

Wednesday, April 3rd

Registration starts at 11am

1:00 pm Welcome

Dr. K.C. Ting

1:10 pm Overview of Food Safety Issues

Dr. Gönül Kaletunç

1:30 pm Food Safety: Regulations, Enforcement, Compliance

Dr. John Larkin

2:15 pm Food Safety and Good Manufacturing Practices

Dr. Ferhan Özdali

3:15 pm Break

3:30 pm HACCP Principles and Implementation

Mr. Bill Cornelius

4:30 pm Prevention of Outbreaks and Recalls

Dr. Ferhan Özdali

5:30 pm Adjourn

6:00 pm Cash bar

7:00 pm Dinner

Thursday, April 4th

8:30 am Principles of Food Microbiology
Dr. Ahmed Yousef

9:15 am Thermal Processing Calculations and their Application in Process Design |
Dr. Gönül Kaletunç

10:15 am Break

10:30 pm Practical Aspects of Food Safety, Microbiological Evaluation
Dr. Ahmed Yousef

11:30 am Lunch

1:00 pm Product Filing Requirements
Mr. Bill Cornelius

2:00 pm Design, Cleaning, and Sterilization of Product Contact Surfaces
Dr. Peter Adams

3:00 pm Break

3:15 pm Consumer Behavior, Education and the Food Industry
Dr. Cheryl Jones Syracuse

4:15 pm Panel discussion
Course Faculty

5:30 pm Adjourn