plant and prioritize these risks for mitigation/reduction actions
► How physical security and surveillance can be integrated with policies and procedures to effectively protect your operations
► Critical considerations to include in your policies and procedures
► Basics of identifying what needs to be reported and whom this information needs to be reported

TOPICS COVERED INCLUDE
► Deliberate contamination versus unintentional contamination
► Crisis management versus intentional contamination response
► FDA and USDA guidance
► Plant access, surveillance and operations
► Managing employees and non-employees
► Performing vulnerability assessments
► Crisis management and business continuity evaluations
► Responding to a crisis
► Risk communication and public relations
► Cultivating a food defense culture

WHO SHOULD ATTEND
► QA / QC
► Plant managers
► Regulatory personnel

March 19-20, 2013
August 13-14, 2013

Course Location and Official Host Hotel:
Hyatt Regency O’Hare
9300 Bryn Mawr
Rosemont, IL 60018
Phone: +1 847 696 1234

COURSE FEE: $995
Includes: All course materials, and lunch each full day.
Effective Environmental Monitoring & Aseptic Techniques Short Course

Understanding the microbial condition of your plant is key to the overall success of your food safety system.

YOU’LL LEARN:
► The benefits of efficient and cost-effective environmental monitoring
► How to create / enhance your own program
► How to use data management to maintain / improve your own program

TOPICS COVERED:
► Introduction to environmental programs
► Environmental monitoring program types
► Designing an environmental monitoring program
► The importance of data management
► Effective aseptic techniques

WHO SHOULD ATTEND:
► Sanitation managers and supervisors
► Plant managers, supervisors
► Personnel in charge of continuous improvement at production site

January 29-30, 2013
Course Location and Official Host Hotel:
Hilton Atlanta Airport
1031 Virginia Avenue
Atlanta, GA 30354
Phone: +1 404 7679000

September 17-18, 2013
Course Location and Official Host Hotel:
Hyatt Regency O’Hare
9300 Bryn Mawr
Rosemont, IL 60018
Phone: +1 847 696 1234

COURSE FEE: $750
Includes: All course materials, and lunch each full day.

Allergen Program Development in a Food Plant Short Course

Controlling allergens in the food plant environment requires an effective management program, proper implementation and knowledgeable employees.

YOU’LL LEARN:
► The prevalence and impact of poor allergen management
► How to perform an allergen risk assessment
► How to integrate allergen risks into HACCP plans

TOPICS COVERED:
► Research and development activities
► Equipment and facility design
► Approved supplier programs
► Receiving and storage
► Scheduling and segregation

WHO SHOULD ATTEND:
► Sanitation managers and supervisors
► Plant managers
► QA/QC personnel

February 26-27, 2013
Course Location and Official Host Hotel:
Hyatt Regency O’Hare
9300 Bryn Mawr
Rosemont, IL 60018
Phone: +1 847 696 1234

COURSE FEE: $750
Includes: All course materials, and lunch each full day.
Sensory and Shelf-life

Sensory and Laboratory Shelf-life Studies for Food Products Short Course

This course will teach attendees how to design and conduct a food product shelf-life study using appropriate evaluation techniques including sensory, microbiological, chemical and physical testing.

YOU’LL LEARN:
► Introduction to the shelf-life of foods
► Microbial spoilage
► Designing a microbial shelf-life study
► Chemical and physical testing
► Accelerated shelf-life testing
► Introduction to sensory
► Setting up your sensory room
► Selecting your sensory panel
► Preparing sensory samples
► Sensory data analyses and reports

TOPICS COVERED:
► Factors that cause food spoilage
► Shelf-life study design
► Limitations of accelerated shelf-life studies
► Sampling strategies, lab tests, data analyses and report development
► Tools and resources for developing in-plant sensory panels and conducting sensory shelf-life studies
► Training, motivating and monitoring panels
► Using sensory evaluation techniques
► Ballot (Score sheet) selection
► Sensory data analyses and reports

WHO SHOULD ATTEND:
► Quality assurance personnel
► R&D
► Production and sensory personnel
► Laboratory professionals

May 14-15, 2013
September 17-18, 2013

Course Location and Official Host Hotel: Hyatt Regency O’Hare
9300 Bryn Mawr
Rosemont, IL 60018
Phone: +1 847 696 1234

COURSE FEE: $995
Includes: All course materials, and lunch each full day.

