Safe Quality Food training to be offered Dec. 18-19

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The Robert M. Kerr Food & Agricultural Products Center, located on the Oklahoma State University campus, in conjunction with the Food Marketing Institute will offer a Safe Quality Food (SQF) training on Dec. 18-19 in room 201 of the FAPC.

“The objective of the course is to provide a common approach to implementing SQF Systems,” said Jason Young, FAPC quality management specialist. “Upon completion, participants will have a full understanding of the SQF Program and meet the SQF training requirements to be designated as an SQF Practitioner.”

Jason Young
FAPC Quality Management Specialist

The Food Marketing Institute owns the SQF Program and established the SQF Institute to manage the program.

“The SQF Program is a fully integrated food safety and quality management protocol designed specifically for the food sector,” according to the SQF Institute Web site. “It has been the culmination of 10 years development and is designed specifically for the food industry with application at all links in the food supply chain.”

SQF Certification provides an independent external validation that a product, process or service complies with international, regulatory and other specified standards. It also enables a food supplier to give assurance that food has been produced, prepared and handled according to the highest possible standards.

The codes, which include SQF 1000 and SQF 2000, offer the food industry a way to oversee food safety and quality at the same time.

The training course will cover the SQF 2000 code, which has wide appeal across the food manufacturing and distribution sectors. Within this code, the supplier develops and maintains food safety and food quality plans, in addition to good management practices, to control the aspects of an operation that are critical to keeping food safety and quality.

According to the SQF Institute Web site, the SQF 1000 and 2000 codes are recognized by the Global Food Safety Initiative as conforming to the highest international standards, and the SQF Program has been implemented by more than 5000 companies operating on four continents.

“Because the SQF Program complements government programs and industry initiatives, an understanding of the application of HACCP principles is mandatory for anyone attending this event,” Young said.

The registration fee is $500. To register for the training or for more information, visit www.fapc.biz/sqf.html or call Young at 405-744-6071.