

Wisconsin Better Process School for Small Businesses a Zoom training



Monday, November 16, 2020 **NEW DATE!**

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: Best manufacturing practices <ul style="list-style-type: none">• Formulation (acidification)• Thermal processing• Packaging
10:45 – 11:00 AM	Break
11:00 – 12 noon	Unit 3: The scheduled process
12 noon – 3:00 PM	Exam – Units 1-3 (open book, online)

Tuesday, November 17, 2020 **NEW DATE!**

7:45 AM	Course site opens
8:00 – 9:30 AM	Unit 4: Process controls <ul style="list-style-type: none">• pH, temperature• sanitation• food container handling
9:30 – 9:45 AM	Break
9:45 - 10:45 AM	Unit 5: Labeling
10:45 – 11:00 AM	Break
11:00 – 12 noon	Unit 6: Licensing
12 noon – 3:00 PM	Exam – Units 4-6 (open book, online)

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

- You will receive all training material roughly 5 days before the course.
- You must attend both days and successfully complete both exams to receive a certificate.
- Passing on both exams is a grade of 70 or higher.
- Exams are open book and multiple choice. Participants should be able to easily complete all exams within the allocated time; exams generally require less than 1 hour to complete.