

Additional Information

For additional information regarding the Purdue University Food Science Department, including workshops and other resources please visit us

at :

Purdue University
Department of Food Science
Outreach Program Information
765-494-8256

<http://www.foodsci.purdue.edu/>



Purdue University Food Science Workshops

An Introduction to Starting a Specialty Food Business in Indiana

Dr. Kevin Keener—kkeener@purdue.edu

Aseptic Processing and Packaging Workshop

Steve Smith—smithrs@purdue.edu

Better Process Control School

Kiya Smith—kiya@purdue.edu

Development and Implementation of HACCP Programs

Kiya Smith—kiya@purdue.edu

Introduction to Food Processing Plant Sanitation

Dr. Kevin Keener—kkeener@purdue.edu

Retail Food Safety: Retail Food Manager's Certification Courses

Kiya Smith—kiya@purdue.edu

HACCP Roundtable

Angie Honeywell—ahoneywe@purdue.edu

Hygienic Design of Food Processing Equipment: A Workshop on Principles and Test Methods

Dr. Mark Morgan—mmorgan@purdue.edu

Wine and Grape Workshops

Christian Butzke—butzke@purdue.edu

Purdue University Food Science Department

Food Sanitation Online Course FS 591A



Summer 2009

May 4, 2009 - August 19, 2009

[www.continuinged.purdue.edu/
distance/courses/summer.asp](http://www.continuinged.purdue.edu/distance/courses/summer.asp)



Course Description

Food Sanitation is a distance education course administered through the Department of Food Science. The course is a three credit hour class that is designed for traditional college students as well as satisfying continuing education requirements for distance education learners in an industry setting. Graduate student credit requires completion of an additional project. Please consult Dr. Keener regarding the specifics of this requirement. This course provides an introduction to hygienic practices, requirements for sanitation programs and modern sanitation practices in food processing facilities.

This course is self-directed. It will require students to take responsibility for course outcomes. Students must be committed to learn to use the technology required to participate in a world wide web course. This includes using e-mail; and cutting & pasting between e-mail, the web, and word-processing software.

Each lesson is designed to be completed in one week with a time requirement of approximately 6 to 9 hours. This includes reading the weekly lesson from the web, reading any assigned text material, taking the lesson quiz and completing the required lesson assignment. Therefore, **maintaining the proper pace is essential**

Student Learning Outcomes

At the conclusion of the course the student will be able to:

1. Apply sanitation practices in food processing facilities.

2. Explain sanitation principles and the requirements for a food sanitation program.
3. Apply modern sanitation practices, including sanitation equipment and methods.

Text

The required text for the course is ... **Principles of Food Sanitation**, 2006, Norman G. Marriott, Robert B. Gravani (Editor)

ISBN # for the textbook is 0-387-25025-5

Suggested Cost of Text:

Amazon.com: \$58.65 - New, \$45.00 - Used

Barnes & Noble: \$69.95 - New, \$62.95 - B&N Members

The text for this course is the most recent and standard text for sanitation in the food industry. This book is required for the course, and most of the course material placed on the web will follow the text.

Some assignments will come from the text as well, and the book will serve as a reference for future needs. The text book can be purchased at many bookstores or at outlets such as <http://www.amazon.com> or <http://www.barnesandnoble.com>.

Supplemental material will be included in the course from various other sanitation texts and various food and food processing trade magazines. These materials are not required, but may be used to help in assignments or increase subject matter content.

Registration

The course will be approximately \$900 for the three credit course. The course can be taken as undergraduate or graduate level credit. To register, go to

www.continuinged.purdue.edu/distance/courses/summer.asp.

Course Instructor

Dr. Kevin Keener, Ph.D., P.E.
Food Process Engineer & Extension Specialist
Associate Professor of Food Science

Food Science Bldg, Room 3215
745 Agriculture Mall Drive
West Lafayette, IN 47907-2009

Phone: 765-494-6648

Fax: 765-494-7953

kkeener@purdue.edu

Office Hours: Online Internet-Based Course

Kevin Keener is a Food Process Engineer, Extension Specialist, and Associate Professor of Food Science at Purdue. His specialty area is food processing and engineering. Kevin is involved with many food companies regarding various aspects of food processing and regulations. He also conducts workshops on food plant sanitation, energy usage, and starting food businesses.

Course Staff

Angie Honeywell is the Food Processing Extension Manager and is responsible for online course maintenance and is available to answer questions.

Food Science Building, Room 3251
745 Agriculture Mall Drive
West Lafayette, IN 47907-2009

Phone: 765-494-7997

Fax: 765-494-7953

ahoneywe@purdue.edu

