INTERNATIONAL FOOD PROTECTION TRAINING INSTITUTE

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MCAFDO Conference Essential Skills for Instructors





National Curriculum Standard

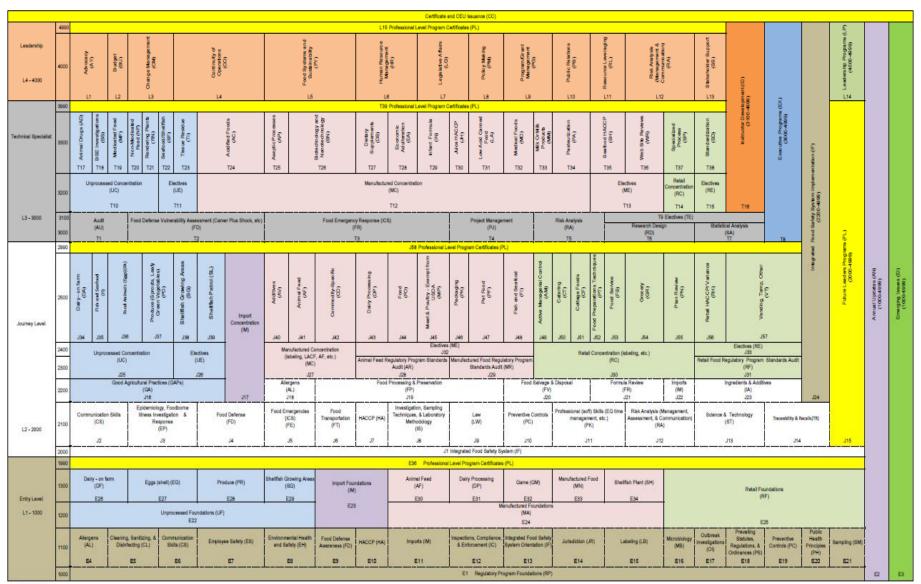
- . Charge from Partnership for Food Protection
- . Competency Frameworks
- . Curriculum Frameworks
- . Leading to National Regulatory Curriculum







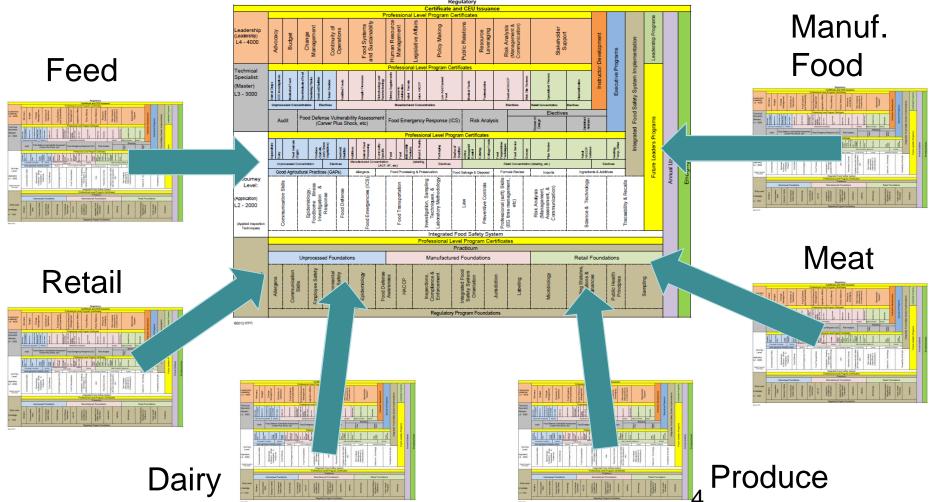
Regulatory Curriculum Framework For An Integrated Food Safety System





Current Curriculum Development

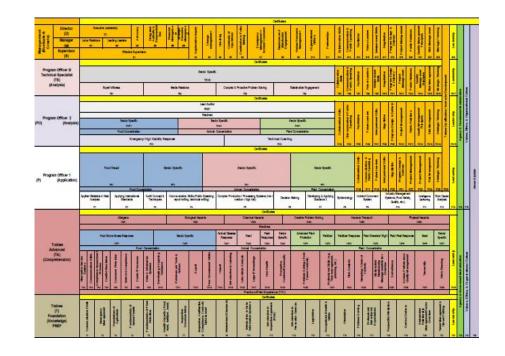
Main Framework





Competency and Curriculum Frameworks

- . Global Regulatory (food & medical products)
- . Canadian Food Inspection Agency
 - Inspectorate
 - Policy Branch
 - ⁷⁷ Science Branch
 - ⁷ Laboratory Officer
- . Food & Feed Laboratories
- . CDC Laboratory Biosafety
- . Feed Regulatory
- . Food Industry
- . NASDA Produce Safety





