

## Who Should Attend?

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Canning salsa, pickles, and other acidified foods for sale require special training.

The Acidified Foods Workshop is designed to teach the basics of food safety requirements and regulation in the manufacture of acidified foods in Maryland.

Whether you have a business that you wish to expand, or you are just in the planning stages, the Acidified Foods Workshop will be helpful to you.

October 29-30, 2009

### Location:

The Maryland 4-H Center  
8020 Greenmead Drive  
College Park, MD 20744  
301-314-9070

### Directions:

To reach the Maryland 4-H Center, take Exit 25, Route 1 south, off of the Washington Beltway (I-95, I-495) toward College Park. Take University Boulevard (MD 193) west off of Route 1. Turn right at the first light onto Metzert Road. Make the first right onto Greenmead Drive. Turn left at the first road toward the parking lot. The 4-H Center is to the left.



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Food Processing & Safety Extension  
Department of Nutrition & Food Science  
University of Maryland

0112 Skinner Building  
College Park, MD 20742  
Phone: 301-405-8980  
Fax: 301-314-3313  
E-mail: sarakao@umd.edu

## Understanding Acidified Foods Workshop

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A part of the Commercially Sterile Packaged Foods (CSPF) Training Program by the Joint Institute of Food Safety and Applied Nutrition (JIFSAN)



Tel: 301-405-8980

# Program

## Day 1: Thursday, Oct. 29, 2009

- 9-9:30 Check-in
- 9:30-10:20 Welcome; Overview of Acidified Foods
- 10:30-11:30 Microbiology of Thermally Processed Foods
- 11:30-11:50 Exam #1
- 12-1:20 Lunch; Discussion
- 1:30-2:20 Prerequisites for Food Processing (water source and sanitation)
- 2:30-3:20 Principles of Acidified Foods
- 3:30-4:10 pH Control and Measurement
- 4:10-4:30 Exam #2

## Day 2: Friday, Oct. 30, 2009

- 9-9:30 Review of Day 1
- 9:30-10:20 Principles of Thermal Processing
- 10:30-11:20 Food Container Handling and Closure
- 11:30-11:50 Exam #3
- 12:1:30 Lunch; Discussion; Course Wrap-up

## Registration Form

Returned by Oct. 23, 2009 to:

**Ms. Sara Kao, Department of Nutrition and Food Science  
0112 Skinner Building, University of Maryland, College Park, MD 20742**

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Last First MI

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Last 4 digits of Social Security # (for tracking test scores)

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Company

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Company Mailing Address

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If mailing address is PO Box, provide UPS address

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City State Zip

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Phone Fax

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Email address

**Please Note: Seats are limited, registration on a first-come-first-serve basis**

**Registration Fee: \$75 per person**

**Make checks payable to NFSC, University of Maryland and note it for Acidified Foods**

**Registration fee MUST be prepaid – registration closes Oct. 23, 2009**