

2019

Food Safety Training & Development Course Catalog



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Short Courses

The global food supply chain continues to evolve at a rapid pace. Staying current on emerging food contaminants, processing innovations, analytical advances and regulatory rules requires a well-informed, motivated and knowledgeable workforce.

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

Our wide selection of short courses are offered as both public and private onsite courses.

All of our courses can be tailored to fit your company's product and processes. Our most popular custom offerings include:

- Allergen Management
- Dairy Sensory
- Environmental Monitoring
- HACCP
- Implementing SQF
- Internal Auditing
- Principles of Food Microbiology
- Sanitation

From newly hired line workers to seasoned top managers, our experienced team of trainers can develop effective on-site programs for your staff.

Contact margaret.ciaccio@mxns.com for more information on how we can create a high impact, cost-effective program that will deliver an immediate return on your training investment.

visit education.mxns.com for the most up-to-date listings of our public short courses

Certification Short Courses



FSPCA Preventative Controls for Animal Food (PCQI)

The course is designed to prepare students to perform the duties of the Preventive Controls Qualified Individual (PCQI) who is responsible for ensuring their Food Safety System is effectively created, established, compliant and maintained in animal food facilities that require a PCQI. This course covers the Food Safety Modernization Act regulation on Preventive Controls for Animal Food and the Current Good Manufacturing Practices required to be followed in animal food facilities. This two-and-a-half-day course, designed by the Food Safety Preventative Controls Alliance (FSPCA), is the FDA recognized course for training animal food industry professionals seeking to become a PCQI.

FSPCA Preventative Controls for Human Food (PCQI)

This course will train participants to become a Preventive Controls Qualified Individual (PCQI) in accordance with FDA requirements for FSMA training. Attendees will be taught how to develop, implement and manage their facility's Food Safety Plan in compliance with FSMA's Preventive Control for Human Food Rule. This two-and-a-half-day course, designed by the Food Safety Preventative Controls Alliance (FSPCA), is the FDA recognized course for training food and beverage industry professionals seeking to become a PCQI.

FSPCA Foreign Supplier Verification Program

This one-and-a-half-day FSMA Foreign Supplier Verification Program (FSVP) management training course is designed for importers that may not be aware or are unclear of the final FSVP requirements. While the FSVP course is intended for importers, it is also designed for retailers, manufacturers and other business persons with limited regulatory or technical experience. Additional course segments will be included in the curriculum such as Preventive Controls for Human Food, (PCHF) and summaries on how other rules intersect with FSVP such as the Preventive Controls for Animal Food (PCAF) and the Produce Safety rules (collectively referred to as the PC Rules). It is important for importers to be able to explain to their suppliers how the FSVP program requirements fit together with these and other applicable FSMA Rules.

Practical HACCP for Processors

This two-day course is accredited by the International HACCP Alliance and teaches attendees how to develop, implement and manage HACCP plans. This essential course covers the basics of how to develop and implement a food safety system using the Hazard Analysis and Critical Control Points process to improve their food safety system throughout the company's production operation. Topics include: Introduction to HACCP principles, Prerequisite programs, Conducting a hazard analysis and Identification of critical controls.

Advanced HACCP

This two-day Advanced HACCP Course is accredited through the International HACCP Alliance and focuses on the analysis of a Hazard Analysis and Critical Control Points Food Safety System at a site. This course helps students use effective analytical tools to take a deeper dive into their HACCP Food Safety systems to ensure they have the right hazards identified, the right critical control points established and the effective supporting programs with the right controls in place to effectively protect and prevent food safety issues.

Implementing SQF Food Safety Systems for Manufacturing - Edition 8

This course provides participants with the basics to become a SQF practitioner for the Food Safety Code for Manufacturing. Attendees will gain a thorough understanding of SQF concepts, principles and application requirements, enabling the implementation of an effective Food Safety Management Program that meets SQF requirements.

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SQF Food Safety Code for Retail Certification - Edition 8

Retail / Wholesale Grocery Certification is the newest certification available from SQF.

In this two-day training course, participants will review the code and learn about the certification process, food safety management systems, hazard & risk management systems, good retail practices, as well as understanding auditor qualifications and the audit process at the corporate, franchise and store level.

This certification gives retailers a "Gold Standard" and serves as a foundation for retailers who are looking to further their food safety initiatives.