CURRICULUM DEVELOPMENT PROCESS





Training Records

Standard 2 Tracking

- " LMS segmentation for State agencies
 - . Local agencies
 - . Standard 2 audit
- FDA online courses
 - >60 courses
 - UL-ORAU courses
 - ["] FDA prerequisite courses
 - . Sharing data with FDA



| * | 2013 Fellowship Application (Fellowship in Food Protection) Course | ±∰ \$0.∞ |
|---|---|------------------|
| • | BSE02 BSE Inspectional Approach. Course | ± 119.∞ |
| • | FDA - Communication Skills for Regulators Course | ±∰ \$0.∞ |
| • | FDA - Labeling Course | ± 10.∞ |
| * | FDA - National Shellfish Sanitation Program Overview Course | ± \$0.∞ |
| • | FDA - Pasteurization Course | * ∰ \$0,∞ |
| • | FDA - Pest Control in Food Establishments Course | ± \$0.∞ |
| * | FDA - Plumbing Controls for Commercial Food Establishments Course | ±∰ \$0.∞ |



Food Safety Preventive Controls Alliance

- . Certificate system
 - ″Human Food
 - Animal Food
 - " Sprout Safety Alliance
- FSPCA FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE
- . Partner with AFDO to leverage:
 - Seafood HACCP Alliance
 - ⁷ Produce Safety Alliance



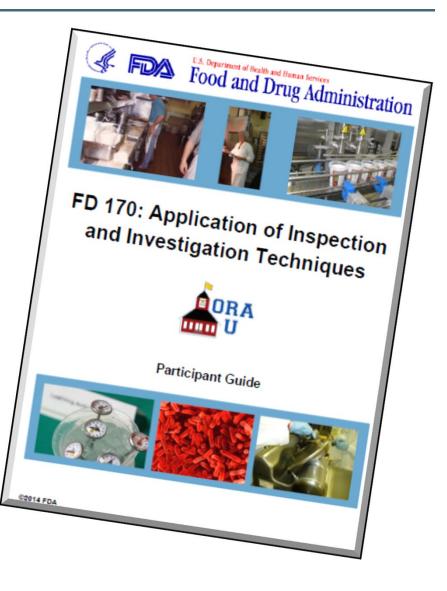




Course in a Box

- ″ FD170
 - . Publicly available
 - . Participant guide
 - . Instructor guide
 - . Exercise guide
 - . Equipment list



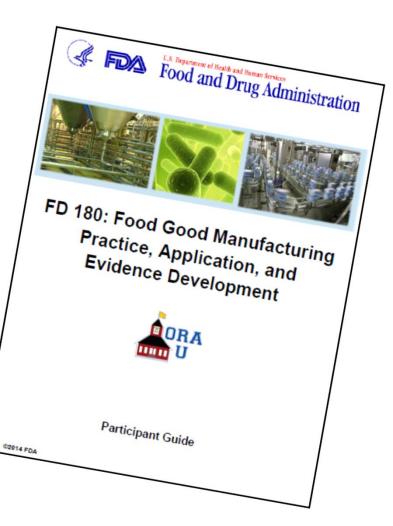




AFDO Training Capacity Building

- ″ FD180
- ″ FD170
- Instructor Skills
- " Retail Courses







Instructor Skills Training

- " Activity-Based
- " Experiential
- " Participant-Driven



INTERNATIONAL HOW DO YOU Teach Essential Instructor Skills?

"If you were responsible, how would you teach your agency instructors these skills?



Putting the Pieces Together



Participants:

- " Learn by doing
- " Learn from the whole group (instructors and peers)
- Have multiple opportunities to practice skills
- " Receive feedback on practice presentations
- " Explore concepts- group discussions (Socratic method)



WOW!



