



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

Online Certificate Program

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.

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.

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.

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.

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.

FOR MORE INFORMATION, CONTACT:

Jill Gifford

National Entrepreneur Program Manager
The Food Processing Center
University of Nebraska
1901 North 21 Street
PO Box 886206
Lincoln, NE 68588-6206

Phone: 402-472-2819

Email: jgifford1@unl.edu



Learn more at
fpc.unl.edu

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

DEPARTMENT OF FOOD SCIENCE AND TECHNOLOGY THE FOOD PROCESSING CENTER

It is the policy of the University of Nebraska-Lincoln not to discriminate based upon age, race, ethnicity, color, national origin, gender, sex, pregnancy, disability, sexual orientation, genetic information, veteran's status, marital status, religion or political affiliation.

UNIVERSITY OF
Nebraska
Lincoln

**FOOD
FROM
THOUGHT**

**N
IANR**