



INTERNATIONAL
FOOD PROTECTION
TRAINING INSTITUTE
A Member of the GFPI Global Initiative

Michigan Commission of Agriculture and Rural Development

IFPTI Update: Training in an Integrated Food Safety System

April 13, 2011

Battle Creek Downtown Transformation

Food Protection

Position Battle Creek as a global leader in food protection resource development and innovation. Grow critical mass of talent/companies.

Kellogg /Other Private Investment

Support and enhance Kellogg presence, attract other new private development investment.

Education

Expand Math/Science program in downtown. Integrate & increase utilization of downtown education institutions.

Infrastructure/Amenities

Downtown appearance, amenities, gateway, retail, services, entertainment, streetscape, and outdoor festival/events areas.



**GLOBAL
FOOD PROTECTION
INSTITUTE**

Community of Action Advancing Food Protection

A knowledge-exchange and resource-development network



**INTERNATIONAL
FOOD PROTECTION
TRAINING INSTITUTE**

A Member of the GFPI Global Initiative

Building the training infrastructure for the national integrated food safety system.



**EMERGING
TECHNOLOGY
ACCELERATOR**

A Member of the GFPI Global Initiative

A private equity model advancing the development of transformative innovations in food protection.



**IMAGINED
FOOD FUTURES**

A Member of the GFPI Global Initiative

Convening communities of action to influence the adoption of food protection policies and practices that lead to improved public health.

A Private Equity Investment Fund Targeting Driven Innovators & Transformative Innovations in Food Protection



International *social innovation* challenge to identify entrepreneurial solutions focused on ‘hardwiring’ food protection into the development of sustainable food systems.



Integrated National Food Safety System

- 50 State Meeting - 1998
- FDA Food Protection Plan - 2004
- 50 State Meeting – 2008
- GWU Report – “Enhancing Roles of State & Local...”
- FDA Internal & External Workgroups
- White House Working Group
- 2011 Food Safety Modernization Act
 - 17 new training requirements
 - Support for Training Institute





The health-related economic cost of food-borne illness in the United States is approximately \$152 billion.

In this era of thrifty budget management, investing the country's limited tax dollars on building the training infrastructure for the nation's integrated food safety system is the most cost-effective way to ensure the nation's food supply is safe.

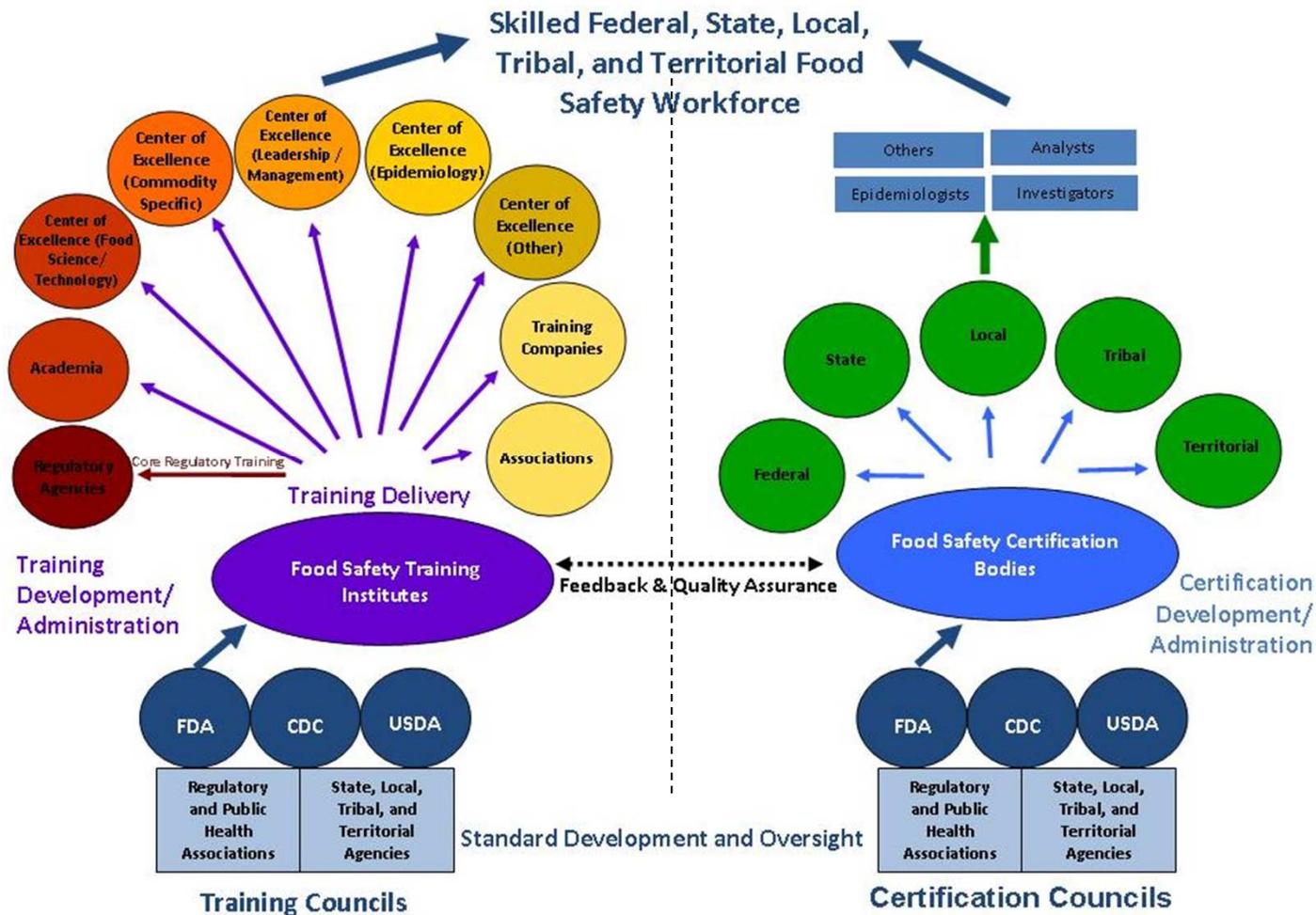
Leveraging and training the state and local infrastructure through IFPTI compared to the cost of hiring new federal regulators is a fiscally prudent step.

