



FOOD INSPECTOR TRAINING

SAVE THE DATE!
TWO 2023 OPPORTUNITIES



In partnership with Ivy Tech Community College, Indianapolis Campus, the Indiana Department of Health (IDOH) is sponsoring two special food process training opportunities for food inspectors, and you're invited to attend!

The training is free, and participants can choose from two, 2-day workshops. By completing the training, participants will strengthen their knowledge of the art, science, and regulatory (Code) considerations of these 12 special processes:

- Reduced Oxygen Packaging
- Sprouting
- Custom Processing of Meat for Personal Use
- Operating Live Molluscan Shellfish Storage Display Tanks
- Curing, Drying, and Smoking of Fish
- Curing and Smoking of Meat and Poultry
- Drying of Meat and Poultry
- Fermentation of Sausages
- Adding Components to Extend Shelf-life
- Juice Processing and Packaging
- Freeze-Drying
- Cold Brewing

Ivy Tech and IDOH encourage at least one food inspector from each of Indiana's 95 local health departments to attend. The workshops are open, however, to participants on a first-come, first-served basis and will fill up quickly! To meet our deadlines, please register for the session of your choice by the dates below using the QR code.

May 23rd Session, register by May 19, 2023

October 17th Session, register by October 13, 2023



SCAN ME

DATES: May 23-24; OCTOBER 17-18

LOCATION: Ivy Tech Culinary Arts Building,
2820 N. Meridian St., Indianapolis, IN 46208

TIME: 8 a.m. until 5 p.m., daily

DAYS: Tuesday and Wednesday

COST: Sponsored by the IDOH

For more information:

Training: Brian Shortridge,
bshortridge@health.in.gov

Registration Process: Monica Peterson,
Mpeterson102@ivytech.edu

