



2016 Training Schedule

Introduction to Food Microbiology - The Basics

Core Topics: classroom and laboratory sessions on foundational microbiology principles, test methods, and good laboratory practices. Loaded with hands-on activities to teach and improve key laboratory techniques, the course is designed for personnel with little to no microbiology background or experience and is ideal for laboratory, quality or non-technical staff.

June 8-9, 2016

Regular Registration **\$995**

Advanced Food Microbiology

Core Topics: detailed information about food microbiology, traditional and rapid laboratory methods, pathogen detection, organism identification, data analysis and interpretation, method selection and validation, and laboratory troubleshooting. The course is designed for personnel with microbiology or technical experience and/or training, including laboratory and quality technicians and managers.

April 6-7, 2016

November 9-10, 2016

Regular Registration **\$995**

Plate Interpretation

NEW!

Core Topics: basic microbiology principles and techniques relevant for accurate interpretation of rehydratable films and petri plates. Hands-on activities will focus on aerobic plate count, yeast and mold, Enterobacteriaceae, coliform and E. coli. This six hour course is designed for laboratory and quality technicians who routinely analyze microbiological samples.

March 15, 2016

September 21, 2016

Environmental Monitoring and Sanitation Essentials

Core Topics: food microbiology, fundamental principles and design of sanitation and environmental monitoring programs, pathogen prevention and control and industry best practices. With interactive sessions and a focus on practical application, the course is designed for personnel responsible for or involved in these facility control programs such as quality, sanitation, maintenance, management and laboratory staff.

April 13-14, 2016

May 11-12, 2016 in Clovis, NM

Regular Registration **\$1295**

Chemistry Analysis in the Food Laboratory

Core Topics: basic food chemistry principles and proximate analyses, including determination of salt, water activity, ash, moisture, protein and fat. With hands-on activities and demonstrations of standard methods in the laboratory, the course is designed for personnel with little to no chemistry background or experience and is ideal for laboratory, quality or non-technical staff.

August 16-17, 2016

Regular Registration **\$995**

Food Safety for Suppliers

NEW!

Core Topics: food safety and HACCP principles, basic microbiology, environmental monitoring and documentation best practices in relation to the Food Safety Modernization Act. The course is designed for packaging, transportation, ingredient and other suppliers to the food industry.

March 16, 2016

Regular Registration **\$695**

FSPCA Preventive Controls for Human Food

NEW!

Core Topics: The Food Safety Modernization Act (FSMA) requires certain activities to be completed by a "preventive controls qualified individual" who has "successfully completed training in the development and application of risk-based preventive controls". This course supports your company's objectives to comply with FSMA and provides FDA-recognized training for your designated Preventive Controls Qualified Individual. The standardized course was developed by the Food Safety Preventive Controls Alliance (FSPCA) in partnership with FDA, and Cherney's lead instructors and courses are FSPCA approved.

Check the website for course dates and locations. Private courses are also available for groups.

All courses will be held at Cherney's Training Center in Green Bay, WI except as noted.

Early registration and multiple attendee discounts are available. For additional info or to register: www.cherneymicro.com
Questions? Interested in group training at your facility or need custom training? Contact training@cherneymicro.com or (920) 406-8300.