

PRODUCE SAFETY UNIVERSITY

Monday – Conference Room			
4:00	Registration	30	PSU Training Team
4:30	Setting the Scene	45	Program Manager
5:15	Where Does Your Produce Come From	45	AMS
6:00	Adjourn		Adjourn
	Total Credit Education Hours	1.5	
Tuesday- Training Site			
8:00	Food Safety Overview	45	FNS Food Safety Specialist
8:45	Epidemiology Activity	30	FNS Food Safety Specialist
9:15	Break	15	Break
9:30	Growing Food Safely	60	AMS
10:30	GAPs Activity	30	AMS
11:00	Break	15	
11:15	Farm to School	45	FNS Farm to School Specialist
12:15	Lunch	60	Lunch
1:15	Quality and Condition	30	AMS
1:45	Market News	30	Culinary Solution Centers
2:15	Break	15	Break
2:30	Fresh-Cut Produce	45	FNS Food Safety Specialist
3:15	Break	5	Break
3:15	Produce Lab 1	85	PSU Training Team
5:00	Adjourn		Adjourn
	Total Credit Education Hours	6.5	
Wednesday- Field Trips			
8:00	Departure		PSU Training Team
5:00	Return		PSU Training Team
	Total Credit Education Hours	4.75	
Thursday – Training Site			
8:00	Field Trip Recap	45	AMS
8:45	Market News Activity	30	Culinary Solution Centers
9:15	Break	15	Break
9:30	Produce Lab 2	70	PSU Training Team
10:40	Break	5	Break
10:45	Buy Smart, Save Smart	60	Culinary Solution Centers
12:00	Lunch	60	Lunch
1:00	Mock Recall Activity	45	Culinary Solutions Centers
1:45	Break	5	Break
1:45	Produce Lab 3	60	PSU Training Team
2:45	Break	10	Break
2:55	Traceability Activity	35	Culinary Solution Centers
3:30	Break	5	Break
3:30	Produce Lab 4	85	PSU Training Team
5:00	Adjourn		Adjourn
	Total Hours	6.5	
Friday – Conference Room			
8:00	Writing Specifications Presentation	45	Culinary Solution Centers
8:45	Writing Specifications Activity	45	AMS
9:30	Break	5	Break
9:35	Receiving and Storage	45	AMS
10:15	Break	15	Break
10:30	Safe Preparation and Service	60	Culinary Solution Centers
11:45	Course Summary/ Graduation	30	PSU Training Team