Keep It Organic: Best Practices for Production Personnel

Training Program

Produced by Organic Education Solutions, this program provides critical training to help companies comply with NOP regulations. The bilingual DVD helps learners distinguish between organic and non-organic foods. Trainees are introduced to key organic concepts and given an overview of organic certification requirements.

This program employs multi-mediate presentations with video clips, graphics, and photographs to introduce learners to organic food concepts. Viewers are also provided with an in-depth overview of organic certification guidelines under USDA National Organic Program (NOP) regulations. Topics covered include: commingling, contamination, and pesticides.

This program includes:
► A printable employee quiz
► An instructor guide
► A PowerPoint template allowing users to create a presentation specific to their organic program

Run Time: 45 min
DVD contains both English and Spanish versions

PRICE: $275
Silliker partners with Alchemy Systems to offer SISTEM™ – a one-of-a-kind, training automation platform developed specifically for the food industry workforce.

The SISTEM™ computer-based training program includes all the hardware, software and industry-specific courses needed to start delivering and documenting training activities immediately.

SISTEM automates the training process through simple, color-coded remote controls that make courses engaging and interactive for participants, while confirming comprehension and documenting attendance. Results are available through SISTEM's web-based learning management system, which provides a central location for all training resources and documentation. SISTEM™ also allows employers to leverage their existing training content by providing the tools necessary to create custom courses, tests and evaluations.

Courseware included in the SISTEM™ platform is designed to educate in-plant personnel on food safety, worker safety, job success, and mandated training. Each course is available in English or Spanish and equates to one hour of traditional classroom training. Courses include:

- Food Allergens
- Good Manufacturing Practices
- HACCP
- Plant Sanitation
- Workplace Safety

As an industry-best practice in verifying and validating training, SISTEM™ is a proven solution for reducing turnover, food safety incidents and production costs while also having a direct impact on worker morale and productivity.

To date, Alchemy has delivered over 1.5 million courses for food and industrial safety compliance training.

To learn more about how SISTEM™ can improve employee performance and reduce training costs, log on to www.silliker.com or www.alchemysystems.com.
Course Instructors

Lee W. Brown

Mr. Brown is an Education Consultant for Silliker, Inc. and assists in the development and presentation of public and customized courses throughout North America. From 1997 to 2007 he served as an consultant for Silliker’s audit group and conducted a wide range of food safety / quality audits at processing plants and supplier distribution centers throughout North America. Mr. Brown holds a Bachelor of Science degree in food engineering from the Illinois Institute of Technology and an MBA in statistics from the University of Chicago. In a career spanning over 40 years, he has held quality assurance, plant management, and technical director positions with Holsum Foods, Private Brands, Re-Mi Foods / Continental Food Products, JMH International, and Conway Imports. HACCP certified by the International Meat and Poultry Alliance, Dr. Brown is an accredited Illinois Food Service Sanitarian. His current and prior professional memberships include the International Association for Food Protection, Association of Dressings and Sauces, Institute of Food Technologists and the American Society of Quality. Mr. Brown is a registered SQF Consultant for high risk categories (3) (4) (13) (16) (18) (19) (20) (21) (26) and (35).

