



Find the edge you need in the food marketplace and help connect Hawai'i's farms to tables everywhere! The Maui Food Innovation Center is now offering four essential Food Industry Fundamentals designed to engage business owners, management and key employees in this growing industry sector.

*Certificates will be provided upon completion.
Employer group discounts and additional training are also available.*

Food Trends and Food Marketplace Overview • April 29

Prepared foods are a tremendous market opportunity in Hawai'i—whether these are sold in local and regional markets, or to global markets via export. Learn about the various channels of distribution for prepared foods, the size and growth of these categories, the features today's consumers are seeking, and how foods can be differentiated to stand out in the marketplace and command a premium price.

April 29 • 8:30-11:30am • \$89 (3 hours) or \$300 for all four Food Industry Fundamentals



Food Technology and Product Development Process • April 29

This course will move from “farm to fork” to explore the many product development technologies that can be utilized for optimal quality and enhanced food safety. You'll learn current best practices in product development, and how to optimize product quality.

April 29 • 1-4pm • \$89 (3 hours) or \$300 for all four Food Industry Fundamentals



Quality Assurance and Food Safety Principles • April 30

Farmers, processors, retailers and foodservice operators must have an understanding of the principles of food safety in order to minimize risk to the public. In this course, you'll learn how to create a holistic food safety and quality system—including management commitment, facility infrastructure requirements, sanitation, pest control, personnel practices, training, microbiological testing, traceability and crisis management, food security, and HACCP. An overview of the Global Food Safety Initiative (GFSI) and third-party food safety and quality certification programs will be provided.

April 30 • 8:30-11:30am • \$89 (3 hours) or \$300 for all four Food Industry Fundamentals



Good Manufacturing Practices (GMP) for Food Producers • April 30

GMPs are mandated in all food processing facilities, and it's critical that processors follow these basic instructions for making a safe, sanitary product. This course provides instruction for following GMPs, along with best practices for employee hygiene, environmental sanitation and product storage and handling. It meets the general training requirements per FDA and USDA regulations for all employees at all levels within a company.

April 30 • 1-4pm • \$89 (3 hours) or \$300 for all four Food Industry Fundamentals



Instructor: Lou Cooperhouse

MS Food Science, BS Microbiology, Rutgers University. Leading global authority on business and product development within the food industry. Developed and served as Director of the internationally-recognized Rutgers Food Innovation Center.