



The Penn State Cider Safety Course

A 1-day workshop
offered at 3 locations

1) Saturday November 12, 2005

Penn State Campus,
Meats Laboratory
State College, PA

2) Monday November 14, 2005

Mercer County Cooperative
Extension Office
463 North Perry Highway
Mercer, PA

3) Friday November 18, 2005

Berks County Agricultural
Center, Auditorium
1238 County Welfare Road
Leesport, PA

PA F.E.C.A State Approved Course



Pennsylvania Department of
AGRICULTURE

WHO SHOULD ATTEND?

- Retail cider makers required under the Pennsylvania Food Employee Certification Act (PA Code Title 7, Chapter 76) to attend an approved food safety course
- Cider makers and others not covered under the Pennsylvania regulation but who wish to increase their knowledge of food safety and sanitation control measures associated with juice and cider processing

WORKSHOP OBJECTIVES...

- Increase your knowledge of potential hazards associated with apple cider production and methods for their control
- Understand food safety systems such as The PA Food Code, Good Agricultural Practices (GAPs), Good Manufacturing Practices (GMPs), and HACCP
- Meet the food safety training requirements in the Pennsylvania Food Employee Certification Act (PA Code Title 7, Chapter 76)



Pennsylvania Department of
AGRICULTURE

This course is approved by the Pennsylvania Department of Agriculture Bureau of Food Safety and Laboratory Services as a certified food safety course that meets the training requirements set forth in the Food Employee Certification Act (PA Code Title 7, Chapter 76).



Program Agenda:

Start 8:30 am

Food Safety Food Hazards

Food Safety Programs

Food Safety Regulations

The Micro World

Water Quality and Safety

Grounds Layout and Maintenance

Building Design and Maintenance

Food Contact Materials

Cleaning and Sanitizing

Worker Hygiene and Sanitary Facilities

Marketing Cider Safely

FECA Examination

End 5:30 pm

WORKSHOP INSTRUCTOR

Luke LaBorde, Ph.D.

Associate Professor and Extension
Specialist,
Department of Food Science
Pennsylvania State University



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REGISTRATION INFORMATION

The registration fee is \$110 per person and will cover lunch, refreshment breaks, presentation handouts, and additional reference materials.

Seating is limited –
Please Register Early !

Registration is due by November 1

You may pay by check or credit card.

**If paying by check, make payable to
Penn State University**

Mail check or credit card information
and completed registration form to:

**Penn State Cider Safety Course
Department of Food Science
Penn State University
University Park, PA 16802
Attn: Dr. Luke F. LaBorde**

For further information on the course
or directions to the course, contact:

Luke F. LaBorde Ph.D.
Tele: 814-863-2298
Fax: 814-863-6132
Email: lf15@psu.edu

Or visit the Penn State Cider Safety
Course Web Site

foodsafety.psu.edu//SaferCider.html

REGISTRATION FORM

Sat 11/12 Mon 11/14 Fri 11/18
State College Mercer Leesport

^ Course Date/Location (Circle one) ^

^ Your Name (Please Print) ^

^ Your Company or Affiliation ^

^ Street Address ^

^ City State Zip Code

^ Daytime Telephone (plus area code):

^ E-mail

**If paying with a credit card, please
provide the following information:**

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^ Credit Card Number

Visa - MasterCard - Discover - AmEx

^ Credit Card Type (Please Circle)

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