FDA: Overarching Training Goals

To help assure both **comparable** and **competent** performance of staff at the international, federal, state, local, territorial and tribal levels:

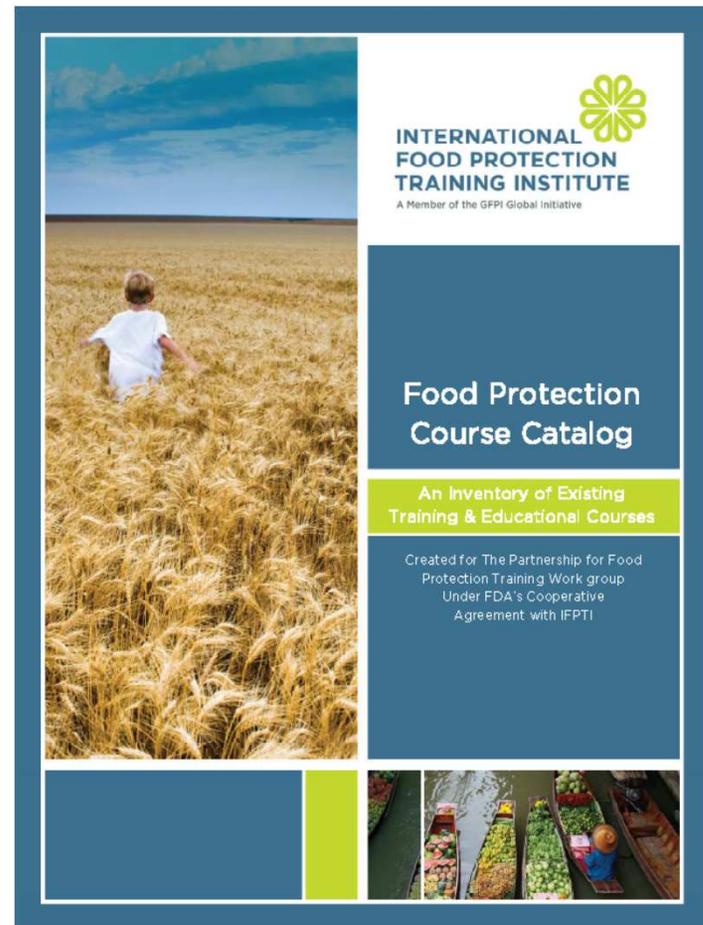
- Develop and implement a national food safety **training system**
- Develop and implement a national **certification system**

FDA Training and Certification System



Food Safety Course Inventory

Over 700 existing courses
identified and classified



Challenges - Existing Courses:

- Lack standardization
- Availability
- Consistency
- Lack peer review
- Updating to current policies
- Duplication
- Contradictions



There are no standards in place for food protection course development, determining course needs, setting priorities, etc.

Knowledge, Skills, Abilities

Education – knowledge base

Training – skills development

Employee Development - growth of skills and abilities through conscious and unconscious learning

Development includes education and training as well as:

- Coaching
- Observing
- Mentoring



Course Development and Delivery

- Blended training format
- Utilize best modality needed to assure most efficient transfer of knowledge and skills
- Incorporate lessons learned and experiences from real life – Case Studies
- Distance learning
 - Webinars, synchronous/asynchronous computer based learned, pod casts, videoconferencing, gaming, virtual reality, etc.
- Hands on learning as needed
 - e.g. Laboratory exercises, leadership interactions

IFPTI Role In Building IFSS Training Infrastructure



Specific Aim #1

Develop a **Training Network** to provide technical, management, and leadership training to regulatory and public health officials

Specific Aim #2

Serve as a hub for the administration of the Training Network.

Specific Aim #3

Develop and **deliver** standards-based training programs not currently offered through a Curriculum.