L. Scott Donnelly, Ph.D.

Dr. Donnelly is a product safety authority with over two decades of food industry experience. His areas of expertise include food microbiology, foodborne illness investigations, laboratory operations, analytical method development, due diligence evaluations, and HACCP. From 1983 to 2001, he held a succession of quality assurance positions with the Infant Formula Division of Wyeth. Joining the company’s corporate group in 2001, he served as Special Projects Manager, Associate Director of Product Safety, and Director of Product Safety. In these capacities, he worked with Wyeth Global Nutrition sites worldwide to ensure the manufacture of safe and compliant products. He retired from Wyeth Pharmaceuticals (Nutrition Business Unit) as Director of Product Safety in 2007. An experienced food safety educator, Dr. Donnelly is a certified SQF high risk consultant and certified SQF trainer. He is a much published author and has consulted extensively, performing pathogen risk assessments, due diligence evaluations, and other projects for leading companies worldwide.

David E. Meekings, Ph.D.

Dr. David Meekings is a Technical Director for Silliker, Inc. In addition to being part of the consulting group, he assists in the development and presentation of public and customized short courses throughout North America. From 2001 to 2004, Dr. Meekings served as Director of the Seasonings and Foodservice Division for Kerry, Inc. In this role, he was responsible for food safety, quality, sanitation, and regulatory affairs for 12 manufacturing plants and 21 Kerry, Inc. co-packers. In a career spanning over 25 years, he has held management, quality assurance, and R&D positions with several leading companies including RJR Nabisco, Delmonte Foods, and Rich-SeaPak Corp. Dr. Meekings is a certified HACCP trainer (National Food Processors Association and International HACCP Alliance) and an accredited professional food sanitarian. He received his BS degree in Agricultural Science at the University of Rhode Island and his MBA and Ph.D. from Columbia Pacific University. A past president of the Environmental Management Association, Dr. Meekings is an active member of the International Fresh Produce Association, Association of Food and Drug Officials, and the International Ice Cream Association.

Jeffrey Strout, MPH, RS/REHS, CQA, CHA, CP-FS

Mr. Jeffrey Strout is a professional educator, consultant and auditor for Silliker, Inc. and assists in the development and presentation of public, private and customized short courses throughout North America. He has been training and auditing food safety and quality for over 33 years. For 26 years, (from 1978 to 2005), Mr. Strout served in the United States Air Force (USAF) as a public health professional who developed a wide range of people management, training, and staff development programs for USAF personnel. He co-authored critical food defense guidance for the USAF, which after September 11, 2001, was adopted by the Food and Drug Administration and the US Department of Agriculture as well as most of the food industry. He has taught numerous facilities on how to perform a food vulnerability assessment to protect against intentional contamination. Mr. Strout is an accomplished professional educator and has been a HACCP trainer since 1987. He is also an auditor for GMP, HACCP and SQF audits. He is also is an Approved Training Provider (ATP) and consultant for the British Retail Consortium (BRC) Standard. Mr. Strout possesses an extensive background in food safety, food defense, occupational health, employee problem solving, instructional system development, and distance learning.

John G. Surak, Ph.D

Dr. John Surak is a Silliker Technical Consultant and assists in the development and presentation of public and customized short courses throughout North America. He works with the food processing industry to develop food safety and quality management systems. Possessing 40 years of food industry experience, Dr. Surak has held senior management positions with Wyeth Laboratories and Brooks Food Group. He currently is a Professor Emeritus of Applied Economics and Statistics at Clemson University. He frequently works with industry groups and governmental agencies on a wide scope food safety management projects, including prerequisite programs (GMPs), export-import requirements, and ISO management system requirements including ISO 9001, ISO 17025 and ISO 22000. Dr. Surak currently serves on a panel of experts for ISO 22000, which is responsible for developing official interpretations on the ISO 22000 family of standards. He holds certifications from the American Society of Quality Engineering, Quality Management, Quality Auditing and HACCP Auditing.

