



Purdue University Department of Food Science

Founded in 1983, Purdue's Department of Food Science is well recognized as a leading food science department in the country. The new Food Science building was completed in 1998. This state-of-the-art building is 120,000 square feet and houses 36 research and teaching laboratories. The pilot plant has 9,000 square feet containing numerous pieces of equipment. The Sensory Evaluation lab also uses state-of-the-art equipment and is available to both industry and entrepreneurs.

Our mission

To develop human resources and to expand and transfer knowledge for continuous improvement of the safety, quality, and value of food products.

Our outreach vision

Become a recognized national leader in educational programming and technical assistance for the food industry in Indiana and around the world, providing emphasis on value added products.



www.foodsci.purdue.edu

It is the policy of the Purdue University Cooperative Extension Service, David C. Petritz, Director, that all persons shall have equal opportunity and access to the programs and facilities without regard to race, color, sex, religion, national origin, age, marital status, parental status, sexual orientation, or disability. Purdue University is an Affirmative Action institution. This material may be available in alternative formats.

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Purdue University
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West Lafayette, IN 47907

Postage
Here

Workshops and Services for the Food Industry and Food Entrepreneurs



Purdue University
Department of Food Science
Outreach Program Information



Purdue Extension

Knowledge to Go

1-888-EXT-INFO

www.foodsci.purdue.edu/outreach/

Workshops

An Introduction to Starting a Specialty Food Business in Indiana

Developing and selling specialty foods and ingredients is one alternative for homemakers and farmers to add value to Indiana commodities. This workshop was developed to serve as a comprehensive overview of the issues associated with starting a specialty food business in Indiana.

April 25, 2007	De Bush <i>djbush@purdue.edu</i>
October 4, 2007	De Bush <i>djbush@purdue.edu</i>

Aseptic Processing and Packaging Workshop

The Aseptic workshop at Purdue incorporates a lecture and “hands on” laboratory format to review the essential scientific and engineering principles relevant to applying the aseptic technology. The topics presented are an overview of aseptic processing and packaging, microbial principles applied to aseptic processing, chemical considerations, principles of thermal processing, equipment features, and packaging considerations.

May 14 - 17, 2007	Steve Smith <i>smithrs@purdue.edu</i>
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Better Process Control School

The Better Process Control School certifies supervisors of thermal processing systems, acidification, and container closure evaluation programs for low-acid and acidified foods in closed containers. This school satisfies the training requirements specified in both the FDA and USDA regulations.

April 16 - 19, 2007	Kiya Smith <i>kiya@purdue.edu</i>
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Development and Implementation of HACCP Programs

This course provides instruction for developing Hazard Analysis Critical Control Point (HACCP) programs for the meat/poultry/egg and fruit/vegetable industries. This workshop includes an overview of foodborne hazards and prevention strategies, an understanding of HACCP principles, and an awareness of the regulatory requirements for HACCP programs.

October 8 - 9, 2007	Kiya Smith <i>kiya@purdue.edu</i>
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Introduction to Food Processing Plant Sanitation

This course is recommended for meat, poultry, and egg processing plant personnel involved in sanitation under USDA-FSIS. In this course, participants will learn about sanitation requirements, selection of cleaners and sanitizers, how to train sanitation crews, and how to validate sanitation programs.

October 11, 2007	Kevin Keener <i>kkeener@purdue.edu</i>
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Retail Food Safety: Retail Food Manager's Certification Courses

As of January 2005, Indiana requires at least one manager from each retail food establishment be certified in retail food safety and pass a nationally recognized exam. Our program focus is to prepare retail food managers for this requirement and teach sound food handling procedures. The 3 programs above are offered in Indiana to address these needs. Each program has been developed as a nationally recognized curriculum and certification program for retail food handlers. Our website provides information about current programs offered.

Essentials of Food Safety and Sanitation	Kiya Smith <i>kiya@purdue.edu</i>
SuperSafeMark™	Kiya Smith <i>kiya@purdue.edu</i>
ServSafe	Kiya Smith <i>kiya@purdue.edu</i>

Wine & Grape Workshops

The Purdue Wine Grape Task Force is a cooperation between the Indiana Wine Grape Council and Purdue University to serve the State's existing and prospective vintners and growers and to help propel the local wine/grape industry into world-class competitiveness. On the web at www.indianawines.org

Year-round workshops across Indiana cover topics ranging from vineyard establishment, grape and wine quality assessment and analysis, to commercial winemaking techniques and recent issues in wine sales and marketing.

January 29 - 31, 2007	Christian Butzke <i>butzke@purdue.edu</i>
March 26, 2007	Christian Butzke <i>butzke@purdue.edu</i>
June 18, 2007	Christian Butzke <i>butzke@purdue.edu</i>
September 13, 2007	Christian Butzke <i>butzke@purdue.edu</i>

Services

Analytical Services

For a nominal fee, basic food analysis, sensory testing, storage studies, and nutritional labeling assistance are available through the Food Science Department.



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Department of Food Science
Outreach Program Information

(765) 494-8256

www.foodsci.purdue.edu/outreach/

Registration and brochures for workshops available at this website.