Providing the opportunity for employees to learn new skills and update their knowledge is critical for any company to remain viable in the marketplace. The Food Processing Center provides companies with a variety of unique educational and training opportunities so your company can continue to be successful. Each program is designed specifically for the food manufacturing industry. Information is presented by industry and academic faculty experts. In addition to the selections below, The Food Processing Center can work with your company to customize learning experiences for your employees. Many workshops can also be presented on-site at your location.

**FOOD PROCESSING MANAGEMENT**
This practical distance education program covers a broad scope of key topics for food processing professionals seeking to advance their career, increase their productivity at work and achieve superior performance in all areas of their business.

**EXTRUSION WORKSHOP**
This is an introductory hands-on workshop combining extrusion theory and techniques with pilot plant exercises emphasizing real-world product development in a variety of food categories.

**FOOD MICROBIOLOGY**
A Lab Approach Workshop
This workshop provides current information along with hands-on lab experience in the area of general microbiology and pathogen detection.

**RECIPE TO REALITY SEMINAR**
This seminar provides individuals with the knowledge to determine the feasibility of developing their idea into a small food manufacturing business.

**BETTER PROCESS CONTROL SCHOOL**
By law, facilities producing low acid or acidified foods must operate with a trained supervisor. This FDA-approved school will allow your company to comply with this regulation.

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An outstanding team of expert food scientists, food engineers and business consultants, combined with state-of-the-art facilities and equipment, allows the Center to provide a broad spectrum of services and support to the food manufacturing industry. Fee-based assistance is customized to the client’s needs and provided on a confidential basis.

**FOOD PROCESSING CENTER SERVICE AREAS**
- Pilot Plants
- Sensory Analysis
- Applied Research
- Laboratory Services
- Product & Process Development
- Labeling & Regulatory Compliance
- Small Business Development Services
- Professional Development Opportunities