

## THE OHIO STATE UNIVERSITY

Department of Food, Agricultural and Biological Engineering

<http://fabe.osu.edu>

### Safety in Food Processing: Principles, Applications, and Advances

A Short Course in

“PROBLEM SOLVING IN FOOD PROCESS ENGINEERING”

April 3 & 4, 2002

Fawcett Center

2400 Olentangy River Road

Columbus, Ohio



#### About the Short Course

Ensuring food safety is vital to the producer, processor, distributor, and consumer. This intensive short course is designed to define the significant issues in food safety and the strategies to design and assure proper processing and to avoid contamination in order to produce safe, high quality, thermally processed foods. The course focuses on introducing food safety issues and strategies to address them from several interdependent perspectives including scientific, engineering, regulatory, and consumer behavior. Demonstrations by the course faculty and exhibitors will allow attendees to learn about current technology and equipment available for the evaluation and assessment of microbiological contamination and sanitation. Participants will interact with leading government, industry, and academic experts and benefit from their knowledge and experience.

#### Course Objectives

- fundamentals of food microbiology and heat transfer
- thermal process calculations for batch and continuous processes

- current practices and advances in food contact surface sterilization
- HACCP program and its implementation
- improved food safety through Good Manufacturing Practices
- FDA rules and regulations in processing, product filing, recalls
- consumer attitudes and habits and their impact on the food industry

#### Who Should Attend

- Food industry professionals in management, research and development, engineering, quality control/assurance, microbiology, sanitation, and marketing.
- Regulatory agency officials, government inspectors, and consultants with a specialty in food processing operations.
- University Extension personnel with clientele from the food industry or those considering developing programs for food processors or consumers.

## Course Coordinator

**Gönül Kaletunç, Ph.D.**

Food Engineer, Assistant Professor, Department of Food, Agricultural and Biological Engineering, The Ohio State University. Expertise in thermal properties of foods and microorganisms, food processing, food preservation principles, and food safety engineering.

## Course Faculty

**John Larkin, Ph.D.**

Food Process Hazards Analysis Branch Chief, Food and Drug Administration. Expertise in thermal processing and production of foods and regulatory issues in shelf stable food products and processing systems.

**Ferhan Özadali, Ph.D.**

Food Engineer, Director of Research & Development and Quality Assurance at Hirzel Canning Co. and Farms. Responsible for Food Safety and Regulations for the company. Taught short courses in HACCP, total quality management, and sanitation.

**Bill Cornelius, M.S.**

Chemical Engineer, Adjunct Assistant Professor, Department of Food Science and Technology, The Ohio State University, Executive Vice President of Institute for Thermal Processing Specialists. Nationally recognized Process Authority in the food and pharmaceutical industries and HACCP expert.

## Program Schedule

### Wednesday, April 3rd

11:00 am	Registration begins
1:00 pm	Welcome <i>K.C. Ting, Ph.D.</i>
1:10 pm	<b>Overview of Food Safety Issues</b> <i>Gönül Kaletunç, Ph.D.</i>
1:30 pm	<b>Food Safety: Regulations, Enforcement, Compliance</b> <i>John Larkin, Ph.D.</i>
2:15 pm	<b>Food Safety and Good Manufacturing Practices</b> <i>Ferhan Özadali, Ph.D.</i>
3:15 pm	Break
3:30 pm	<b>HACCP Principles and Implementation</b> <i>Bill Cornelius, M.S.</i>
4:30 pm	<b>Consumer Behavior, Education and the Food Industry</b> <i>Cheryl Jones Syracuse, Ph.D.</i>
5:30 pm	Adjourn
6:00 pm	Cash bar
7:00 pm	Dinner

### Thursday, April 4th

8:30 am	<b>Principles of Food Microbiology</b> <i>Ahmed Yousef, Ph.D.</i>
9:15 am	<b>Thermal Processing Calculations and their Application in Process Design</b> <i>Sudhir Sastry, Ph.D.</i>
10:15 am	Break
10:30 pm	<b>Practical Aspects of Food Safety, Microbiological Evaluation</b> <i>Ahmed Yousef, Ph.D.</i>
11:30 am	Lunch
1:00 pm	<b>Product Filing Requirements</b> <i>Bill Cornelius, M.S.</i>
2:00 pm	<b>Design, Cleaning, and Sterilization of Product Contact Surfaces</b> <i>Peter Adams, Ph.D.</i>
3:00 pm	Break
3:15 pm	<b>Prevention of Outbreaks and Recalls</b> <i>Ferhan Özadali, Ph.D.</i>
4:15 pm	<b>Panel discussion</b> <i>Course Faculty</i>
5:30 pm	Adjourn