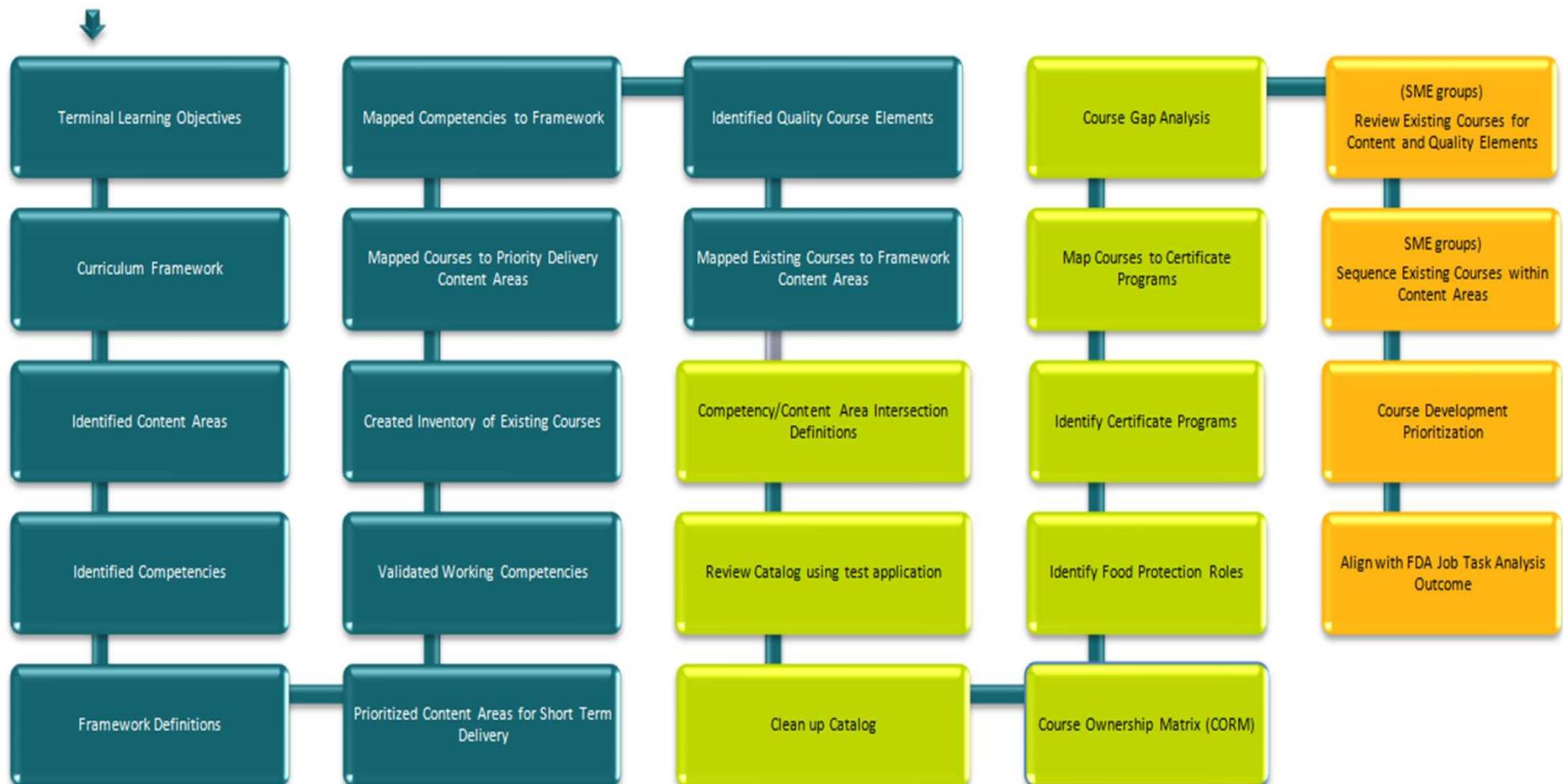
Specific Aim #4

Build an Instructor Cadre

Building a National Food Protection Curriculum

Certificate and CEU Issuance (IACET/ANSI)																										
Leadership (Leadership) L4 - 4000	Professional Level Program Certificates											Train the Trainer	Executive Program	Leadership Program	Emerging Issues											
	Advocacy	Budget	Change Management	Continuity of Operations	Human Resource Management	Legislative Affairs	Policy Making	Public Relations	Resource Leveraging	Risk Analysis (Management & Communication)	Stakeholder Support															
Technical Specialist: (Master) L3 - 3000	Professional Level Program Certificates											Train the Trainer	Executive Program	Leadership Program	Emerging Issues											
	Animal Drugs BSE Investigations Medicated Feed Non-Medicated Feed Rendering Plants Shellfish Tissue Residue	Acidified Foods	Aspic Processors Biotechnology and Nanotechnology Dietary Supplements Economic Adulteration	Infant Formula Juice HACCP Low Acid Canned Food	Medical Foods	Pasteurization	Seafood HACCP	Web Site Reviews	Specialized Process	Standardization																
	Unprocessed Concentration	Electives	Manufactured Concentration			Electives	Retail Concentration	Electives																		
	Audit	Food Defense Vulnerability Assessment (Carver Plus Shock, etc)			Food Emergency Response (ICS)		Risk Analysis		Electives		Research Design	Statistical Analysis														
Journey Level: (Application) L2 - 2000 (Applied Inspection Techniques)	Professional Level Program Certificates											Fellowship in Food Protection	Annual Updates	Emerging Issues												
	Aquaculture	Dairy	Food Animals (Eggs)	Produce (Sprouts, Leafy Green Vegetables)	Shellfish	Additives	Animal Food Processing	Commodity-Specific	Ferel	Food	Milk or Milk Products				Meat & Poultry	Predation	Seafood Shellfish	Active Managerial Control	Catering	Cottage Foods	Food Preparation Techniques	Food Service	Grocery	Plan Review	Retail HACCP Variance	Vending, Temp, Other
	Unprocessed Concentration		Electives	Manufactured Concentration (labeling, etc)				Electives	Retail Concentration (labeling, etc.)						Electives											
	Good Agricultural Practices (GAPs)			Allergens	Food Processing & Preservation		Food Salvage & Disposal		Ingredients & Additives		Imports				Formula Review											
Communication Skills	Epidemiology, Food Borne Illness Investigation & Response	Food Defense & Emergencies (ICS)	Food Safety Programs	(HACCP, GMPs, GAPs, GWPs, SSOPs, Personal Health and Hygiene, Sanitary Design and Construction)	Food Transportation	Investigation, Sampling Techniques, & Laboratory Methodology	Law	Professional (soft) Skills (EG time management, etc)	Risk Analysis (Management, Assessment, & Communication)	Science & Technology	Traceability & Recalls															
Integrated Food Safety System																										
Entry Level: (Knowledge) L1 - 1000	Professional Level Program Certificates											Fellowship in Food Protection	Annual Updates	Emerging Issues												
	Unprocessed Foundations		Manufactured Foundations				Feed Only								Retail Foundations											
			Allergens (ORAU)	Labeling (ORAU) Manufactured & Feed	Food Defense Awareness (ORAU)	Environmental Health Safety (ORAU)	Inspections, Compliance & Enforcement (ORAU)			Sampling (ORAU)																
	Integrated Food Safety System Orientation																									
	Jurisdiction																									
Employee Safety																										
Communication Skills		Epidemiology (Not in Feed)			HACCP		Microbiology (not in Feed)		Prevailing Statutes, Regulations & Ordinances			Public Health Principles														
(ORA-U Level I - Feed, Milk & Local, Shellfish, Standard 2: Manufactured, Retail)																										

Curriculum Team Roadmap



Career-Spanning, Professional Levels

<p>Leadership (Leadership) L4 - 4000</p>	<p>Leadership Level</p>
<p>Technical Specialist: (Master) L3 - 3000</p>	<p>Technical Specialist Level</p>
<p>Journey Level: (Application) L2 - 2000 (Applied Inspection Techniques)</p>	<p>Journey Level</p>
<p>Entry Level: (Knowledge) L1 - 1000 (Basic Inspection Techniques)</p>	<p>Entry Level</p>

Consider the Food Protection Community

Certificate and CEU Issuance (IACET/ANSI)							
		Program Certificates					
Leadership (Leadership) L4 - 4000							Leadership (Leadership) L4 - 4000
Technical Specialist: (Master) L3 - 3000							Technical Specialist: (Master) L3 - 3000
Journey Level: (Application) L2 - 2000							Journey Level: (Application) L2 - 2000
(Applied Inspection Techniques)							(Applied Inspection Techniques)
Entry Level: (Knowledge) L1 - 1000							Entry Level: (Knowledge) L1 - 1000

