

GMA: The industry's trusted source for affordable and convenient training and education.

The Grocery Manufacturers Association (GMA), a leading resource for training and education for professionals working in the consumer packaged goods (CPG) industry, offers affordable workshops, online training and webinars to help organizations of all sizes train employees and stay abreast of ever-changing regulatory requirements and advancements in science.

GMA is the industry's trusted training and education provider, with a staff of experts—many holding Ph.D.'s—robust laboratory capabilities and a tremendous wealth of industry knowledge in scientific, technical and regulatory issues that has been acquired in the course of its 100-plus year history. From all corners of the globe, GMA experts are called upon to train representatives from industry, academia and government agencies, including the Food and Drug Administration.

In 2012, GMA will offer a full slate of scientific education and training opportunities on a diverse array of topics ranging from food labeling to thermal processing to hazard analysis critical control points (HACCP)/food safety plans. Review the offerings below, then visit www.gmaonline.org to reserve your space.

SCIENCE WEBINAR SERIES

Established in 2009, the GMA Science Webinar Series provides easy, affordable training and educational opportunities to members of the food industry right from their desktop. Webinars address a wide range of topics and include up-to-the-minute reports on the latest developments in scientific and regulatory affairs.

Aggressive Control Measures for a Wily Pathogen: Salmonella in Low-Moisture Products — Preventing the contamination of *Salmonella* in ready-to-eat products is essential for all food manufacturers, and GMA has designed this webinar to provide industry expertise focused on the identification of risk factors associated with *Salmonella* contamination. Facilitated by subject matter experts from GMA and its member companies, this webinar will provide common industry preventive control measures through practical approaches involving critical elements for *Salmonella* control. Attendees will learn the necessary tools to design an environmental monitoring program (EMP) to detect potential changes in sanitary conditions in the processing environment, as well as learn actions that can be taken to assure sanitary conditions are maintained, the need to conduct extensive investigative sampling when a potential harborage is identified, and when to escalate sampling/environmental analysis and potentially finished product sampling.

DATE: APRIL 25, 2012

What Third Party Audits Can (and Can't) Do for You — Do you get mesmerized when investigating all the options for Third Party Audits (TPAs) available to today's food industry? Explore the benefits and limitations of third party auditing with a group of industry experts assembled by GMA. Discuss similarities between different audit formats, legal limitations and potential uses of TPAs to satisfy upcoming FSMA requirements. Also examine recent activities to assess auditor competence and how to use these to select the right individual to gauge your firm.

DATE: OCTOBER 30, 2012

Allergens: Successful Factory Management Strategies — As technology facilitates greater detection of trace quantities of various substances, such as food-borne allergens in commercial products, demand on industry and regulators to address the potential risk of exposure to these substances is increasing. To accurately assess the risk a substance poses, the relationship between level of exposure and physical response (or dose-response) must be considered. This webinar will update participants on the latest developments in the ongoing debate to determine the best way to study the dose-response relationship and identify the threshold of exposure at which risk becomes negligible. Participants will also learn how the establishment of regulatory thresholds based on sound science would impact manufacturers and the food-allergic consumer.

DATE: DECEMBER 5, 2012*

Supplier Benchmarking: Does Your Supplier Make the Grade? — Food manufacturers today must strategically place greater emphasis on preventive measures for food safety and defense. In no area is the concept of a food chain more visible than in supplier management. Being able to identify a supplying firm's food safety strengths and challenges is critical to protecting your company and brand integrity. GMA and industry experts will discuss a variety of methods for reviewing supplier food safety programs to determine whether they are sufficient to ensure food safety, regulatory compliance and other quality assurance attributes.

DATE: MAY 30, 2012

Product of ???: What You Need to Know About Country of Origin Labeling — Confused by the variety of country of origin labeling for food labels? Country of origin labeling is a complex subject; there are multiple types of labeling regulated by different government agencies and not every food product may be required to display the country of origin. This webinar will discuss the various types of country of origin labeling requirements, and will present examples of food products and how they should be labeled.

* Dates subject to change.

DATE: SEPTEMBER 13, 2012

Food Defense Fundamentals: Food Safety Modernization and Economically Motivated Adulteration — The Food Safety Modernization Act (FSMA) mentions deterrence of intentional adulteration eleven times in four separate sections. Thus, outputs from FSMA will eventually require producers to verify the effectiveness of their mitigation strategies in regard to food defense. With the increasing global complexity of our food supply, processors may be susceptible to economically motivated intentional adulteration (EMA), such as the melamine events, as well as actions that could stem from malicious, criminal or terrorist objectives. While most food processing firms invest considerable resources in their food safety systems intended to prevent occurrence of accidental adulteration, oftentimes the same cannot be said of programs designed to prevent intentional adulteration.

