

Better Process School for Small Businesses

April 12, 13 Sept. 13, 14 Nov. 15, 16 2021

Registration Deadline[^]: March 29 August 23 November 1

Trainings are virtual using Zoom.

Lectures: 7:30 AM – 12 noon each day. **Exams:** 12 noon – 4:00 PM (open book, online)

Cost: \$250.00/person, plus \$100/person for **additional persons** registering from the same business at the same time. Cost includes materials (mailed prior to training), certificate of completion **and follow-up process authority support. You must pre-register.** Register online at <https://foodsafety.wisc.edu/>.

About this training: This training is for **small businesses*** who process and package acid, acidified, or exempt ‘canned’ food products such as jams and jellies, salsas and pickles, and sauces or spreads under license. Operators processing **acid** or **exempt foods** should complete this training to meet FDA requirements under the Food Safety Modernization Act (21 CFR 117.4). This course also meets the Wisconsin training requirement for small businesses manufacturing **acidified foods** (pickles and salsa) under 21 CFR 114 and a license from the state. There are 2 open-book exams, one each afternoon, and homework the first day. [*This training does **not** satisfy the training requirement for large businesses or those involved in co-packing.]

Who should attend: Key personnel from small businesses manufacturing jams and jellies, sauces, dressings, spreads and pickled products should attend. The training covers the science of safe manufacture of canned foods, will guide processors through the development and approval of a recipe, and will review Good Manufacturing Practices. While focused on meeting Wisconsin and FDA requirements, small business operators from other states are welcome to attend.

Additional information: Small business operators who successfully complete this training will have **access to free, follow-up Process Authority and business development support.** [Note: homeowners operating under a license exemption, e.g. Pickle Bill, are not eligible for process authority support.] Individuals must have access to reliable internet to complete the course. A computer with camera is needed to mark attendance throughout the training. The training can not be completed via Smartphone. A minimum attendance of 12 individuals is required to hold a training session. Attendance will be capped at 20 per session.

[^]**Registration closes 2 weeks prior to each training or when the course fills, which ever comes first.** If a training is canceled due to low enrollment, registered participants will have the option of moving to the next available session or offered a full refund.

Questions? Not sure if this training is right for you, or for other questions, please contact Barbara Ingham, University of Wisconsin-Madison. **Phone** 608-263-7383 or **email** bingham@wisc.edu

Registration questions? Call Pyle Center Registrations, **phone:** 608-262-2451 or **email** to Jessica Kitto <jessica.kitto@wisc.edu> [In light of the ongoing pandemic, email will yield a quicker response.] Thank you!