Epidemiology

Food Regulatory

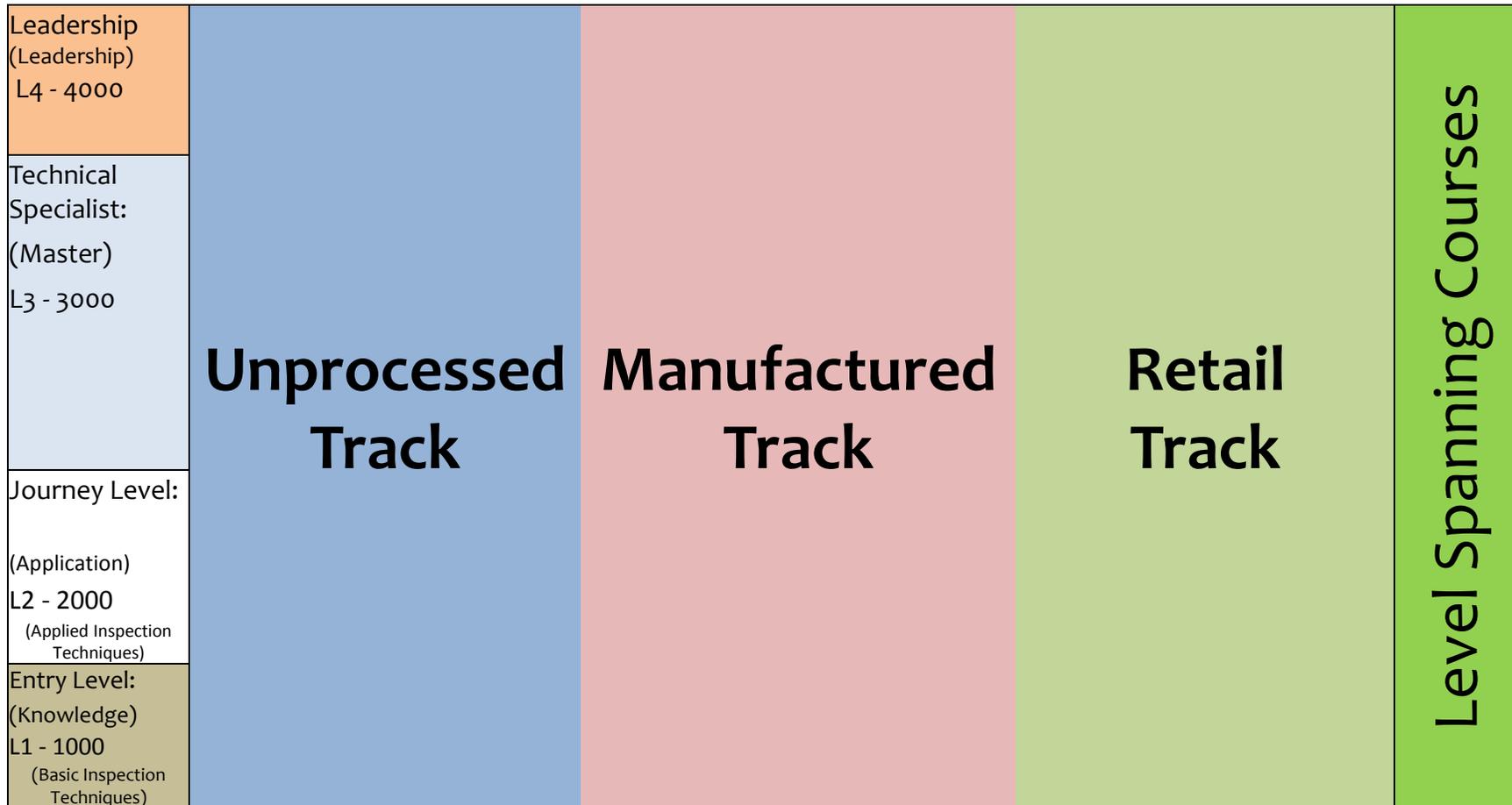
Environmental Health

Homeland Security

Laboratory

Veterinary

Professional Tracks



Professional Level Spanning Courses

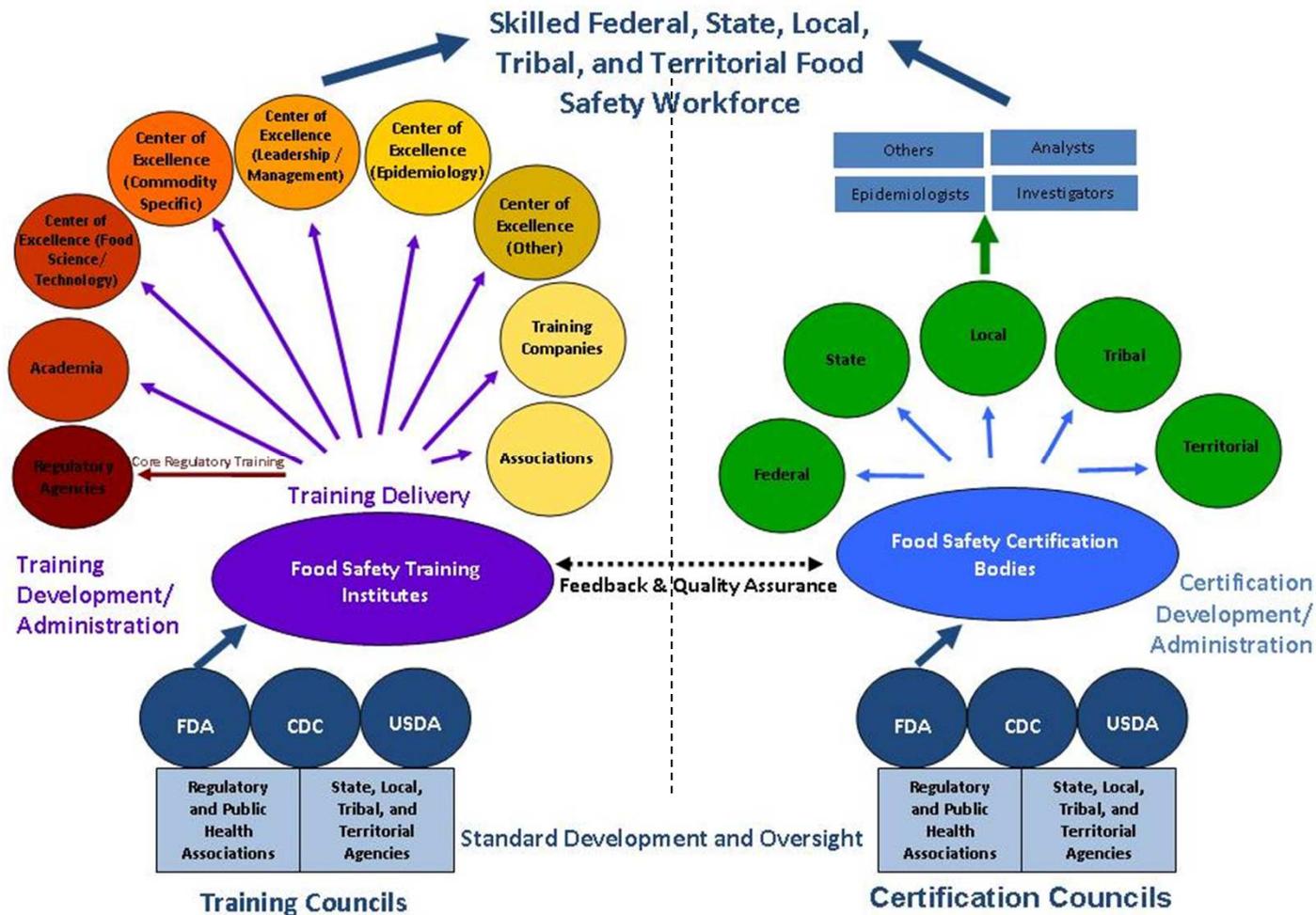
Leadership (Leadership) L4 - 4000	Spanning Courses			Level Spanning Courses
Technical Specialist: (Master) L3 - 3000	Unprocessed Track	Manufactured Track	Retail Track	
	Spanning Courses			
Journey Level: (Application) L2 - 2000 <small>(Applied Inspection Techniques)</small>	Unprocessed Track	Manufactured Track	Retail Track	
	Spanning Courses			
Entry Level: (Knowledge) L1 - 1000 <small>(Basic Inspection Techniques)</small>	Unprocessed Track	Manufactured Track	Retail Track	
	Spanning Courses			



