

Food Industry Fundamentals



WAIMEA OCT 16 • KONA OCT 17

Get an edge in the local food marketplace! Join us for two in-depth workshops on Hawai'i Island, Food Product Development and Quality Assurance, with food expert Lou Cooperhouse. The Food Industry Fundamentals series is also available online, anytime!

ONLINE • Food Trends: Finding Your Niche in the Specialty Foods Industry

Prepared foods are a tremendous market opportunity in Hawai'i—whether these are sold in local and regional markets, or to global markets via export. Learn about the various channels of distribution for prepared foods, the size and growth of these categories, the features today's consumers are seeking, and how foods can be differentiated to stand out in the marketplace and command a premium price.

Online \$39 BUS8801-001 *As a prerequisite course, completion is highly encouraged before attending workshops.

WORKSHOP • Food Product Development and Technology Essentials

This course will move from “farm to fork” to explore the many product development technologies that can be utilized for optimal quality and enhanced food safety. You'll learn current best practices in product development, and how to optimize product quality.

Oct. 16	8:30am-11:30am	Waimea - Department of Hawaiian Homelands Kuhio Hall	\$39	BUS8802-002
Oct. 17	8:30am-11:30am	Kona - Courtyard at King Kamehameha's Kona Beach Hotel	\$39	BUS8802-003

WORKSHOP • Quality Assurance and Food Safety Principles

Farmers, processors, retailers and food service operators must have an understanding of the principles of food safety in order to minimize risk to the public. In this course, you'll learn how to create a holistic food safety and quality system—including management commitment, facility infrastructure requirements, sanitation, pest control, personnel practices, training, microbiological testing, traceability and crisis management, food security, and HACCP. An overview of the Global Food Safety Initiative (GFSI) and third-party food safety and quality certification programs will be provided.

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Oct. 17	1:00pm-4:00pm	Kona - Courtyard at King Kamehameha's Kona Beach Hotel	\$39	BUS8803-003

ONLINE • FINISH THE SERIES - Good Manufacturing Practices (GMP) for Food Producers

GMPs are mandated in all food processing facilities, and it's critical that processors follow these basic instructions for making a safe, sanitary product. This course provides instruction for following GMPs, along with best practices for employee hygiene, environmental sanitation and product storage and handling. It meets the general training requirements per FDA and USDA regulations for all employees at all levels within a company.

Online \$39 BUS8804-001

Register Online
www.hawaii.hawaii.edu/ocet
 or call: (808) 934-2700
by Oct. 13



Instructor: Lou Cooperhouse

MS Food Science, BS Microbiology, Rutgers University. Leading global authority on business and product development within the food industry. Developed and served as Director of the internationally-recognized Rutgers Food Innovation Center.

The Maui Food Innovation Center is partially funded by a grant from the U.S. Department of Labor in the amount of \$759,350. Funding does not pay for student costs to participate. The Maui Food Innovation Center is an equal opportunity employer/program. Auxiliary aids and services are available upon request to individuals with disabilities. Hawaii CC does not discriminate on the basis of age, race, sex, color, national origin, or disability or other protected classes in its programs and activities. For inquiries or complaints concerning our non-discrimination policies, please contact Disabilities Counselor, Section 504 Coordinator (808-934-2725, Hawaii CC Bldg. 388-Room 106) or Vice Chancellor for Student Affairs, Title IX Coordinator (808-934-2509, Hawaii CC Bldg. 378).