IST Characteristics

Presentation Demonstration Facilitation



Night and Day

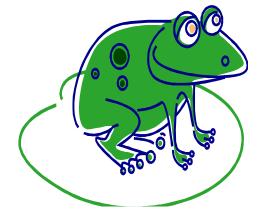


Part One: The Frog

- "Frogs have 2 hind legs and say %ibpit+
- " Frogs often live on a lily pad











Assessment

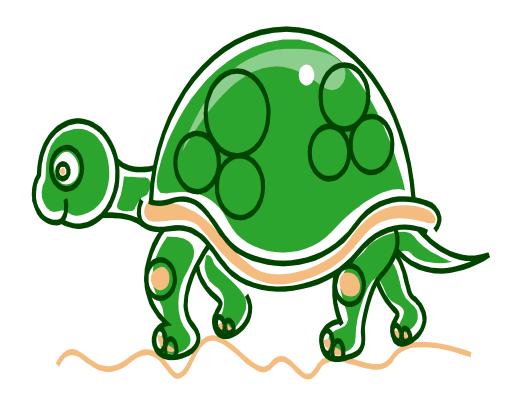
" Good Luck!



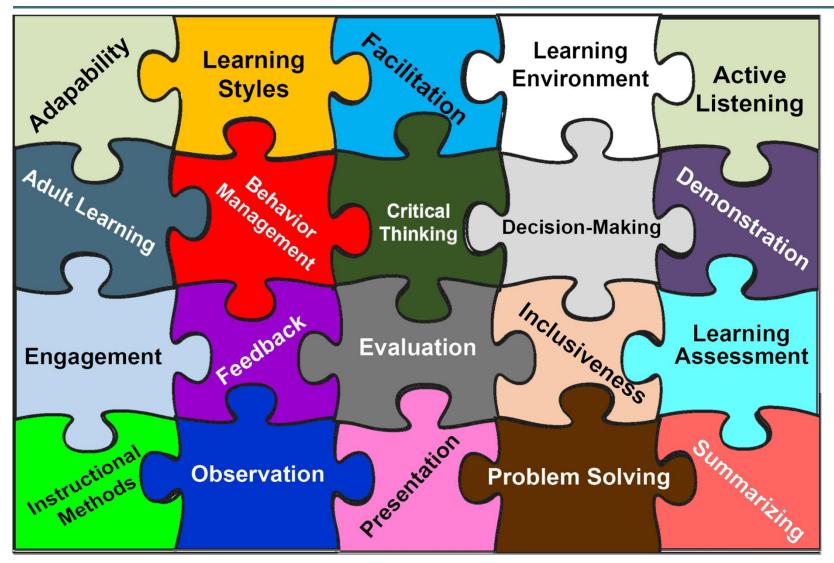
Part Two: The Turtle



(‰urtle+in Chinese)









Activity Names



Getting to Know You



Show and Tell



You Can't Make Me!



Right Tool for the Job



Where Are We Now?



Pick a Card, Any Card



Chaos



Night and Day



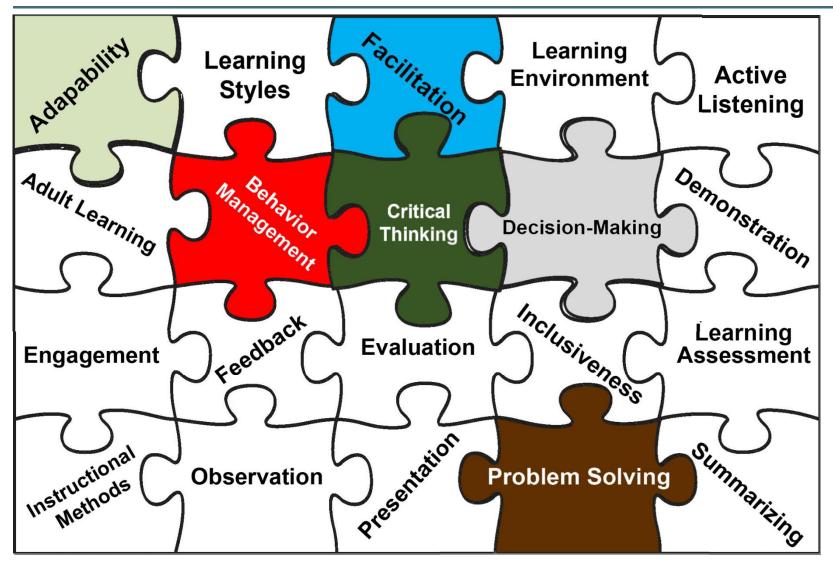


Think On Your Feet



- 1. Identify changing, disruptive, or challenging situations.
- 2. Identify possible solutions to address the situations.
- 3. Receive feedback (including possible alternate solutions) to help evaluate the solutions.







IST. Food Safety Instructor Cadre

Skill-based vs. content-based

Transferable and portable to different agencies/fields



Fellowship in Food Protection

Apply now for Cohort 5!