National Food Protection Curriculum

Certificate and CEU Issuance (IACET/ANSI)																										
Leadership (Leadership) L4 - 4000	Professional Level Program Certificates											Train the Trainer	Executive Program	Leadership Program	Emerging Issues											
	Advocacy	Budget	Change Management	Continuity of Operations	Human Resource Management	Legislative Affairs	Policy Making	Public Relations	Resource Leveraging	Risk Analysis (Management & Communication)	Stakeholder Support															
Technical Specialist: (Master) L3 - 3000	Professional Level Program Certificates											Train the Trainer	Executive Program	Leadership Program	Emerging Issues											
	Animal Drugs BSE Investigations Medicated Feed Non-Medicated Feed	Rendoring Plants	Shellfish	Tissue Residue	Affiliated Foods	Aspic Processors Biotechnology and Nanotechnology	Dietary Supplements Economic Adulteration	Infant Formula	Juice HACCP	Low Acid Canned Food	Medical Foods					Pasteurization	Seafood HACCP	Web Site Reviews	Specialized Process	Standardization						
	Unprocessed Concentration		Electives		Manufactured Concentration					Electives						Retail Concentration	Electives									
	Audit	Food Defense Vulnerability Assessment (Carver Plus Shock, etc)				Food Emergency Response (ICS)			Risk Analysis		Electives			Research Design	Statistical Analysis											
Journey Level: (Application) L2 - 2000 (Applied Inspection Techniques)	Professional Level Program Certificates											Fellowship in Food Protection	Annual Updates	Emerging Issues												
	Aquaculture	Dairy	Food Animals (Eggs)	Produce (Sprouts, Leafy Green Vegetables)	Shellfish	Additives	Animal Food Processing	Commodity-Specific	Ferel	Food	Milk or Milk Products				Meat & Poultry	Predation	Seafood Shellfish	Active Managerial Control	Catering	Cottage Foods	Food Preparation Technologies	Food Service	Grocery	Plan Review	Retail HACCP Variance	Vending, Temp, Other
	Unprocessed Concentration		Electives		Manufactured Concentration (labeling, etc)				Electives		Retail Concentration (labeling, etc.)				Electives											
	Good Agricultural Practices (GAPs)			Allergens		Food Processing & Preservation			Food Salvage & Disposal		Ingredients & Additives				Imports		Formula Review									
	Communication Skills	Epidemiology, Food Borne Illness Investigation & Response	Food Defense & Emergencies (ICS)		Food Safety Programs		(HACCP, GMPs, GAPs, GWPs, SSOPs, Personal Health and Hygiene, Sanitary Design and Construction)		Food Transportation		Investigation, Sampling Techniques, & Laboratory Methodology		Law	Professional (soft) Skills (EG time management, etc)		Risk Analysis (Management, Assessment, & Communication)		Science & Technology		Traceability & Recalls						
Integrated Food Safety System													Fellowship in Food Protection	Annual Updates	Emerging Issues											
Entry Level: (Knowledge) L1 - 1000	Professional Level Program Certificates											Fellowship in Food Protection				Annual Updates	Emerging Issues									
	Unprocessed Foundations			Manufactured Foundations				Feed Only										Retail Foundations								
				Allergens (ORAU)	Labeling (ORAU) Manufactured & Feed	Food Defense Awareness (ORAU)		Environmental Health Safety (ORAU)		Inspections, Compliance & Enforcement (ORAU)								Sampling (ORAU)								
	Integrated Food Safety System Orientation													Fellowship in Food Protection	Annual Updates			Emerging Issues								
Jurisdiction													Fellowship in Food Protection			Annual Updates	Emerging Issues									
Employee Safety																			Fellowship in Food Protection	Annual Updates	Emerging Issues					
Communication Skills		Epidemiology (Not in Feed)			HACCP		Microbiology (not in Feed)		Prevailing Statutes, Regulations & Ordinances			Public Health Principles														
(ORA-U Level I - Feed, Milk & Local, Shellfish, Standard 2: Manufactured, Retail)														Fellowship in Food Protection	Annual Updates			Emerging Issues								

FDA Training and Certification System



National Curriculum

Certificate and CEU Issuance (IACET/ANSI)	
Leadership (Leadership) L4 - 4000	Advocacy Budget Change Management Continuity of Operations Human Resource Management Legislative Affairs Policy Making Public Relations Resource Leveraging Risk Analysis (Management & Communication) Stakeholder Support
Technical Specialist: (Master) L3 - 3000	Food Defense Vulnerability Assessment (Carver Plus Shock, etc) Food Emergency Response (ICS) Statistical Analysis Risk Analysis
Journey Level: (Application) L2 - 2000 (Applied Inspection Techniques)	<p>Professional Level Program Certificates</p> <p>Unprocessed Concentration Good Agricultural Practices (GAPs) Allergens Food Salvage & Disposal Food Transportation Formula Review</p> <p>Communication Skills Epidemiology Food Borne Illness Investigation & Response Food Defense & Emergencies (ICS) Food Ingredients, Processing, & Packaging Food Safety Programs (HACCP, GMPs, GAPs, GMPs, SSOs, Personal Health and Hygiene, Sanitary Design and Construction) Investigation, Sampling Techniques, & Laboratory Microbiology Nutrition Labeling Professional (soft) Skills (EC time management, etc) Risk Analysis (Management, Assessment, & Communication) Science & Processing Technology Traceability & Recalls</p>
Entry Level: (Basic Inspection Techniques) L1 - 1000	<p>Integrated Food Safety System</p> <p>Professional Level Program Certificates</p> <p>Unprocessed Foundations Manufactured Foundations Retail Foundations</p> <p>Integrated Food Safety System Orientation Jurisdiction Employee Safety Basic Core Courses (ORA-U Level I)</p>

Course Certificates
Program Certificates

Certification & Standards

CEUs

Maintenance requirements

Hours on the job

Standardization

Professional Certification



FDA Certification Process

- ISO/IEC 17024 Conformity assessment -- requirements for bodies operating certification of persons
- Build body of knowledge and skills
- Define certificant population
- JTA study and test development
- Certification across systems and sectors

Food Protection Jobs

- Manufactured Food Inspector
- Retail Inspector
- Egg Regulatory Official
- Dairy Farm Inspector
- Animal Feed Inspector
- Raw Ag Products Inspector
- Meat Inspector
- Organic Food Auditor
- Shellfish Standardization Officer
- Shellfish Inspector
- Retail HACCP Coord.
- Veterinarian
- Animal Health
- Import/Export Officer
- Food Service Inspector
- Consumer Safety Officer
- Plan Review Officer
- Seafood Inspector
- HACCP Specialist
- Lab Analyst
- BSE Investigator
- Medicated Feed Insp
- Admin/Supervisor
- GAP Inspector
- Permitting Program Officer
- IT Development Support
- Training Officer
- Complaint Coordinator
- Labeling Specialist
- Pesticide Review Officer
- Sanitarian
- Environmental Health Officer
- Public Health Official
- Epidemiologist
- Health Specialist
- Extension Specialist
- Grade A Milk Certification Officer
- Recall /Traceback Coordinator
- Dairy Lab Evaluation Officer
- Compliance Officer
- Program Evaluation Officer
- Legal/ Enforcement Officer
- Communications Official
- Safety Officer
- Food Service Inspector
- Institutional
- Survey Officer
- Public Health Nurse
- Food Defense/Emergency Coordinator
- Public Health Nurse
- Foodborne Illness Outbreak Investigator
- Consumer Safety Officer
- 3rd Party Auditor

IFPTI Role In Building IFSS Training Infrastructure



Specific Aim #1

Develop a **Training Network** to provide technical, management, and leadership training to regulatory and public health officials

Specific Aim #2

Serve as a **hub** for the administration of the Training Network.

