



**LSU AgCenter**  
**Department of Food Science**

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[www.lsuagcenter.com/foodscience](http://www.lsuagcenter.com/foodscience)



**Extension Certification Courses**

**Better Process Control School** - Offered Annually in July

The Better Process Control School certifies supervisors of thermal processing systems, acidification, and container closure evaluation programs for low-acid and acidified foods in closed containers. Each processor of low-acid or acidified foods must operate with a certified supervisor on hand at all times during processing. This school satisfies the training requirements specified in both the FDA and USDA regulations. Participants successfully completing the four-day course are awarded a certificate of completion and are registered with the FDA as qualified food canning supervisors.

**AFDO Seafood HACCP** – Offered twice a year – Spring and Fall

The Association of Food and Drug Officials and the Seafood HACCP Alliance have developed a uniform and cost-effective AFDO/Alliance hazard analysis & critical control point (HACCP) training program for fish and fishery products. The primary purpose of the AFDO/Alliance HACCP Training Protocol is to assist the implementation of HACCP programs in commercial and regulatory settings. Participants that attend the standard three-day course will receive a "Certificate of HACCP Course Completion" from AFDO. *\*Este curso también está disponible en español.*

**AFDO Sanitation Control Procedures (SCP)** – Offered twice a year – Spring and Fall

This course is to assist the seafood industry in developing and implementing "Sanitation Control Procedures" as mandated by the U. S. Food and Drug Administration (FDA). Course participants will learn how to draft SSOP's and build monitoring programs for FDA's 8 key sanitary conditions. Participants that attend the standard one-day course will receive a "Certificate of SCP Course Completion" from AFDO. *\*Este curso también está disponible en español.*

**IHA Meat and Poultry HACCP** – Offered twice a year – Spring and Fall

This course covers the fundamentals of HACCP (Hazard Analysis Critical Control Point) and the application in meat and poultry processing operations. It provides the participant with hands-on experience in developing a HACCP plan. This course is certified by the International HACCP Alliance and meets USDA requirements for HACCP training. Participants that attend the standard three-day course will receive a "Certificate of HACCP Course Completion" from the International HACCP Alliance.

**HACCP for Retail Establishments** – Offered at various times of the year at different locations

This 4-hour course satisfies the DHH requirements for Reduced Oxygen Packaging by retail establishments.