

2024 VIRTUAL PRODUCE SAFETY UNIVERSITY

Tuesday			
10:00	Welcome and Setting the Scene	15	Program Manager
10:15	Getting to Know You!	30	Training Team
10:45	Where Does Your Produce Come From?	30	AMS
11:15	Food Safety Overview	30	FNS Food Safety Branch
11:45	Break	10	Break
11:55	Growing Food Safely	25	AMS
12:20	GAPs Activity - Breakout Room	30	Training Team
12:50	Lunch	30	Lunch
1:20	Buy Smart, Save Smart	25	Culinary Solution Centers
1:45	Produce Lab - Apples	10	ICN
1:55	Break	5	Break
2:00	Farm to School - Safely Sourcing Local Foods	45	FNS Office of Community Food Systems
2:45	Debrief and Q&A	15	Training Team
3:00	Adjourn		Adjourn
	Total Minutes	300	
	Total Hours	5.0	
Wednesday			
10:00	Welcome	10	Program Manager
10:10	Produce Lab - Oranges	10	ICN
10:20	Quality and Condition	25	AMS
10:45	Produce Lab - Broccoli and Cauliflower	10	ICN
10:55	Market News Video	5	ICN
11:00	Market News Portal Review	25	AMS
11:25	Break	10	Break
11:35	Produce Lab - Cantaloupes	10	ICN
11:45	Fresh-Cut Produce	25	FNS Food Safety Branch
12:10	Produce Lab - Tomatoes	10	ICN
12:20	Lunch	30	Lunch
12:50	Produce Lab - Romaine	15	ICN
1:05	Produce Lab Discussion	20	Training Team
1:25	Mock Recall Activity - Breakout Room	20	Culinary Solution Centers/PSU Team
1:45	Field Trip - Cockrell Banana Co.	6	ICN
1:51	Break	5	Break
1:56	Field Trip - Topshaw Farms	10	ICN
2:06	Networking	9	Training Team
2:15	Debrief and Q&A	15	Training Team
2:30	Adjourn		Adjourn
	Total Minutes	270	
	Total Hours	4.5	
Thursday			
10:00	Welcome	5	FNS Food Safety Branch
10:05	Produce Lab - Cucumbers	10	ICN
10:15	Receiving and Storage	25	AMS
10:40	Receiving and Storage Activity	10	AMS
10:50	Produce Lab - Bananas	10	ICN
11:00	Break	10	Break

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11:10	Writing Specifications	30	Culinary Solution Centers
11:40	Writing Specifications Activity	30	AMS
12:10	Lunch	30	Lunch
12:40	Hot Topics and Emerging Issues	15	Training Team
12:55	Produce Lab - Strawberries	10	ICN
1:05	Produce Lab Discussion	14	Training Team
1:19	Produce Lab Bloopers	6	ICN
1:25	Break	5	Break
1:30	Safe Preparation and Service	20	Culinary Solution Centers
1:50	Debrief and Q&A	15	Training Team
2:05	Evaluations	15	Program Manager
2:20	Graduation	10	Program Manager
2:30	Adjourn		Adjourn
	Total Minutes	270	
	Total Hours	4.5	