

# Food Science & Technology Extension

Winter  
2018

Monthly Newsletter

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# WORKSHOP AND SERVICES

## WORKSHOPS

- 9 IN-HOUSE WORKSHOPS WERE OFFERED THIS YEAR, 6 OF WHICH WERE COMMODITY SPECIFIC.
- 2 BETTER PROCESS CONTROL SCHOOL WORKSHOPS.
- STARTING NEW FOOD BUSINESS WORKSHOP WAS HUGELY POPULAR AMONG FOOD BUSINESS ENTREPRENEURS.
- ROUNDTABLE WITH GDA AND FDA.

## OFF-SITE TRAINING HELD IN DIFFERENT PARTS OF THE STATE

- 4 BPCS COURSES FOR VOAG TEACHERS, THERMOPAC, COCA-COLA AND DOHLER.
- 4 PRODUCE SAFETY ALLIANCE GROWERS TRAINING WORKSHOPS
- 1 PACKING SHED SANITATION AND ENVIRONMENTAL MONITORING HANDS-ON WORKSHOP.

## SERVICES

Process Approval: 98  
Product Classification: 50  
Nutrition Facts Panel: 190

### PROVIDED SERVICES

# 45

COUNTIES IN STATE OF GEORGIA



# **ONLINE COURSE BETTER PROCESS CONTROL SCHOOL THE ONLINE COURSE LAUNCHED IN OCTOBER 2018**

We launched the BPCS online course in October 2018. The course will cater to clients looking to complete this certification from the comfort of their office or home. We stand apart from our competitors by offering different half courses and a full course as well a full video of the course, giving them a classroom feel.

[efsonline.uga.edu](http://efsonline.uga.edu)

## **NEWLY LAUNCHED SERVICES**

LABEL REVIEW  
MENU LABEL  
SHELF LIFE

2018 WEBSITE VISITS

# 15600

**MAKING  
OPPORTUNITIES.**

We are connecting to small and big business owners and farms all over Georgia and beyond through Instagram, LinkedIn, Twitter, and Facebook



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# 2019 WORKSHOPS

|                   |   |
|-------------------|---|
| January 29-31:    | Preventive Controls for Human Foods               |
| February 5-7:     | Packing House HACCP                               |
| March 19-22:      | Better Process Control School (Full Course)       |
| April 2-3:        | Starting a New Food Business                      |
| April 23-25:      | Meat and Poultry HACCP                            |
| July 30-August 1: | Preventive Controls for Human Foods               |
| September 10-12:  | Value Added Meat and Poultry Processing           |
| October 8-10:     | Certification for Food Safety Professionals       |
| November 5-7:     | Better Process Control School for Acidified Foods |