Specific Aim #3

Develop and **deliver** standards-based training programs not currently offered through a Curriculum.

Specific Aim #4

Build an Instructor Cadre

IFPTI Advisory Council

- Association of American Feed Control Officials, (AAFCO)
- Association of Food & Drug Officials (AFDO)
- Association of Public Health Laboratories (APHL)
- Association of State and Territorial Health Officials (ASTHO)
- Centers for Disease Control & Prevention (CDC)
- Cornell University
- Council of State and Territorial Epidemiologists (CSTE)
- FDA's 50-State Training Workgroup
- Food Marketing Institute (FMI)
- Grocery Manufacturers Association (GMA)
- Institute of Food Technologists (IFT)
- Iowa State University (ISU)
- Michigan State University (MSU)
- National Association of County & City Health Officials (NACCHO)
- National Association of Local Boards of Health (NALBOH)
- National Association of State Departments of Agriculture (NASDA)
- National Association of State Meat and Food Inspection Directors (NASMFID)
- National Center for Biomedical Research & Training at Louisiana State University (NCBRT)
- National Center for Food Protection (NCFP)
- National Environmental Health Association (NEHA)
- U.S. Animal Health Association (USAHA)
- U.S. Department of Agriculture (USDA) Food Safety and Inspection Service (FSIS)
- U.S. Food and Drug Administration (FDA)
- United Fresh Produce Association (UFGA)
- W.K. Kellogg Foundation (WKKF)
- Western Michigan University (WMU)

Key Deliverables

- Inventory all existing training courses
- Identify competencies and job descriptions
- Sync with FDA JTA process
- Build the national curriculum
- Identify quality course standards
- Develop course acceptance procedures
- Prioritize development against curriculum
- Pursue IACET and ANSI quality standards



		Certificate and CEU Issuance (IACET/ANSI)												
Leadership (Leadership) L4 - 4000	Advocacy Budget Change Management Conduct of Operations Human Resource Management Legislative Affairs Policy Making Public Relations Resource Leveraging Risk Analysts (Management & Communication) Stakeholder Support	Professional Level Program Certificates												
		Train the Trainer												
Technical Specialist (Master) L3 - 3000	Food Defense Vulnerability Assessment (Carver Plus Shock, etc) Food Emergency Response (ICS) Statistical Analysis Risk Analysis	Professional Level Program Certificates												
		Executive Program												
Journey Level: (Application) L2 - 2000 (Applied Inspection Techniques)	Communication Skills Food Borne Illness Investigation & Reporting Food Defense & Emergencies (ICS) Food Ingredients, Processing, & Packaging Food Safety Programs (HACCP, CAPS, OWPs, SSOPs, Personal Health and Hygiene, Sanitary Design and Construction) Investigation, Sampling Techniques, & Laboratory Methodology Nutrition Labeling Professional (soft) Skills (EG time managements, etc) Risk Analysis (Management, Assessment, & Communication) Science & Processing Technology Traceability & Recalls	Unprocessed Concentration			Manufactured Concentration			Retail Concentration			Professional Level Program Certificates			
		Good Agricultural Practices (GAPs)			Allergens			Food Salvage & Disposal			Food Transportation			Formula Review
Entry Level: (Knowledge) L1 - 1000 (Basic Inspection Techniques)	Integrated Food Safety System Professional Level Program Certificates Manufactured Foundations Integrated Food Safety System Orientation Retail Foundations Jurisdiction Employee Safety Basic Core Courses (ORA-U Level I)	Professional Level Program Certificates												
		Unprocessed Foundations												



Accreditation Services

PROGRAMS | WHY SEEK ACCREDITATION? | NEWS | REFERENCE MATERIALS | MANAGEMENT STAFF | GOVERNANCE COMMITTEES | ANSICA LOGIN

CERTIFICATES
ANSI/ASTM 2659

Overview
How to Apply
ANSI/ASTM 2659 Workshop
Standards, Policies & Procedures
Forms & Guidance Documents
CAPAC Accreditation Committee
Accreditation Directory

Certificate Accreditation Program (Public Preliminary)

[Back](#)

#	ORGANIZATION
1	AboveTraining Inc
2	Colorado Statewide Iron Workers (Erector) Joint Apprenticeship & Training Committee
3	International Food Protection Training Institute
4	Konecranes Institute
5	National Fire Protection Association
6	The International Consortium for Organizational Resilience (ICOR)
7	US Solar Institute, LLC

Key Deliverables

- Establish a learning management system
- Create a common registration system/ house student data
- Identify quality standards for instructors
- Build instructor capacity
- Set certification paths through program certificates



**INTERNATIONAL
FOOD PROTECTION
TRAINING INSTITUTE**

A Member of the GFPI Global Initiative

Welcome, Alan Kaml

Absorb Anywhere provides access to online courses, classroom training and certificates.

- My Dashboard
- My Courses
- Add New Course
- My Resources
- My Transcripts
- My Calendar
- Log Out

My Courses



Review details on your assigned courses, current registrations and completed courses

Add New Course



Register for courses

My Transcripts



View your record of completed courses and print certificates

My Resources



Find additional resources for your learning and development

My Calendar

February 2011

Sun	Mon	Tue	Wed	Thu	Fri	Sat
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28					

