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
  • 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
  • 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.