



Fundamentals of Food Safety and Quality Workshop for Food Processing Professionals

What: Two-week intensive workshop conducted in English with interactive in-class activities

When: Weekdays May 18th – 29th 2020

Where: NULES, Kyiv, Ukraine

Cost: Free for qualifying participants (limited to first 30 qualifying applicants)

How: Interested applicants should apply at <https://cutt.ly/psufoodsafety>

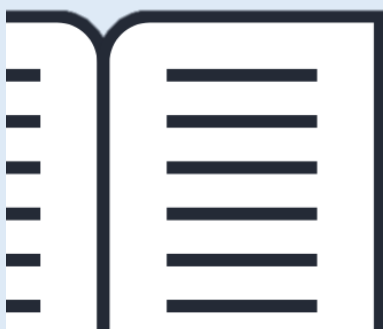
The Workshop will be delivered in English by instructors from Penn State University's Department of Food Science with expertise in food industry applications, and limited translational support by instructors from NULES. Participants will earn certificates in HACCP from International HACCP Alliance, US FDA's Preventive Control for Human Foods from FSPCA, and Food Defense through Penn State.

Subject areas to be covered:

- Food Microbiology
- Sanitation and Good Manufacturing Practices
- HACCP (Hazard Analysis Critical Control Points)
- Food Processing

Deadline for submission is March 31st, 2020

Questions? Contact Dr. Oleksandr Labenko at labenko.a@gmail.com, Dr. Natalia Silonova at silonova@ukr.net, and Dr. Natalia Voloshchuk at voloshchuk_m_nataliia@ukr.net for more information.



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