

# Wisconsin Better Process School for Small Businesses a Zoom training



## Day 1 - Monday

7:30 – 7:45 AM	Check-in, test internet connections, prep
7:45 – 8:00 AM	Introductions and Overview
8:00 – 9:30 AM	Unit 1: Microbiology of canned food
9:30 - 9:45 AM	Break
9:45 – 10:45 AM	Unit 2: Process Development for Safety & Quality <ul style="list-style-type: none"><li>• Formulation (acidification)</li><li>• Thermal processing</li></ul>
10:45 – 11:00 AM	Break
11:00 – 12 noon	Unit 3: The Scheduled Process
12 noon – 8:00 PM	Exam – Units 1-3 (open book, online)  Homework (Parts 1-3) – Measuring pH, Review a Scheduled Process, Containers/Closures/Labeling

## Day 2 - Tuesday

7:15 AM	Course site opens
7:30 – 9:30 AM	Unit 4: Containers, Closures, Labeling Homework review (Part 3, 2)
9:30 – 9:45 AM	Break
9:45 – 11:00 AM	Unit 5: Record Keeping / FDA Process Filing Homework Review (Part 1)
11:00 – 11:15	Break
11:15-12:30	Unit 6: Facility Requirements, Licensing and Inspections
12 noon – 8:00 PM	Exam – Units 4-6 (open book, online) Complete evaluation (required)

**Registration online and course information online:** <https://foodsafety.wisc.edu>

- You must attend both days and successfully complete both exams to receive a certificate.
- Passing on each exam is a grade of 70 or higher.
- Exams are open book and multiple choice and will be online via Qualtrics. Participants should be able to easily complete all exams within the allocated time; exams generally no more than 1 hour to complete.
- You are required to do homework on Day 1 (Parts 1-3). Homework may require 1-2 hours.