

## OBJECTIVES OF THE COURSE

This 5 day short course co-sponsored by the Snack Food Association (SFA), The Center for Innovative Food Technology (CIFT) and The Ohio State University Food Industries Center (FIC), will provide an understanding of HOW snacks are manufactured, WHY quality is important, WHERE to emphasize quality control, WHAT instruments and methods can be used to measure quality, WHEN to make quality evaluations, and WHO should take responsibility for ensuring quality. The course combines classroom lectures from leading experts in the snack food industry with practical lab work in the FIC's Pilot Plant Laboratory. The short course is designed for snack manufacturing personnel, including:

- ▶ Line production personnel and supervisors
- ▶ Quality assurance personnel
- ▶ Production management
- ▶ Suppliers researching the needs and production methods of their customers

## LOCATION AND FACILITIES

All lectures and labs will be held in The Ohio State University's Parker Food Science & Technology Classrooms and Laboratory. Columbus temperatures in September are in the 60-80°F (15-26°C) range. Transportation will be provided to the Parker Food Science & Technology Classrooms each morning and return to the Hyatt Place each day. Transportation by bus to the Jones Potato Chip Co. plant tour on Friday will depart and return from the Hyatt Place Columbus/OSU. All course lecture materials will be given to each attendee at registration and will be in English.

## COURSE CONDUCT

All course sessions will be informal and questions are encouraged during lectures, labs, breaks and social periods. SFA reserves the right to cancel this course with full refund or substitute speakers and change schedules as necessary to expedite the course. Dress code is business casual.

## TRANSPORTATION

Port Columbus International Airport is about 10 miles (11 minutes) from the campus of OSU and serves 11 airlines. Airport transportation options are rental cars and taxis, which are accessible through the baggage claim level exits. For more information on the airport, please visit their web site at [www.port-columbus.com](http://www.port-columbus.com). The Port Columbus International Airport code is CMH.

## ACCOMMODATIONS

Hotel reservations should be made. A block of rooms has been reserved at the Hyatt Place Columbus/OSU for short course participants at a special rate of \$105.00 per night plus tax (standard room). **Hotel reservations must be made by Tuesday, August 24, 2010, to get this special rate.** You can make reservations by telephone or fax to the numbers below or email to [lwells@sfa.org](mailto:lwells@sfa.org)

**Hyatt Place Columbus/OSU**  
**795 Yard Street**  
**Columbus, Ohio 43212**  
**Tel: 703-836-4500 ext. 202**  
**Fax: 703-836-8262**

## REGISTRATION

The registration fee for the short course:

**On or before August 24, 2010**  
\$1,000.00 SFA/CIFT Members  
\$1,500.00 SFA/CIFT Nonmembers

**After August 24, 2010**  
\$1,100.00 SFA/CIFT Members  
\$1,600.00 SFA/CIFT Nonmembers

Registration includes lunches, short course materials, transportation, certificates of attendance and use of OSU Food Science Laboratory. Registration forms must be accompanied with payment. Check should be made out to the Snack Food Association. There will be a \$25.00 fee for all returned checks. You may pay by credit card (American Express, Visa and Master Card.) Bank wire transfers are accepted with a \$75.00 transfer fee. All cancellations must be submitted to the Snack Food Association in writing. A \$100.00 cancellation fee will be applied to any cancellation after Friday, September 3, 2010. Space is limited; therefore, applications will be accepted on a first-come, first-serve basis. Substitute personnel may be sent by the same company. For additional information, please email, call, fax or write:

**Liz Wells, Director of Meetings**  
**Snack Food Association**  
**1600 Wilson Blvd, Suite 650**  
**Arlington, VA 22209**  
**Phone: 703-836-4500, 202**  
**Fax: 703-836-8262**  
**E-Mail: [lwells@sfa.org](mailto:lwells@sfa.org)**

## INSTRUCTORS

American Institute of Baking  
Cargill, Inc.  
Center for Innovative Food Technology  
Cletral Inc.  
H2AFoods Nig. Ltd.  
Hogan Lovells US LLP  
Mike-sell's Potato Chip Company  
National Sanitation Foundation  
Plastic Packaging Technologies, LLC  
Snack Food Association  
The Ohio State University  
Wild Flavors, Inc.  
Wyandot, Inc.

## EQUIPMENT COMPANIES

3M Microbiology  
C. Creators & Company  
Carver, Inc.  
Cletral Inc.  
DiCromat  
Heat and Control Inc.  
Hunter Labs, Inc.  
Konica-Minolta  
Madison Chemical Company, Inc.  
Mettler-Toledo Safeline  
Process Sensors Corporation  
Spray Dynamics, Ltd.  
TNA North America, Inc.  
Unity Scientific  
Urschel Laboratories  
YSI, Inc. Life Sciences

## SFA UPCOMING EVENTS

**MANAGEMENT WORKSHOP**  
October 17-19, 2010, Birmingham, Alabama

**CHIP SEMINAR**  
January 5-11, 2011, Las Vegas, Nevada

**SNACK FOOD EXTRUDED SHORT COURSE**  
March 6-11, 2011, College Station, Texas

**SNAXPO**  
[www.snaxpo.com](http://www.snaxpo.com)  
March 20-23, 2011, Orlando, Florida

Please visit SFA's website at [www.sfa.org](http://www.sfa.org) for information on other SFA programs and events.