Advanced SQF Practitioner

Through activity-based instruction, the course provides the tools practitioners need to use the internal audit program to manage, maintain and enhance the site's SQF food safety and quality Systems; harness the corrective action / preventive action process to identify trends and build continuous improvement; communicate with senior management to more fully define the site's commitment to food safety; and develop and prioritize key performance indicators to assure continuous improvement of the SQF System.

BRC Global Standard for Food Safety Issue 8: Issue 7 to 8 Conversion for Sites



This course will provide delegates with an in-depth understanding of the revisions to the Standard requirements for Issue 8. It is designed to equip delegates with the skills and knowledge to successfully implement the changes to the Standard on-site.

BRC Global Standard for Food Safety Issue 8: Sites Training



This course has been designed to enable delegates to gain a full understanding of the general principles of the Standard, and how to comply with the requirements. Delegates will also learn what to expect during the process of certification and actions needed prior to, during and after the audit.



BRC Global Standard for Food Safety Issue 8: Issue 7 to 8 Conversion for Auditors

This course will provide auditors of BRC Global Standard for Food Safety Issue 7 with details of the changes to the Standard for Issue 8. The course will also provide a review of audit protocol and BRC Global Standards expectations to ensure the effectiveness and consistency of audits against the Standard.



BRC Global Standards for Food Safety Issue 8: Auditor Training

This course has been designed to enable delegates to gain a full understanding of the general principles of the requirements of the Standard, including fundamental clauses and statements of intent and how to undertake a BRC audit, including planning and reporting of the audit.

Delegates must have a working knowledge of quality management systems and auditing within the relevant manufacturing sector. Delegates should also have completed a HACCP course of at least two days duration.

Implementing SQF Quality Systems

This one-day course is ideal for those already familiar with quality management principles, such as SQF quality practitioners or SQF quality auditors, but who need to understand how to apply quality tools in the implementation of the SQF Quality Code. The course will address the impact of quality parameters on the site's product and operation, assist sites in understanding how the SQF Quality Code aligns with food safety and allow learners to apply quality tools and techniques to the implementation of the SQF Quality Code.

SQF Quality Systems for Manufacturing

This two-day course is intended for those quality, technical and managerial staff working in food manufacturing who are new to the concept of quality management. This course provides foundational knowledge of quality management principles and makes clear the difference between food safety management and quality management principles. The course also demonstrates the cost benefits of implementing a quality management system and describes specific measures for how to implement the SQF Quality Code using quality tools.

Plant Management

Short Courses

Accurate labeling to Reduce Recall Risks and Protect Brand Image

Accurate labeling and management is a key component of a successful food safety program. Failure to accurately follow federal food labeling regulations can result in negative consequences such as product recalls, product detention, costly product reformulations and artwork updates, etc. This workshop is designed to provide participants with the necessary knowledge and skills to reduce the risk of product recalls and negative implications due to mislabeling.

Allergen Management Beyond Preventative Controls

This course is essential to facilities that have allergens in their building (through processing, handling, manufacturing, storing, receiving, labeling or shipping). This course will help you establish, enhance or ensure compliance with various requirements and ensure that your facility has effective controls for each allergen, and that they are properly declared on the label.

Auditing Internal and External Supplier Systems

In this two-day course, participants will learn how to establish a robust auditing process to evaluate their food safety plan, management practices and programs of their suppliers. Participants will also explore the audit protocols utilized for an effective internal audit system to meet all regulatory, customer and GFSI expectations.

Environmental Monitoring in the FSMA Era

Understanding the microbial condition of your plant is key to the overall success of your food safety system. In this two-day course, participants will learn the differences between routine monitoring and investigations and how to establish the right culture for a sound environmental monitoring program.



Food Defense and International Contamination Prevention

This essential and timely course covers both practical and useful food defense strategies, and those measures and methods needed to be ready to deal with an intentional contamination event facing a company. This course is purposefully designed to assist a company to be compliant with regulatory requirements (FSMA and USDA) and the requirements of the Global Food Safety Initiative (GFSI) audit systems (such as SQF, BRC, IFS and FSSC 22,000). Students will be guided through practical tabletop exercises using scenarios from food defense intentional contamination actions to help them determine the application of proper and effective practices



How to Write an Effective Standard Operating Procedure (SOP) Workshop

Standard Operating Procedures, (SOPs), add consistency to programs by "standardizing" "procedures." This one-day workshop will walk you through the basic information needed to properly organize the necessary tasks involved in implementing any program. Experienced instructors will introduce the different structures and requirements of basic SOPs and help you discover where your weaknesses are. In addition, hands-on exercises will demonstrate how to clearly and effectively convey instructions to your staff. With the completion of the course, you will have a solid roadmap to guide you through improving the structure of your SOPs for all of your programs.

