



CfPA

The Center for Professional Advancement
Accredited Technical Training Worldwide
PO Box 7077, East Brunswick NJ 08816
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ON-DEMAND Online Training “Series” (Second in a Three-Part Series) **Microbial Shelf Life and Challenge Testing for Foods**

Maximize learning and minimize expense: Register for all three parts and save \$150 OR take any one as a stand-alone course.

Location: Your Computer **Offering #** 0804-727 **Priority Code:** 520

WHO SHOULD ATTEND

This course is designed for food industry microbiologists and QA/QC personnel who must understand and use shelf life and challenge testing to assure quality and safety of foods.

LEARNING OBJECTIVES

After completing this online course you will be able to:

- Explain the difference between shelf life testing and challenge testing
- Design and correctly interpret shelf life and challenge tests
- Determine when predictive modeling can be used as an alternative to such tests

COURSE DESCRIPTION

This 90-minute online training course provides an introduction to microbial shelf life and challenge testing for foods. It will provide a comprehensive overview of the design of such tests covering the selection of organisms, inoculation procedures, data collection and interpretation of results. The course will also cover the use of computer models as alternatives to shelf life and challenge testing.

Module 1:

- Shelf life vs. challenge testing
- Overview of design Considerations
- Selection of organisms to use
- Pass-fail criteria

Module 2:

- Inoculation
- Different inoculum levels
- Inoculum position
- Sampling frequency

Module 3:

- Alternatives to shelf life and challenge testing
- Understanding when alternatives can be used
- Computer modeling

COURSE DIRECTOR

Donald W. Schaffner, Ph.D., Extension Specialist in Food Science and Professor at Rutgers, The State University of New Jersey

ACCREDITATIONS



The Center for Professional Advancement has been approved as an Authorized Provider by the International Association for Continuing Education and Training (IACET), 8405 Greensboro Drive, Suite 800, McLean, VA 22102. In obtaining this approval, The Center for Professional Advancement has demonstrated that it complies with the ANSI/IACET Standards which are widely recognized as standards of good practice internationally. As a result of their Authorized Provider membership status, The Center for Professional Advancement is authorized to offer IACET CEUs for its programs that qualify under the ANSI/IACET Standards.

The American Association of Family and Consumer Sciences has approved this course for
1 Professional Development Units.

REGISTRATION

TUITION*– Single Rate: U.S. \$295.00 per person Group Rate: U.S. \$245.00 per person**
(Attend all three parts & SAVE \$150! Tuition for entire series– Single Rate: U.S. \$735.00 Group Rate: U.S. \$585.00)

Register at www.cfpa.com. Enter **Course Offering #0804-727** into **Quick Jump**. To register use **Priority Code: 520**.

For Questions and Information call Customer Service at 732-613-4500.

Please Note: Multiple participants are not authorized to share access provided to a single registrant, a single dedicated seat license must be purchased for each individual. CfPA reserves the right to cancel access or collect the group rate payment if this requirement has been violated. Only registered participants will receive accreditation.

Other Courses In This Series:

Part 1: Understanding and Using Microbial Sampling Plans for Foods
(Offering # 0803-705)

Available On-Demand

Part 3: Understanding and Using Microbial Computer Modeling in Food Microbiology (Offering # 0805-207)

Live 5/6/08; available On-Demand starting 5/20/08

ABOUT ON-DEMAND:

Our pre-recorded on-line training courses are available for viewing at your convenience at your computer. Register for a CfPA on-demand course, your registration will be processed within two (2) business days, after payment and registration are complete you will receive an email from olinetraining@cfpa.com with your password to access the on-demand course. You will have two (2) business days to view the course. You MUST complete all polls and the course evaluation to receive your accreditation certificate for this course.

TERMS AND CONDITIONS

***Payment:** Tuition payable in US funds net of all charges. Payment is due at time of registration in the form of a credit card. Please contact CfPA's Customer Service for other payment options.

****Group Rate:** The Group Rate is for two or more enrollments, up to five registering from the same company at the same time. For groups of six or more, please contact Customer Service for group pricing. **Cancellations/No Show: "Live"** - Registrants may cancel up to two working days prior to the course start date and will receive a letter of credit to be used towards a future course up to one year from date of issuance. No credit will be issued for no-shows and/or cancellations less than two working days prior to the course. : **"On-Demand"** - No refund or credit will be issued for no-shows and/or cancellations of on-demand training courses. CfPA is not responsible for any outside related costs incurred by registrant's cancellation.