
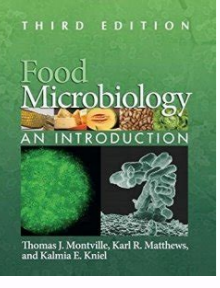
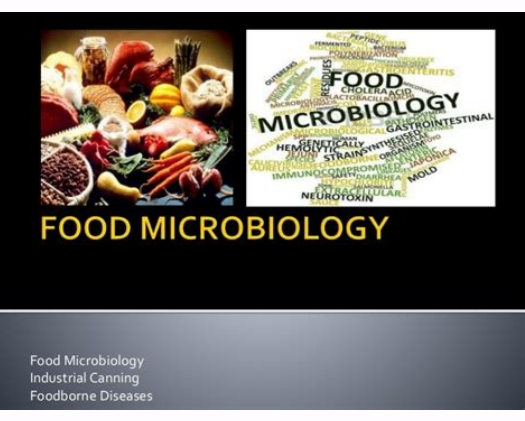


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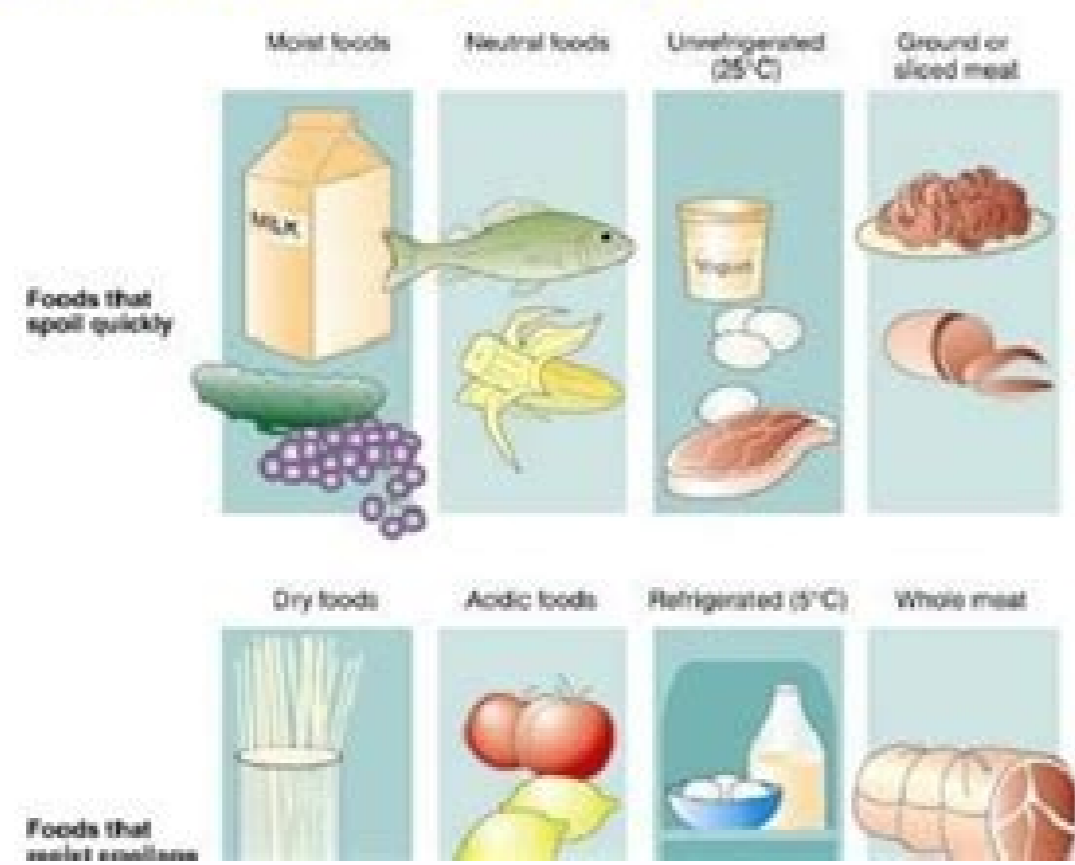