**Cheryl Jones Syracuse, Ph.D.**

Family and Consumer Sciences Specialist, Chair Ashtabula County Extension, Professor, The Ohio State University. President-elect of the Ohio Nutrition Council.

**Ahmed Yousef, Ph.D.**

Food Microbiologist, Associate Professor, Department of Food Science and Technology, The Ohio State University. Expertise in safety of foods processed by novel technologies including ozone, pulsed electric fields, high pressure processing, and ohmic heating.

**Sudhir Sastry, Ph.D.**

Professor, Department of Food, Agricultural and Biological Engineering, The Ohio State University. Co-director of the Center for Advanced Processing and Packaging Studies (CAPPS). Expertise in thermal process calculations, ohmic heating, aseptic, and pulsed electric field (PEF) processing.

**Peter Adams, Ph.D.**

Manager Food Science, Beverage Packaging, International Paper. Process Authority. Expertise in sterility and sanitary design of aseptic fillers, materials development for aseptic and commercially sterile packages, regulatory compliance for aseptic fillers worldwide.

## General Information

### Fees

Individual registration before March 1, 2002	\$ 295
Multiple registrations from the same organization	\$275/each
Registration after March 1, 2002	\$325

Registration scholarships are available for Ohio State University Extension personnel. Please contact OSU Continuing Education for scholarship information by phone at 614-292-8571 or by e-mail at [conf@gate.ce.ohio-state.edu](mailto:conf@gate.ce.ohio-state.edu)

Fee covers registration, course materials, lunch, refreshments during breaks, and dinner on April 3rd.

Refund requests received by February 22, 2002, can be honored with a refund of the amount paid minus a \$10.00 processing fee. No refunds will be made after February 22, 2002.

### Accommodations

The Fawcett Hotel and Conference Center is offering special rates of \$79.00 + tax. Please call 1-800-637-2316 or 614-292-3238 to make a reservation and tell them that you are with this conference to receive the special rate.

### Inquiries

Please contact Gönül Kaletunç, Ph.D., about the technical content of the program by phone at (614) 292-0419 or by e-mail at [kaletunc.1@osu.edu](mailto:kaletunc.1@osu.edu). For registration questions please contact OSU Continuing Education at 614-292-8571.

### Program Site

Fawcett Center  
2400 Olentangy River Road  
Columbus, Ohio

## Registration Form

**Safety in Food Processing: Principles, Applications, and Advances Short Course April 3-4, 2002**

Name \_\_\_\_\_

Business Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Telephone \_\_\_\_\_ Fax \_\_\_\_\_

E-mail \_\_\_\_\_

Category of your job: \_\_\_\_\_

Types of food processed by your company: \_\_\_\_\_

\_\_\_\_\_ Enclosed is a check payable to The Ohio State University

\_\_\_ Discover \_\_\_ MasterCard \_\_\_ VISA \_\_\_ P.O. Number \_\_\_\_\_

Charge Card# \_\_\_\_\_

Exp. Date \_\_\_\_\_ Signature \_\_\_\_\_

Individual registration	\$295.00	_____
Multiple registration from same organization (all must be mailed together, use a separate form for each registration)	\$275/each	_____
Late Registration after March 1	\$325.00	_____
<b>TOTAL</b>		_____

PHONE: 614-292-8571 • FAX: 614-292-0492

Return to: Safety in Food Processing  
Office of Continuing Education  
225 Mount Hall  
1050 Carmack Road  
Columbus OH 43210-1002

For Office Use Only

Date \_\_\_\_\_ REF# 0032 \_\_\_\_\_ PT CH# \_\_\_\_\_

CODER \_\_\_\_\_ CCA \_\_\_\_\_ AMT \_\_\_\_\_