CFA

Convenience Foods Association®

6th Annual Wilbur A. Gould Total Quality Management  
Short Course for the Snack Food Industry  
The Ohio State University, Columbus, Ohio, USA  
September 13-17, 2010

Find out why  
**Quality** means  
**Everything!**

**Monday, September 13, 2010**7:45 a.m. **Bus Departs Hotel for Parker Food Science & Technology Classrooms**8:00 a.m. **Registration, Welcome & Introductions  
Location TBD**9:00 a.m. **The Status & Issues of the Snack Food Industry**9:30 a.m. **Fundamentals of Quality**10:45 a.m. **Break**11:00 a.m. **Tools for Managing Quality**12:15 p.m. **Lunch**1:15 p.m. **Food Safety & Security**2:30 p.m. **Fundamentals of Plant Sanitation**3:45 p.m. **Break**4:00 p.m. **Changing Environment of Food Regulation**5:00 p.m. **Bus Departs for Hotel**6:00 p.m. **Welcome Reception at TBD****Tuesday, September 14, 2010**7:30 a.m. **Bus Departs Hotel for Parker Food Science & Technology Classrooms**8:00 a.m. **Machines & Methods for Snack Manufacturing**10:00 a.m. **Microbiology & Raw Materials**10:45 a.m. **Break**11:00 a.m. **Chipping Potatoes**12:15 p.m. **Lunch**

1:15 p.m.

2:00 p.m.

5:00 p.m.

**Wednesday, September 15, 2010**7:30 a.m. **Bus Departs Hotel for Parker Food Science & Technology Classrooms**8:00 a.m. **Extruded Corn Snacks & Baked Extrusion**9:20 a.m. **Frying Oils**10:45 a.m. **Break**11:00 a.m. **Salt, Flavors & Seasonings**12:00 p.m. **Lunch**1:00 p.m. **On-Line Quality Control  
(Use of near infrared (NIR) equipment)**2:00 p.m. **Pilot Plant  
▶ Equipment Demonstrations**

- Extrusion
- Packaging/Bagger
- Potato Chip Slicer
- Metal Detectors
- X-Ray Inspection System
- Tumble Drum
- Popcorn Popper

▶ **Plant Sanitation & Testing**  
▶ **Manufacture Problem Solving Exercises**

5:00 p.m. **Bus Departs for Hotel****Sweet Potatoes, Plantains & Vegetables for Chipping**

- ▶ **Pilot Plant**
- **Product Testing**
    - Color Measurements
    - Moisture Measurement
    - Near IR for Oil, Moisture, Sugar, Protein and Percent Seasonings
    - Reducing Sugars
    - Salt Content
    - Oil Content

▶ **Manufacture Problem Solving Exercises****Thursday, September 16, 2010**7:30 a.m. **Bus Departs for Parker Food Science & Technology Classrooms**8:00 a.m. **Packages & Packaging**9:15 a.m. **Snack Food Quality & Shelf Life**10:20 a.m. **Break**10:35 a.m. **Dehydrated Potato Flakes & Pellets in the Snack Food Industry**11:45 a.m. **Lunch**12:45 p.m. **Sensory Evaluation of Snack Foods**

- 2:00 p.m. **Pilot Plant**
- ▶ **Product Testing**
    - Oil Quality Measurement
    - Trans Fat Measurement
  - ▶ **Sensory Demonstration**
  - ▶ **Manufacture Problem Solving Exercises**

4:30 p.m. **Closing Remarks & Attendee Certificate Awards**5:00 p.m. **Bus Departs for Hotel****Friday, September 17, 2010**9:00 a.m. **Bus Departs for Snack Food Plant Tour of Jones Potato Chip Company (Course Attendees Only - Optional)****Jones Potato Chip Company is located in Mansfield, Ohio and is approximately 1 hours drive from Columbus. www.joneschips.com****The plant tour is about 2 hours and box lunches will be served at the end of the tour before departing back to the hotel.****“Make sure that you indicate on the Registration Form that you will be attending the plant tour.”****REGISTRATION FORM  
Total Quality Management Short Course  
for the Snack Food Industry** SFA/CIFT Member  SFA/CIFT Non-member

Name: \_\_\_\_\_

This name will appear on your attendee certificate and name badge

Title: \_\_\_\_\_

Company: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_

State: \_\_\_\_\_

Zip Code: \_\_\_\_\_ Country: \_\_\_\_\_

E-Mail: \_\_\_\_\_

Phone: \_\_\_\_\_

Emergency Contact Name &amp; Phone Number: \_\_\_\_\_

\_\_\_\_ Hotel Arrival Date \_\_\_\_ Hotel Departure Date

\_\_\_\_ King Bed Requested \_\_\_\_ Double Bed Requested

\_\_\_\_ # of people/room

**List any special dietary requirments:** \_\_\_\_\_

Method of Payment (please check one)

 Check enclosed, payable to Snack Food Association Bank Wire Transfer - transfer fees are \$75.00 and should be added to your registration fees.Credit Card:  American Express  MasterCard  Visa

Credit Card # \_\_\_\_\_ Security code \_\_\_\_\_

Name of Cardholder \_\_\_\_\_

Expiration Date \_\_\_\_\_ Total Amount \$ \_\_\_\_\_

Signature \_\_\_\_\_

PLEASE INDICATE HERE  IF YOU ARE PLANNING TO ATTEND THE JONES POTATO CHIP CO. PLANT TOUR.

Return this registration form with your payment to:

Liz Wells  
Snack Food Association  
1600 Wilson Blvd, Suite 650  
Arlington, VA 22209  
Phone: 703-836-4500, 202  
Fax: 703-836-8262  
E-Mail: lwells@sfa.org