Ellen M. Vestergaard, MS

Ellen Vestergaard is a Technical Services Consultant for Silliker, Inc. and has more than 15 years experience in implementing and assessing food safety, quality, and laboratory management systems in food manufacturing facilities. Prior to rejoining Silliker in 2010, Ms. Vestergaard was with OSI Industries in Aurora, IL. As Corporate Director of Quality Systems, she led the development of OSI’s quality assurance, food safety and laboratory systems, including the successful implementation of a GFSI standard. She also created sensory, environmental monitoring, and training programs to assist facilities and personnel in all aspects of food safety and quality. From 1997-2002, Ms. Vestergaard served as a Program Manager at the Silliker Food Science Center and conducted shelf-life and challenge studies on a wide range of food products. She is a registered SQF Consultant (food categories 7,8,14,18 and 20) and a certified ISO 22000 auditor. Ms. Vestergaard is member of the Society of Sensory Professionals, IFT, IAFF and AOAC.
Discount Policies

Short Course Discounts

Early Bird Discount
Save 10% off the registration fee when you register two weeks prior to the course start date (see VIP codes on this page).

General Policies

Registration Fees
For your convenience, Silliker has established an online credit card purchase system. All courses must be paid using a credit card.

DVD, Multi-Media and Video Bulk Purchases
Buy over $750 in training products and receive an automated 15% discount on bulk purchases.

DVD, Multi-Media and Video Return Policy
If not completely satisfied, you may return the program for a prompt refund or credit (less a $25 service charge) within 30 days of purchase. Refunds will not be issued for returns submitted after 30 days of initial purchase.

Short Course Substitutions, Cancellation & Transfer Policy
If you are not able to attend the seminar, a substitute may be sent in your place without incurring any additional fees. Please submit the substitute's name to education.services@silliker.com or call a Silliker Education team member at 312/ 938-5151. If no one from your organization can attend, you are entitled to a refund according to the following:

► 5 business days or more before seminar date: 100% refund (please use the online system to cancel your registration)
► Less than 5 business days before the seminar / no show: No refund

Course transfers are not allowed. If you unable to send a substitute, please cancel your registration in accordance with the above guidelines to receive a full refund. We hope you to see you at the Silliker short course of your choice at a future date.

Client Responsibilities
Client shall not use, in any form or manner, and shall not disclose, in whole or in part, to any party, SILLIKER's confidential information.

Travel & Lodging
Course participants are responsible for their own hotel and travel arrangements. Rooms at the host hotel may be available to course participants at a discounted rate. Reservations should be made at least four weeks before the session start date to receive discounted room rates and availability. Hotel information will be provided with your registration confirmation materials or may be requested by contacting the Education Services Department.

Dress
Casual “business” attire is appropriate for all lecture courses. You may want to bring a sweater or jacket as the temperature in the meeting rooms tends to be cool.

Please enter the VIP code adjacent to the course date to qualify for the early bird course discount.

Implementing SQF
Nov. 27-28, 2012 (EBSQF1112) • Feb. 5-6, 2013 (EBSQF02201)
April 30 - May 1, 2013 (EBSQF0413) • July 16-17, 2013 (EBSQF0713)
Aug. 27-28, 2013 (EBSQF08201)

Practical HACCP
Dec. 4-6, 2012 (EBHACCP121) • Jan. 22-24, 2013 (EBHACCP012)
Feb. 19-21, 2013 (EBHACCP023) • April 10-12, 2013 (EBHACCP413)

Environmental Monitoring
January 29-30, 2013 (EBENVIR0113)
September 17-18, 2013 (EBENVIR0913)

Advanced HACCP
May 21-22, 2013 (EBHACCP051)

BRC
February 19-20, 2013 (EBBRD0213)
June 11-12, 2013 (EBBRD0613)

Sanitation
March 3-5, 2013 (EBSAN0312)
August 20-22, 2013 (EBSAN0813)

Internal Auditing in a Food Plant
May 14-15, 2013 (EBIAFP0513)

Crisis Management and Food Defense
March 19-20, 2013 (EBCMFD0313)
August 13-14, 2013 (EBCMFD0813)

Principles of Food Microbiology
March 26-28, 2013 (EBPFM0313)

Sensory and Laboratory Shelf-life Studies for Food Products
May 14-15, 2013 (EBSL0513)
September 17-18, 2013 (EBSL0913)

Allergen Program Development
February 26-27, 2013 (EBALL0213)