

Development and Implementation of a Hands-on Food Safety and Regulatory Curriculum for Members of Shared-use Commercial Kitchens in Florida

Matt Krug, University of Florida

mkrug@ufl.edu

USDA-NIFA, FSOP 2019-70020-30355



Background



StartUP FIU

Project Approaches and Goals

Past survey work, conversations with clientele, and evaluation feedback indicated:

- The desire for more interactive and discussion-based activities
- Some gaps in knowledge related to state and federal food regulations
- The need to prepare certain food businesses for growth

Project team aspirations:

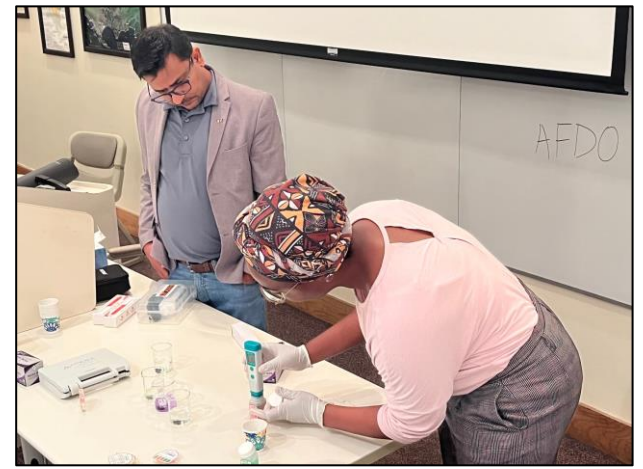
- Create a workshop with fewer PowerPoints and more activities/discussion
- Provide adequate education in particular subjects (i.e., cleaning and sanitation, allergen controls) for members in shared-use commercial kitchens
- Introduce small- and medium-scale food processors and county Extension Agents to the Preventive Controls for Human Food Rule and other applicable regulations.

Outcomes

- **Curriculum Developed**
 - Overview of State and Federal Regulations
 - Condensed Preventive Controls overview
 - Example Food Safety Plans
 - Guidance Documents
- **Activities planned**
 - Equipment purchased
- **Workshops Conducted**
 - 3 in 2021 (31 attendees)
 - 7 in 2022 (97 attendees)
 - 1 In-Service Training in 2022 (11 attendees)



Successes



Challenges

- **Overall project**
 - Timing
 - Covid-19 impact
- **Curriculum/Workshop related**
 - It's a lot of information to cover in a short time
 - A broad range of clientele
 - Marketing a unique workshop



Thank You!



Matt Krug

State Specialized Agent, Food Science

UF/IFAS Southwest Florida Research and Education Center

mkrug@ufl.edu