Lecture #9

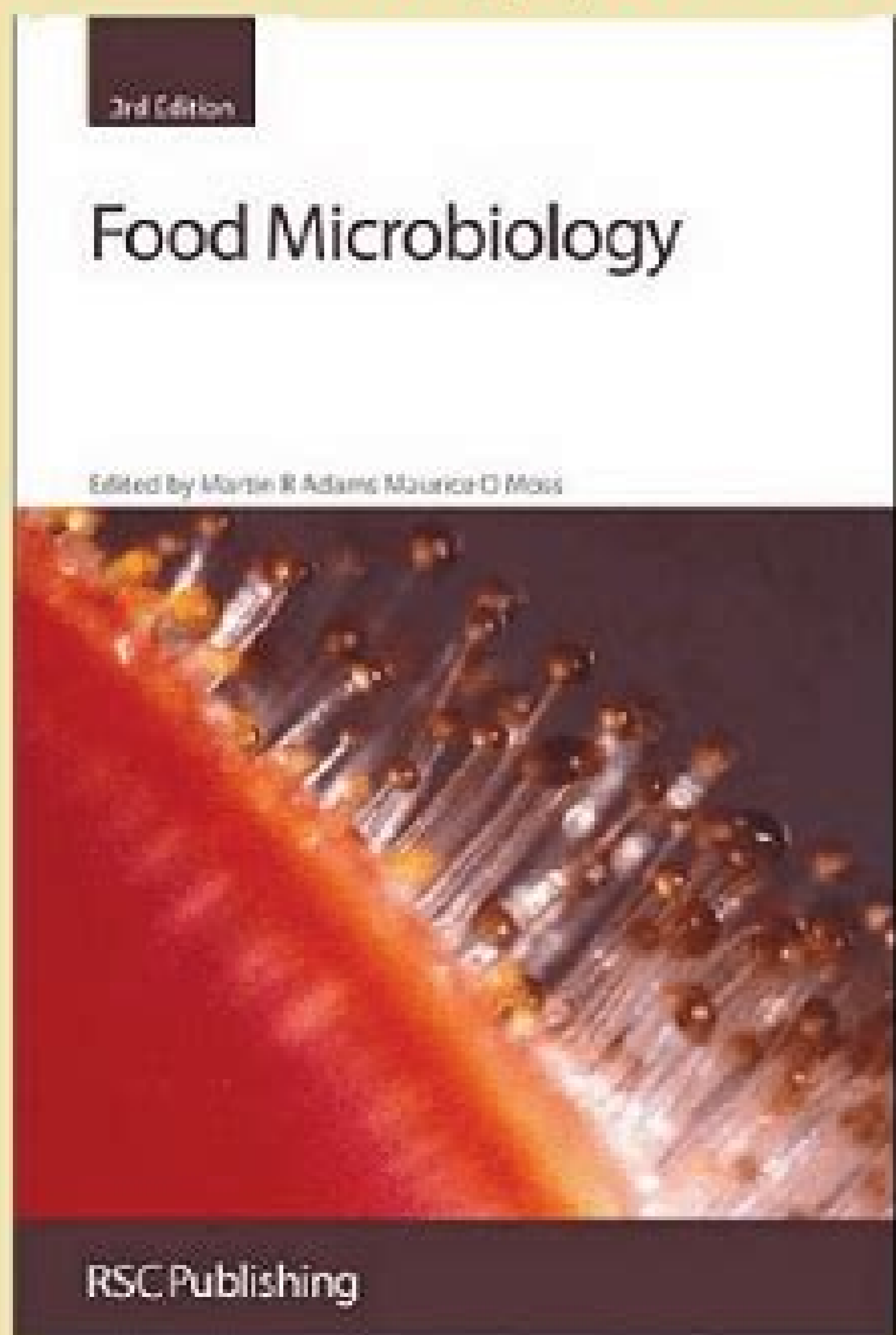
Food Microbiology

Conditions for Spoilage

- Water
- pH
- Physical structure
- Oxygen
- temperature



Food MicroBiology pdf & Review



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Microbiology Course Code: LF0401WA22 Date: TBD Time: TBD Location: Live, Instructor-led virtual course Registration Fee: TBD Early Bird Discount Fee: TBD Registration closes: TBD Payment by check, money order, or purchase order? Payments should be made out to: Rutgers, The State University of New Jersey Checks and money orders should be mailed to: Office of Continuing Professional Education, Attn: Registration Dept., 102 Ryders Ln, New Brunswick, NJ 08901-8519 Purchase Orders can be mailed to the address above or electronically sent to registration@njaes.rutgers.edu. This course is approved by the New Jersey State Approving Agency for Veterans Training for educational benefits through the GI Bill®. I will also use what I learned to train our plant staff. View our cancellation policy. Schaffner is Extension Specialist in Food Science and Distinguished Professor at Rutgers University. The resources and guidance provided in this class were extensive and should be useful in helping with the continued success and safety of our products. If you have never taken a food micro class, we will teach you the most critical points for food safety applications. When the best people train at Rutgers, I know it is the place to learn about food safety." "The course was very thorough and beneficial. By attending this course, you will also learn how to implement a successful, state-of-the-art HACCP (Hazard Analysis Critical Control Points) system to identify points of contamination risk in the food manufacturing process. He has taught courses on Food Microbiology, Food Safety, Food Law, and Food Sustainability in China and India. Substitutions are permitted. Equipment you will need to access this training: Laptop or desktop computers are required for this class. Speakers and microphone are not necessary as a call in option is available. Learn more. ""This class was exactly what I was looking for. Learn how to detect and identify them in food processing facilities. Current Food Safety Issues: Get the latest on the worst outbreaks to hit the news and consumers' GI tracts. Testing: A good test done wrong can be more dangerous than no testing at all. If this is your first time registering with us, please provide your own unique email address when registering; do not provide an email address that you share with co-workers. If you have previously taken classes with us and have used an email address that you share with your co-workers or supervisor, your account must be updated with a unique email address. A \$100 cancellation fee applies for this course. GI Bill® is a registered trademark of the U.S. Department of Veterans Affairs (VA). We will reapply for similar credits the next time the course runs, but we cannot guarantee credit approval for future offerings. I heard about this class from FDA inspectors who have taken courses at Rutgers. A unique email address is required for each registrant to register and access our courses. He is Associate Editor of Frontiers in Sustainable Food and Agriculture and was Editor-in-Chief of the Journal of Food Safety. His research covers elucidating at the molecular level the interaction of human enteric pathogens with plants to developing novel antimicrobials to improve the microbial safety of fresh fruits and vegetables from post-harvest processing to retail practices. He is involved in projects in the Philippines and Thailand to promote development of Food Science programs and microbial food safety. CFS Certificants may claim a maximum of 11.75 CH for their participation in this program. Matthews has given presentations and lectures throughout the world. I kept sending messages to my boss during class because I couldn't wait to get back to share what I learned! When the FDA audits our plant, I now can refer to guidelines provided by Rutgers to support our limits. Our instructors will cover how to control and monitor those risks and how to take corrective actions. To do this, please send an email to us at registration@njaes.rutgers.edu stating that your email address needs to be changed and include: Your full name The shared email address that needs to be changed Your unique email address A phone number where you can be reached if we