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

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Background
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)
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!

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