This class is for all sizes and levels of organizations. Instructors will address the basic needs for all programs and show you how to evolve them into larger, more complex structures.

Integrated Pest Management

This course is designed to show food industry personnel what is involved with designing, implementing and maintaining an Integrated Pest Management Program at a food facility. Tools and methods that have been proven to prevent and / or manage pest infestations will be explored. Students will also discover strategies for complying with federal agencies when implementing an Integrated Pest Management System.

visit education.mxns.com for the most up-to-date listings of our public short courses

Internal Auditing in a Food Plant

Attendees will learn how to establish a robust internal auditing process to evaluate their food safety management practices and programs. Participants will also learn how to avoid common internal auditing mistakes and strengthen their programs.

Food Labeling 101: Back to Basics



In today's regulatory environment, keeping up with the ever evolving rules, regulations and interpretations of the FDA and USDA regarding food labeling can be daunting, especially if one hasn't had the fundamentals of food label compliance. This workshop is designed to provide participants with the necessary knowledge and skills to understand the basic requirements of food labeling, which are the foundation that all other advanced topics of labeling are based. Designed for new regulatory professionals as a basic refresher course, continuing education for the non-technical and even the food label curious, this two-day course is exactly as the title indicates, back to basics.

Microbiological Concerns in Food Plant Sanitation and Hygiene

Maintaining effective sanitation programs provide critical and actionable data about your processes. Course attendees will gain firsthand experience in evaluating microbiological and other sanitation problems. They will also learn how to determine the right cleaning chemical and sanitizers to use as well as the most effective ways to show that your program is effective through proper validation and verification activities. Attendees will learn how proper sanitary equipment design concepts and facility design factors can be used to improve the overall cleaning and sanitizing of your facility.

Principles of Food Microbiology

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

Root Cause Analysis

In this two-day course, students will explore the most common and practical methods of performing a root cause analysis (RCA) and help facilities improve their RCA processes. They will also discover practical ways for "when and how" to use RCA tools when facilities identify problems from product recalls or withdrawals, regulatory, customer or internal audits or daily issues that need to be addressed. At the conclusion of this course, students will be able to more effectively identify the root cause and gather the potential effective solutions for presentation to leadership.



Specialized Onsite Training Solutions for the Dairy Industry

At Mérieux NutriSciences, we recognize that our dairy industry customers have special training needs. We are proud to present the following specialized courses that can be tailored to fit any facility.

High Temperature Short Time (HTST) Training For Operators, Maintenance Technicians & Supervisors

This class is designed to help operators, maintenance personnel and anyone who wants to understand the actual working fundamentals of a modern day HTST system.

Dairy Technology Workshop

This in-depth program provides participants with basic knowledge regarding the properties of milk, principles of food safety and quality control.

Dairy Sensory and Shelf Life Workshop

This course provides training for individuals in the areas of identification and causes of off-flavors in dairy products, corrective actions to eliminate off-flavors and the value of consumer preference and focus group panels.

Ice Cream Workshop

Participants will learn the essential components for the successful manufacture of ice cream products. This in-depth course will address a host of pertinent topics, including ingredients, sensory evaluation and processing procedures.

Dairy Process Shrink & Loss Workshop

This two-day course examines the key attributes that can lead to uncontrolled and unaccounted losses.

Dairy Pasteurization

This in-depth training program educates pasteurization operators on the regulatory requirements and dynamics of these critical systems. Participants will increase their understanding of the public health significance of the major components in an HTST/ Pasteurization system.

Dairy Sanitation Workshop

This dairy sanitation course emphasizes proper cleaning and sanitation procedures for dairy equipment. In addition, participants will receive data on sanitation chemistry and the technique needed to produce high quality, wholesome and safe dairy products.

Contact margaret.ciaccio@mxns.com for more information about these courses and how they can be customized to fit your facility's needs.



Aseptic Swabbing Techniques For Sampling the Environment and Equipment Training

Assure Accurate Microbiology Data with Good Swabbing Techniques

Designed for technicians who collect samples in processing environments, the newly introduced program combines expert content, outstanding instructional design and proven adult learning strategies into an interactive and powerful training tool.