have any questions Each registrant will be asked provide a photo of him/herself holding their government-issued photo ID. Past attendees have included: Food Safety Managers Food Processing Managers and Technicians Food Research and Development Professionals Food Technologists Food Safety Consultants Quality Assurance/Quality Control Professionals Food Service Professionals with Technical Backgrounds Public Health Professionals Practicing Microbiologists Food Product Marketing Managers Karl Matthews, PhD, Rutgers University Karl R. He is actively engaged in teaching at the undergraduate and graduate level and served as the Food Science undergraduate program director. You will learn which environmental factors influence the growth of pathogens and spoilage organisms in food, how to avoid microbial contamination, and how to produce safe food products. The Practical Food Microbiology course is approved for 1.6 Rutgers CEUs, as well as the following credits from professional organizations. He has collectively published more than 275 abstracts, peer reviewed papers, and book chapters. Wait to receive these instructions before you attempt to upload your ID. The photo must be clear enough that we can read your name and verify that the person pictured on the ID is in fact the person holding it. The photo must be clear enough that we can read your name and verify that the person pictured on the ID is in fact the person holding it. After an OCEPE staff member reviews the picture and verifies your identity, you will have access to participate in the course when it begins. Please log into class 15-30 minutes before the start time for a brief overview of the online format. Don Schaffner, PhD, Rutgers University Dr. Donald W. I have some microbiology background, but I needed a short, intensive food micro class. I recommend this class to anybody working in the food industry!" "The Food Microbiology class was very insightful. This online Practical Food Microbiology course covers all of these subjects and much more! Our team of expert instructors will take you step-by-step through the science and practice of food safety microbiology. He has been the recipient of more than \$9 million in grants and contracts, a majority in the form of competitive national grants. NJ Health Officers and Registered Environmental Health Specialists (HO/REHS): Rutgers University, NJAES, Office of Continuing Professional Education has been approved by the New Jersey Department of Health as a provider of NJ Public Health Continuing Education Contact Hours (CEs). This virtual course will be delivered via Canvas. He serves on both NIH and USDA panels and on the editorial boards for several journals. He serves as Chair of the Department of Food Science. Learn more about Dr. Matthews. coli (STEC) and Salmonella. Pathogens - Gram-positive: Listeria monocytogenes has plagued many food manufacturers. He serves as Principle and Co-principle investigator on federal and foundation grants and commercial funded projects. Participants who complete this education program will be awarded 16.0 NJ Public Health Continuing Education Contact Hours (CEs). (For more in-depth training on this food safety topic, check out our HACCP Plan Development for Food Processors course.) Who Should Attend? Course Overview Understanding the What, How, When, and Why of Food Pathogens If you develop, process, distribute, or sell food for a living, it is crucial to have an understanding of the following food microbiology topics: Which pathogens are most likely to cause trouble; When and why they threaten product and customer safety; and How to best manage and control the risks posed by these organisms. Our company typically launches approximately 40-60 new products in the US every year. Registrants will receive more information as we move closer to the course date and on April 25, 2022, they will receive an email with a link to access the course. Certified Food Scientists: This program qualifies for Certified Food Scientist (CFS) recertification contact hours (CH). He has received awards recognizing both his teaching and research. Dr. Schaffner has authored more than 190 peer-reviewed publications, and numerous book chapters and abstracts. You will receive a reminder email prior to the start of the class with further instructions. For more information, please visit www.ift.org/certification or email ifsc@ift.org.

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