Message Board

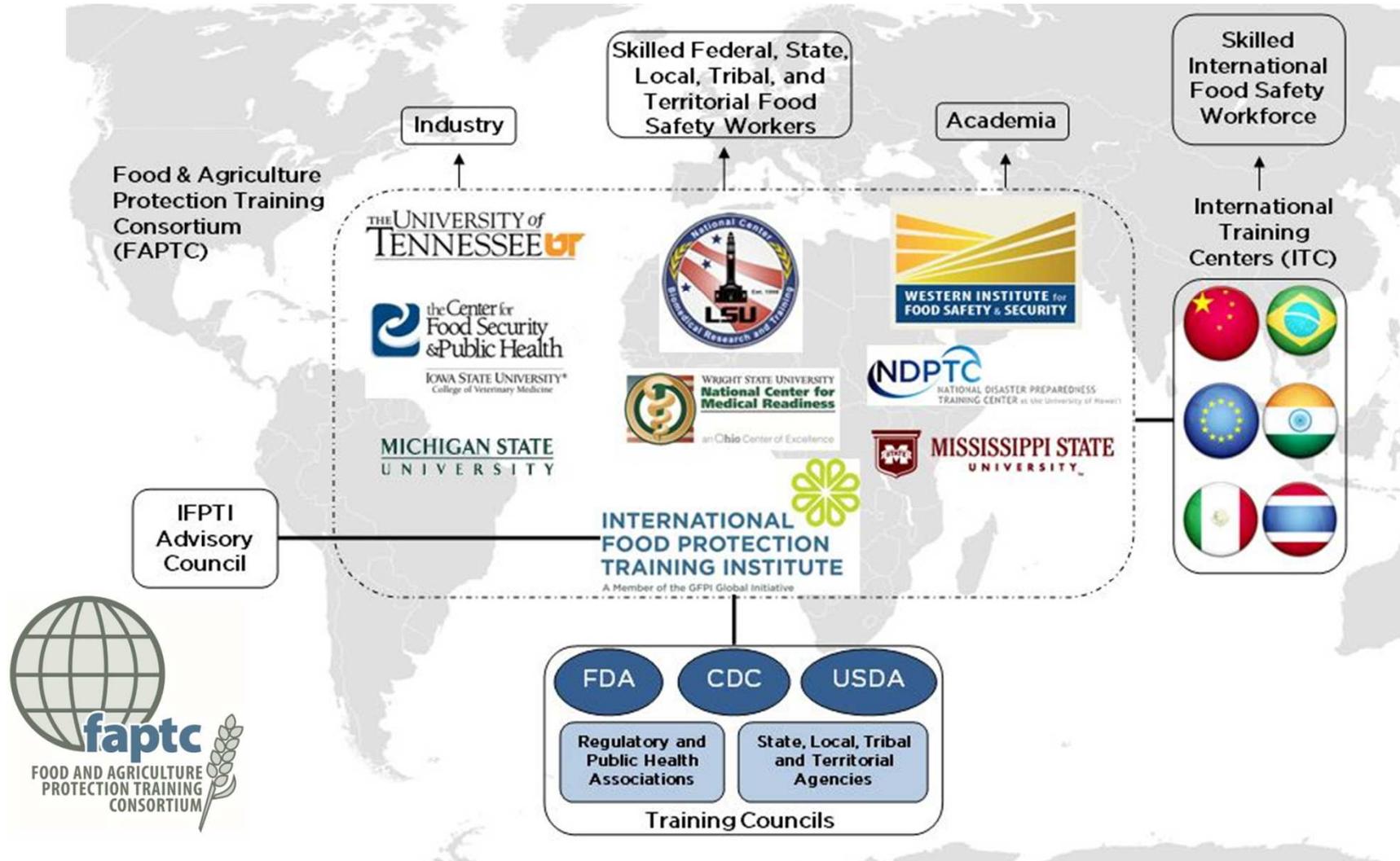


Click here to view system messages

Industry Involvement

- Subject matter expertise
- Industry instructors
- Industry employee training in same, standardized courses
- Industry courses can be included in curriculum
- Training in industry facilities (or remotely)
- 3rd party auditors
- International efforts tied to domestic standards

Food & Agriculture Protection Training Consortium



Applied Science, Law, and Policy: Fellowship in Food Protection

Inaugural course kicked-off
August 30, 2010



Fellowship Overview

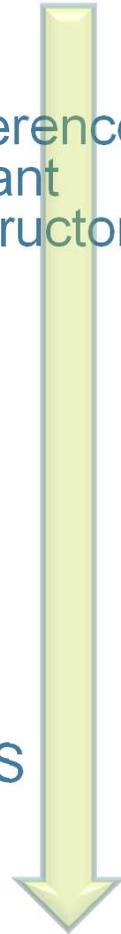
Designed to provide experienced food regulatory professionals, from all areas of food protection, with:

critical thinking,
problem solving, and
decision making skills,

within the framework of Food Regulatory science, law, and policy.