In this workshop, industry experts will cover critical issues and techniques required to minimize opportunities for intentional adulteration. Learn about food defense, why it requires a different tactic than food safety, and how to implement those approaches.

DATE: JUNE 27, 2012*

Building Blocks of an Effective Food Safety Plan — In an effort to prepare food processors for implementation of the Food Safety Modernization Act, this webinar will focus on basic hazard identification and preventive control elements as outlined in the Act. Already released requirements, as well as information on some of the building blocks sure to be included in the forthcoming regulatory framework will be covered.

DATE: JULY 25, 2012*

Learning by Example: Hazard Analysis and Food Safety Control — In the near future, all food manufacturing facilities will be required to conduct hazard analysis, develop and implement written preventive control plans and house records of both to ensure that food is not adulterated. This requirement will form the basis of a risk assessment for the much-anticipated Food Safety Plan. Processors must ask themselves important questions such as: What are the potential hazards to be accounted for? How does sanitation play a major role in preventing adulteration and in lot control? Where do ingredients enter the production stream? Does the process have a biological kill step? To help build a strong foundation for these new requirements, GMA, a recognized leader in HACCP-based approaches to food safety, has created this how-to informational webinar on hazard analysis for food safety plans.

DATE: OCTOBER 17, 2012

HACCP— FOOD SAFETY PLANS

GMA is a recognized leader in HACCP-based approaches to food safety, having partnered with manufacturers and regulatory agencies to promote safe food production for more than 100 years. Its institutional knowledge of manufacturing practices far exceeds that of other training providers. GMA HACCP training features the most up-to-date information of importance to the industry, including many regulatory nuances not found anywhere else, earning an outstanding reputation with industry professionals and regulatory agencies alike.

Let GMA tailor a HACCP workshop for your company! GMA's expert staff can also create a HACCP training program tailored to your company's specific needs. For more information, please contact Warren Stone at wstone@gmaonline.org.

Online HACCP Training

GMA makes HACCP training easy for busy professionals by making numerous courses available to take online at any time. Courses are accredited by the International HACCP Alliance and participants are provided with a certification upon completion of the course.

HACCP Operators — Participants will receive an overview of the HACCP concept and the advantages of using HACCP over traditional testing methods to control food hazards. The course covers the HACCP principles and the basic application guidelines necessary for implementing a HACCP plan.

HACCP Managers — In addition to providing an overview of the HACCP concept and the advantages of using HACCP over traditional testing methods to control food hazards, participants will also be guided through the process of developing an actual HACCP plan. They will learn the seven HACCP principles and the basic application guidelines necessary for developing and implementing a HACCP plan.

For additional information or to begin your online training, visit: www.gmatraining.com.

Classroom HACCP Training

This course has been specially designed to compliment GMA's online HACCP training and provides hands-on experience with the development of a mock HACCP plan to facilitate better understanding of the online material and its application to actual products.

Participants will be issued a certificate of participation upon completion of the workshop. The certificate can be used to demonstrate compliance with the training requirements of the federal HACCP regulations.

Prerequisite: GMA Online HACCP Managers training.

DATE: AUGUST 7-8, 2012

Location: GMA Headquarters, Washington, DC

HACCP Train-the-Trainer

Conducted in conjunction with the International HACCP Alliance

This three-day workshop is designed to prepare and qualify candidates for accreditations as an International HACCP Alliance Lead Instructor. The workshop provides an in-depth understanding of the seven HACCP principles, addresses effective adult learning styles and delivery techniques for presenting the material. Hands-on working group exercises are used to facilitate the learning process.

DATE: OCTOBER 30-NOVEMBER 1, 2012

Location: GMA Headquarters, Washington, DC

THERMAL PROCESSING

Recent foodborne disease outbreaks attributed to processed foods has placed a renewed focus on the importance of understanding the science behind processing and the importance of a process authority and the role they serve in the food safety system. Regulatory agencies are placing a greater emphasis on the review of thermal process filings and are reevaluating the application of traditionally conservative thermal food processes.

Better Process Control School

The Better Process Control School (BPCS) Program is mandated within current federal regulations. The BPCS certifies supervisors of thermal processing systems, acidification and container closure evaluation programs for low-acid and acidified canned foods. Each processor of low-acid or acidified foods must operate with a certified supervisor on hand at all times during processing.

Information on the BPCS Program offered through the GMA Science and Education Foundation is available at: www.gmaonline.org/resources/science-education-foundation/.

GMA offers onsite training tailored to meet a specific company's training needs. For more information, please contact Glenn Black at gblack@gmaonline.org.

Thermal Processing Professional Training Program

While the BPCS familiarizes food plant employees with the basic operational guidelines for their equipment, GMA's Thermal Processing Professional Training (TPPT) Program takes this recognized school to the next level and provides advanced operational knowledge for the establishment of adequate processes and food safety systems.

