

Applied Introductory Food Safety Lab Workshop from August 10th to 13th, 2009

The first 'Applied introductory food safety lab workshop' was conducted at SDSU from August 10th to 13th as a part of a project under the CSREES USDA Higher Education Challenge grant (2009-11) handled collectively by North Dakota State University, South Dakota State University, and New Mexico State University. The instructors were Dr. Sanjeev Anand, Joan Hegerfeld-Baker, Maneesha Mohan and Robert Jjuuko from Dairy Science, and Nutrition and Food Science departments of SDSU.



From left:

Maneesha S. Mohan,
Graduate Research
Assistant;
Joan Hegerfeld-
Baker, Food safety
Extension Specialist;
Dr. Sanjeev Anand,
Associate Professor
(Dairy Microbiology);
Robert, John Jjuuko,
Graduate Teaching
Assistant.

The overall aim of the workshop was to familiarize the participants with basic food processing systems and the underlying food safety principles by involving them in hands-on sessions. The target groups of the workshop were high school science teachers, family consumer science teachers, extension personnel, and foodservice, processing and production industry personnel. A laboratory manual was also developed to enhance the understanding of the students, and provide a source for them to work with in the future. The workshop was developed with the flexibility of being taken as a credited course as well. It was registered as a one credit special topic (NFS 492/592) at South Dakota State University.

The workshop was attended by two personnel from a corporate firm with more than 1000 convenient stores, and one undergraduate student majoring in Family Consumer Science from SDSU (as a credit course). The four days of the workshop included practical sessions on basic food microbiology, field visits to various food processing facilities on SDSU campus- Dairy plant and Meat science plant, familiarizing with

various food processing and food quality assurance equipment, and creating awareness of HACCP principles with the development of SOPs.

An unconventional methodology was adopted for advocating food safety as a field of study to people not associated with this area, in order to enhance their interest through laboratory experience, field visits and discussions. Through this workshop, the participants were able to gain knowledge about the importance of and methods to ensure food safety in food processing and food service industry. The hands on also developed an interest among the candidates to enroll for the graduate level online Food Safety course offered by North Dakota State University.



Participants familiarizing with pH meters, water activity meters and temperature probes at the Food Science laboratory.



A day in the microbiology laboratory.



Entire group
enjoying ice cream at
the SDSU Dairy Bar.