



**Serving Up Science:
The Path to Safe Food in Schools
October 2015
Agenda**

Monday, October 5, 2015

Holiday Inn, President's Room

6:30 PM	Dinner and Conversation Serving up Science: The Path to Safe Food in Schools	Kevin Roberts Kerri Cole Paola Paez Kevin Sauer Carol Shanklin
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Tuesday, October 6, 2015

Alumni Center, Purple Pride Room

7:45 AM	Leave hotel and walk to Alumni Center	
8:00 AM	Creating a Food Safety Culture	Kevin Roberts
9:00 AM	Risk of Outbreaks in Schools	Paola Paez
9:30 AM	School Foodservice HACCP	Paola Paez
10:15 AM	Leave for Armour Eckrich	
11:00 AM	Tour Armour Eckrich	
12:30 PM	Lunch & Travel back to campus	
2:00 PM	Basic Food Microbiology	Sara Gragg
3:30 PM	Temperature Simulation Lab	Kerri Cole Paola Paez
4:30 PM	Basic Food Microbiology Activity	Sara Gragg

Wednesday, October 7, 2015

Dole Hall, Room 164

7:45 AM	Load vans and travel Dole Hall	
8:00 AM	Animal Welfare	Barry Bradford
8:30 AM	Dairy Products	Barry Bradford
9:30 AM	Dairy Tours -Dairy Processing -Dairy Unit	Jared Parsons Jeffery Stevenson
11:45 AM	Lunch (Table Room – Jardine Complex)	
1:00 PM	Beef Production and Processing	Fadi Aramouni
1:30 PM	Meat Doneness and Color	Melvin Hunt
2:00 PM	Meat Tour -Meat Processing Plant	Curtis Kastner
2:30 PM	Break, Call Hall Ice Cream	
3:00 PM	Beef Issues, Microbiology, LFTB, Antibiotics	Randy Phebus
4:00 PM	Poultry, Egg, and Pork Products - Production & Processing	Fadi Aramouni

Thursday, October 8, 2015**Alumni Center, Purple Pride Room**

7:45 AM	Leave hotel and walk to Alumni Center	
8:00 AM	Food Allergies	Kevin Sauer
8:45 AM	Current Issues	Michelle Alcorn
9:15 AM	Food Additives	Londa Nwadike
9:55 AM	Break	
10:05 AM	Additive Analysis Lab	Elizabeth Clarke
10:30 AM	Fruits & Vegetables – Production and Processing Issues that Affect Food Safety	Londa Nwadike
12:00 PM	Grain Products	Mark Fowler
12:30 PM	Lunch at PowerCat Sports Grill	
2:00 PM	Evaluating Food Safety Messages and News	Kris Boone
3:20 PM	Break	
3:30 PM	Communicating Food Safety Information	Kris Boone

Friday, October 9, 2015**Alumni Center, Purple Pride Room**

7:30 AM	Check out of Hotel (except MHK 5:50 flights)	
7:45 AM	Load vans and walk to Alumni Center	
8:00 AM	Reimbursement Instructions	Kerri Cole
8:15 AM	Temperature Simulation Lab Wrap Up	Kerri Cole Paola Paez
8:30 AM	Developing a Behavior-Based Food Safety Management Program Part I	Kevin Sauer
9:30 AM	Break	
9:45 AM	Shuttle Departs for MHK 11:00 flight	
9:45 AM	Developing a Behavior-Based Food Safety Management Program Part 2	Kevin Roberts
10:30 AM	Institute & Center Resources	Paola Paez
10:45 AM	Developing the Culture of Food Safety within the Organization	Paola Paez
11:00 AM	Closing Remarks, Evaluation, and presentation of Certificates	
11:15 AM	Lunch Delivered	
12:15 PM	Shuttle Departure for Kansas City Flights	
12:20 AM	Shuttle Departure for Manhattan Flights*	

* 11:00 flight will depart campus at 9:45 AM, and 2:20 Flight will catch shuttle about 12:20.