

Registration and General Information

Pre-registration is mandatory. Mail the attached registration form and check or money order to the below listed address at The University of Tennessee. Refreshments will be provided throughout the conference and dinner will be provided the evening of March 9. Lunch will be catered on March 10. These meals are provided by the sponsors listed in this brochure.

If participant must cancel, please notify the Coordinator before March 1, 2010

Registration Form

Last, First, Middle

Company

Mailing Address

City, State, Zip

Phone

FAX

E-mail

Duplicate this form as needed and complete separate form for each participant.

Enrollment fee:
\$25 per SFPA member,
\$50.00 per nonmember

Please make checks payable to SFPA

Return form with payment to:

Nancy Austin
Department of Food Science and Technology
The University of Tennessee
2509 River Drive
Knoxville, TN 37996-4539

Speakers

Dr. Bill Hurst, Ph.D

- Professor, University of Georgia
- Develops and delivers HACCP and GAPs short courses for the fresh and fresh-cut produce industry

Dr. Faith Critzer, Ph.D

- Assistant Professor, University of Georgia
- Conducts research focused on detection and elimination of bacterial foodborne pathogens, including non-thermal plasma processing.

Dr. John R. Mount, Ph.D

- Associate Professor, University of Tennessee.
- Conducts research related to preservation of fruits and vegetables and military combat rations related to pouched products.
- Teaches courses on Quality Assurance and Sanitation, HACCP, Food Preservation and Packaging.

Ed Stockton

- President of Country Fresh Food & Confections, Inc
- Ed has a background in both retailing and manufacturing. The retail experience has helped guide Country Fresh Food into becoming one of the leading manufacturers of fudge sold to all types of retailers across the United States.
- Founded in 1989, Country Fresh Food has enjoyed many successes such as on-air appearances on QVC, to experiencing the trials and tribulations of having their plant destroyed by fire in 2003 and trying to overcome being tremendously under-insured.

Dr. Tim Haley, Ph.D,

- Director of Research, Food Safety and Regulatory Compliance, Bush Brothers, Knoxville, TN,
- Purdue University, Assistant Professor of Food Science
- Began 32 year career with NFPA – Thermal Process Engineer
- Charter member – Institute for Thermal Processing Specialists and serves on the Scientific and Regulatory Committee for GMA

Location

The workshop will be held in the Biotechnology Bldg., Room 160, University of Tennessee, Knoxville, TN, UT Agricultural Campus

Go to <http://www.utk.edu/maps/> and click on map 5 for the Agricultural Campus map.



SfpA

Southeastern Food Processors Association Educational Program

FIRST ANNUAL CONFERENCE



March 9-10, 2010

presented by:
**The University of Tennessee, and
The University of Georgia**

Program:

This program is designed for employees of food processors, both members and potential members of SFPA, to enhance and update their knowledge in the various food safety facets of the rapidly changing food processing industry. Today there continues to be increased demands on food companies to produce the cheapest and safest food in the world. Knowing and complying with the most basic food regulations (GMPs) to having HACCP plans and meeting the varied requirements of third party audits requires continued education and vigilance.

This program is designed to update your employees with the most current information, and raise their awareness of practices they are currently doing everyday in the plant. It is also designed to explain the very basics in microbiology and to explain why you must do the tasks the way you are asked.

Objectives:

Food Safety Inside the Processing Plant for 2010 and Beyond

Provide SFPA members with "what you need to know about food safety, GMP's, HACCP, GAP's and third party audits."

Provide a SFPA seminar for all processor employees involved in plant production and food processing management.

Present processing instructional information to SFPA members by instructors who are experts in their field and with many years of actual experience.

Add value to your SFPA membership . . . this will be the SFPA's first annual educational seminar and available only through the SFPA. Establish a continuous SFPA learning program developed for and by SFPA members.

Provide a learning opportunity for SFPA members at an excellent value.

Encourage SFPA processor members to share experiences and knowledge with other attendees in a seminar environment.

Develop a network of SFPA membership industry associates with similar operations, issues, and objectives.

Schedule

March 9

12:30	Introductions /Announcements
12:45 – 1:30	Microbiology In Food Processing <i>Dr. Faith Critzer</i>
1:30 - 1:45	Break
1:45 - 2:45	Microbiology (<i>continued</i>)
2:45 - 3:00	Break
3:00 - 4:00	Good Agricultural Practices: GAP's <i>Dr. Bill Hurst</i>
4:00 – 4:15	Break
4:15 - 5:00	Good Agricultural Practices: GAP's (<i>continued</i>)

Dinner provided at a local restaurant

March 10

8:00 - 9:00	The Global Food Safety Initiative: What it means to you <i>Dr. Tim Haley</i>
9:00 - 9:20	Break
9:20 - 10:00	GMP's: Past, Present and Future <i>Dr. Tim Haley</i>
10:00 – 11:00	Keeping food safe scientifically, The application of Hazard Analysis and identification of the control points <i>Dr. John Mount</i>
11:00 -11:15	Break

11:15 – 12:00	HACCP (<i>continued</i>) <i>Dr. John Mount</i>
12:00 – 12:45	Catered Lunch
12:45 – 1:45	The Impact and Survival of 3 rd Party Audits on Small Food Manufacturers <i>Ed Stockton</i>
1:45 - 2:00	Break
2:00 - 2:30	Third Party Audits (<i>continued</i>)
2:30 – 3:15	Preparing Your Company for a Product Recall <i>Dr. Tim Haley</i>
3:15 - 4:00	Panel Discussion and Q & A

Thank you our sponsors:

Ball Corp.
Bush Brothers and Co.
Crown Cork and Seal, Inc.
Elite Spice, Inc.
McCall Farms, Inc.
Mt. Olive Pickles
Anonymous donor

Dress Code Business casual

Lodging

Participants are responsible for arranging their own lodging. We have reserved a block of fifty rooms at \$83.00/person or \$93.00 for two people per room at the Holiday Inn Select Downtown, 525 Henley St., Knoxville, TN 37902, phone (865)522-2800. These rooms will be held until February 16, 2010. You will need to mention you are with SFPA to receive this rate.