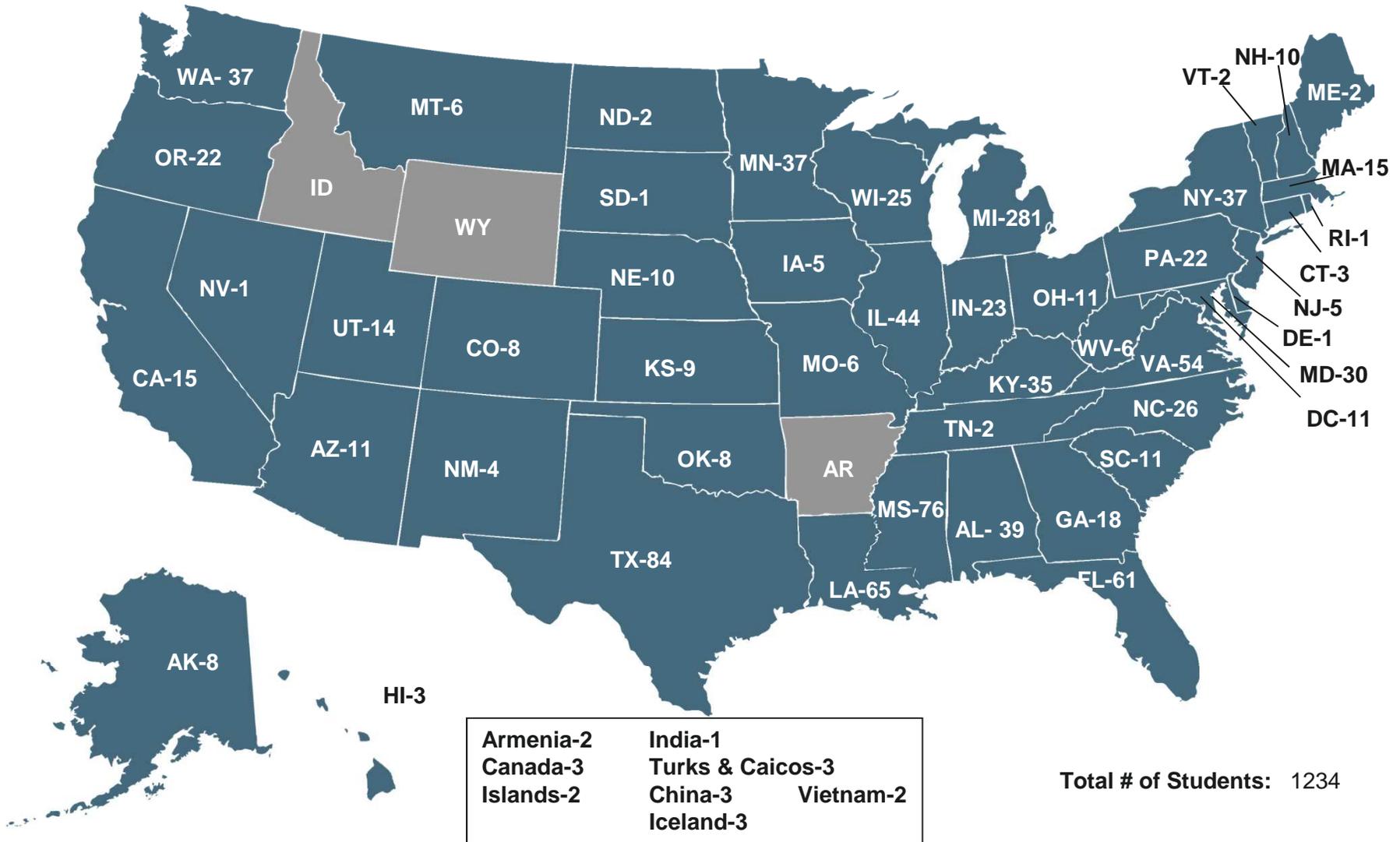
Instructor Development Process

1. Express an interest (IFPTI online submittal)
2. Complete the instructor assignment preference form
3. Apply to instruct a specific courses (include resume and references)
4. The review committee evaluates – rejects or accepts applicant
5. Selected candidate attends and successfully completes Instructor Development Workshop
6. Audit the course – participate as a student
7. Instructor Trainee - perform 1-2 modules
8. Probationary Instructor – participate as an instructor
9. Receive Instructor Evaluations
 - Initial independent evaluation during probation instruction
 - Lead instructor reports after each delivery
 - Course attendees report on course evaluations - each delivery
 - IFPTI evaluator – periodic observation and assessment
10. Qualified Instructor – receives completion certificate
11. Qualified Instructor assigned to deliver courses through DMS
12. Attend the annual instructor meeting
13. Remediation/ rejection based on evaluations



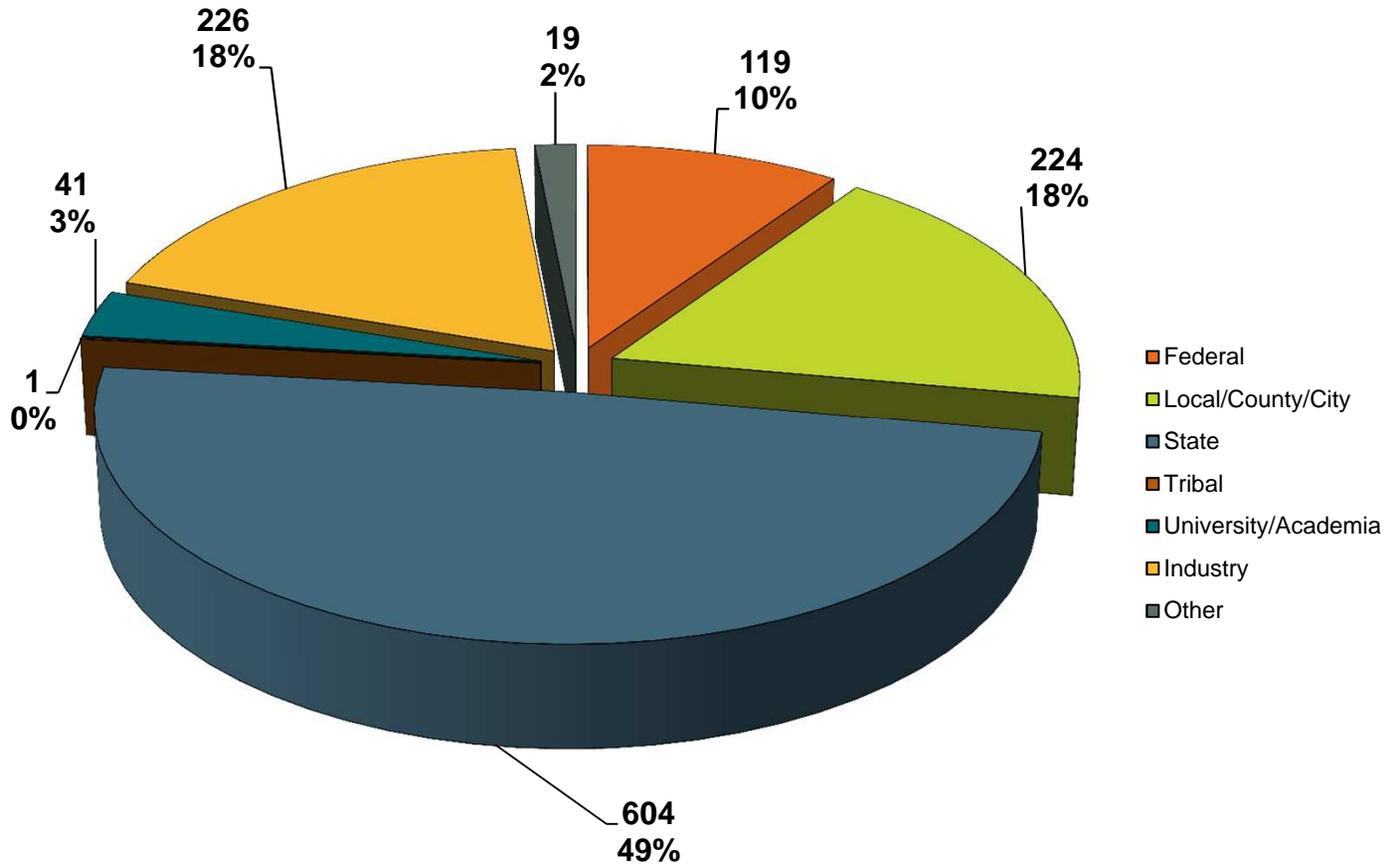
IFPTI Participants by State

Report Period: April 1, 2009- March 11, 2011



IFPTI Participants by Category

Report Period: April 1, 2009 - March 11, 2011

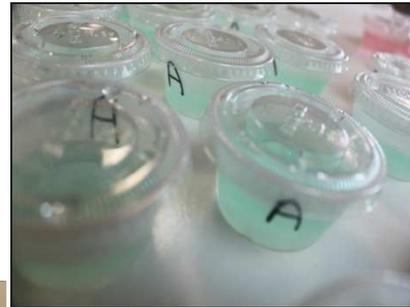


Total # of Students: 1234

Emergency Training

Gulf Oil Spill

June 2010



Battle Creek Office

1. 13 employees
2. 7,000 sq. ft. office
3. 12 classrooms
4. 2 computer labs





GLOBAL
FOOD PROTECTION
INSTITUTE



INTERNATIONAL
FOOD PROTECTION
TRAINING INSTITUTE

Stay Connected



ifpti.org