The TPPT Program is a two-week intensive program of instruction designed to teach thermal processing professionals the most current science-based techniques to be applied in the development of optimal thermal processes and the mitigation of thermal process deviations.

Aligned with all relevant regulatory standards, GMA's TPPT Program teaches the food safety professional working towards becoming a recognized Process Authority not only the "whats" and "whens" of food processing, but they are also taught "why" specific steps used in the development process are so critical. This focus on "why" sets GMA's TPPT Program apart from other training programs.

DATE: SEPTEMBER 17-28, 2012

Location: GMA Headquarters, Washington, DC

Industry Guidance on Acidified Foods Workshop

This workshop will increase participants' understanding of new policies, regulations and federal guidance on how to distinguish acid foods from acidified foods, new thermal process recommendations, reprocessing and repackaging acidified foods, adequacy of the scheduled process, heat resistance of bacteria important in thermally processed acidified foods, and quality control procedures to address spoilage.

DATE: SEPTEMBER 19, 2012

Location: GMA Headquarters, Washington, DC

Essentials of Thermobacteriology Workshop

The key to validating a thermal process for any food product is understanding the basics of thermobacteriology. Whether the products your company produces are shelf-stable or perishable, ready-to-eat or not, it is critical for food safety and quality to base the primary heat treatment on sound scientific principles. The validation experts at GMA have developed this hands-on workshop to educate members of the processed food industry on the key elements of thermobacteriology.

DATE: SEPTEMBER 20-21, 2012

Location: GMA Headquarters, Washington, DC

Thermal Process Development Workshop

Building on its 20-plus year history, this workshop uses hands-on activities with different packages and product types to examine in detail the design of thermal processes for retorted products. Working in teams, participants will improve their skills and understanding of basic thermal process establishment and evaluation techniques; identify critical decision-making steps essential to thermal process establishment; study different methods of process calculation; and review the basic principles of retort system operation.

DATE: SEPTEMBER 24-26, 2012

Location: GMA Headquarters, Washington, DC

Management and Evaluation of Thermal Deviations Workshop

Though companies strive diligently to eliminate them, thermal processing deviations do still occur in food and beverage production, making proper management and evaluation of deviations essential to protecting public health and ensuring regulatory compliance. Further, federal regulations (21 CFR 113.89, 9 CFR 318.308 and 381.308) require low-acid canned food processors to detect and properly handle deviations from the scheduled process. In this workshop, GMA experts will cover the critical issues and techniques required to address thermal process deviations in everyday manufacturing.

DATE: SEPTEMBER 27-28, 2012
Location: GMA Headquarters, Washington, DC

PRODUCT TESTING

D-I-Y: Spoilage and Pathogen Testing

This two-day workshop will provide lectures and hands-on laboratory sessions on testing for major food borne pathogens and spoilage analysis on hermetically-sealed, shelf-stable products. Participants will acquire knowledge of basic to advanced food microbiology and perform specific microbial detection and identification methods. Beyond microbial testing, the workshop covers sessions on the methods involved in “cause of spoilage” analysis such as microbial analysis, container evaluations, interpretation of the results, and taking the appropriate action on spoilage issues.

Upon completion, attendees will be better equipped to interpret test results and determine appropriate actions; establish adequate environmental testing; and improve the microbiological quality and safety of a product.

DATE: NOVEMBER 13-14, 2012
Location: GMA Headquarters, Washington, DC

FOOD LABELING

GMA offers a comprehensive workshop on food labeling rules. **Complying with Regulatory Requirements for the Labeling of Packaged Foods** provides participants with the fundamentals for labeling of food and beverage products regulated by the U.S. Food and Drug Administration (FDA) and meat and poultry products regulated by the U.S. Food Safety and Inspection Service (FSIS).

The workshop curriculum features a practical dimension through the incorporation of the wide variety of labeling questions received by GMA's technical assistance staff from its members on a daily basis.

The workshop goes beyond the theoretical and uses actual labels and packages to explain and illustrate key points.

DATES: MARCH 20-22, 2012 AND JUNE 12-14, 2012
Location: GMA Headquarters, Washington, DC

Let GMA tailor a labeling workshop for your company!
 GMA's expert staff can also create a labeling training program tailored to your company's specific training needs.
 For more information, please contact Regina Hildwine at rhildwine@gmaonline.org.

REGISTER ONLINE
 for all workshops and webinars at
www.gmaonline.org/events
 Or contact Audrey Rubio at 202-639-5928 or arubio@gmaonline.org

SAVE-THE-DATE
 April 1-5, 2013
GMA 2013 SCIENCE FORUM
 Washington, DC

GMA Training and Education:

There's never been a better time to enhance your food safety skills.



The Association of Food, Beverage and Consumer Products Companies

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