Aseptic Swabbing Techniques for Sampling the Environment and Equipment Training Program is ideal for orienting new employees and standardizing practices among seasoned technicians.

Innovative, Effective Training Tools

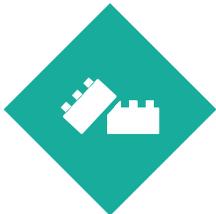
This program provides managers & supervisors with the following tools:

- ◆ A web-based, interactive program featuring video clips and digital pictures that demonstrate proper sampling steps and techniques
- ◆ A comprehensive facilitator’s presentation guide
- ◆ Five technician workbooks with photos, step-by-step diagrams, interactive exercises and worksheets



Technical Training Made Simple

Since training technicians is just one of your many responsibilities, Mérieux NutriSciences designed this program to save you time. The materials in the Instructor Tool Kit will help you conduct an effective, consistent training session – again and again.



Modular Design

The unique format enables instructors to cover specific sections out of order or show video clips multiple times. You can easily focus on key learning points and quickly prepare learners for on-floor training.



Visual Aids

The program uses short video clips and precise photos to demonstrate proper sampling techniques.

This course is available in English and Spanish for \$395, or English only for \$245. Click [here](#) for more information.

DVD Training



Smart Sanitation: Principles & Practices for Effectively Cleaning Your Plant

The first section of this two-part program 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.

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: \$149 - APPROXIMATE RUN TIME: 20 MINUTES

Controlling Salmonella: Strategies That Work

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.

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

PRICE: \$149 - APPROXIMATE RUN TIME: 13 MINUTES

Controlling Food Allergens in the Plant

Our 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, quiz and attendance sheet.

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

PRICE: \$250

RFA Food Safety Training for Experienced Employees

Produced by the Refrigerated Foods Association, this 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.

PRICE: \$225 - APPROXIMATE RUN TIME: 90 MINUTES

RFA Operation Food Safety: Everyone's Mission

A correctly trained staff is the foundation for food safety in any plant. Produced by the Refrigerated Foods Association, 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.

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 - APPROXIMATE RUN TIME: 20 MINUTES

GMP Basics: Avoiding Microbial Cross-Contamination

This program provides practical training on how to avoid transferring harmful microorganisms to finished product. Examples show how microbial cross-contamination can occur as a result of improper traffic patterns, poor personal hygiene and unsanitized tools and equipment.

Vivid illustrations drive home the importance of GMPs.

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

PRICE: \$149 - APPROXIMATE RUN TIME: 15 MINUTES

Inside HACCP: Principles, Practices & Results

Build a more knowledgeable workforce and meet safety standards through an overview of HACCP principles. The program explains how HACCP works, placing special emphasis on four key principles – monitoring, verification, corrective action and record-keeping.

DVD contains both English and Spanish versions. Includes free supplemental training materials.

PRICE: \$149 - APPROXIMATE RUN TIME: 15 MINUTES

DIGITAL STREAMING of our DVD training programs, including those listed below, are available online:

- 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: Employee Hygiene Practices
- GMP Basics: Process Control Practices
- The Amazing World of Microorganisms

Available in English and Spanish - Pricing: \$99.00 per language



General Policies

Short Course

Registration Fees

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

DVD Bulk Purchase Fees

Buy over \$500 in training products and receive an automatic 15% discount on bulk purchases.

DVD 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. Digital streaming purchases are non-refundable.

Short Course Substitution, Cancellation & Transfer Policy

If you are not able to attend a course, a substitute may be sent in your place without incurring any additional fees. Please submit the substitute's name to margaret.ciaccio@mxns.com or call an 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:

- ◆ 15 business days or more before course date: 100% refund minus \$100 registration fee
- ◆ 14-7 business days before course date: 75% refund minus \$100 registration fee
- ◆ Less than 7 business days before the course date: 50% refund minus \$100 registration fee

Course transfers are not allowed. If you are unable to send a substitute, please cancel your registration in accordance with the above guidelines to receive a refund. We hope to see you at the Mérieux NutriSciences 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, Mérieux NutriSciences confidential information.

Travel & Lodging

Course participants are responsible for their own hotel and travel arrangements. A list of area hotels will be provided for each event. Confirmation materials may be requested by contacting the Education Services Department.

Attire

Casual business attire is appropriate for all lecture courses. You may want to bring a sweater or jacket for cool temperatures in meeting rooms.