#### INTERNATIONAL FOOD PROTECTION TRAINING INSTITUTE

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#### MCAFDO Conference Essential Skills for Instructors





#### National Curriculum Standard

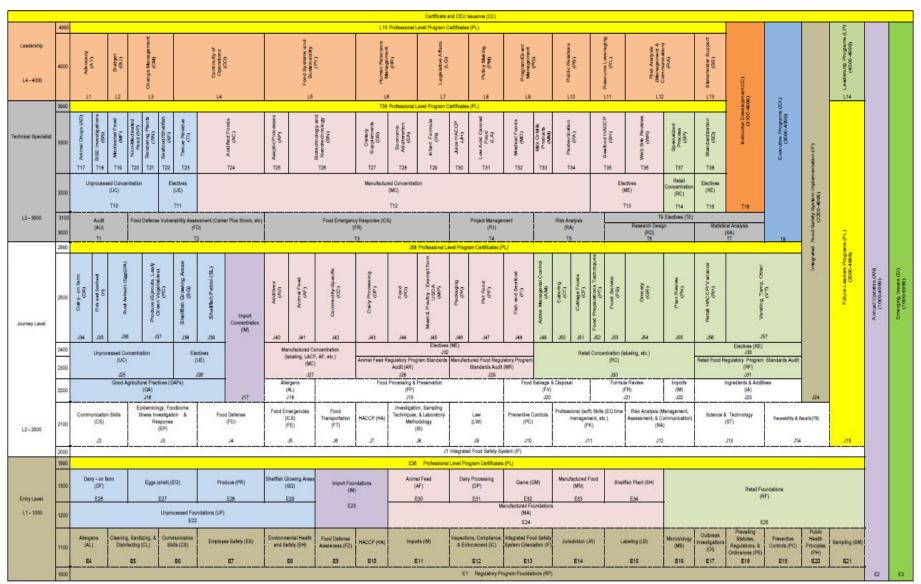
- . Charge from Partnership for Food Protection
- . Competency Frameworks
- . Curriculum Frameworks
- . Leading to National Regulatory Curriculum







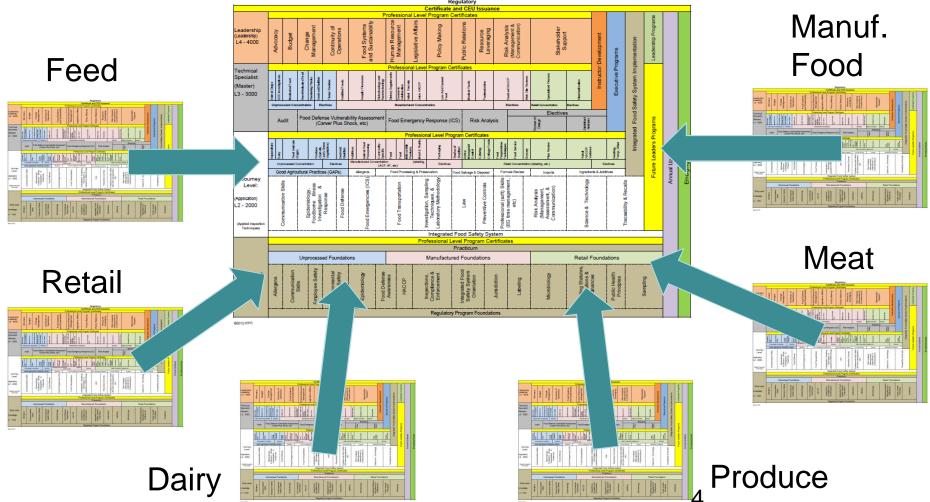
#### Regulatory Curriculum Framework For An Integrated Food Safety System





### Current Curriculum Development

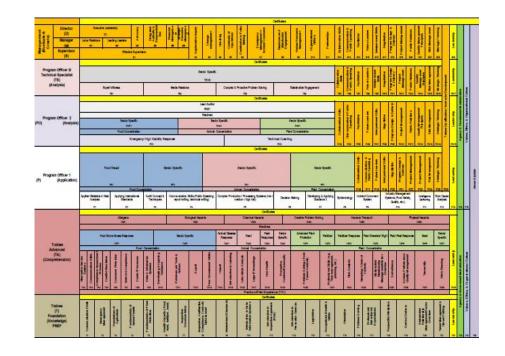
#### Main Framework





#### **Competency and Curriculum Frameworks**

- . Global Regulatory (food & medical products)
- . Canadian Food Inspection Agency
  - Inspectorate
  - Policy Branch
  - <sup>77</sup> Science Branch
  - <sup>7</sup> 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
    - <sup>"</sup> 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	<b>*</b> ∰ \$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
  - <sup>7</sup> Produce Safety Alliance



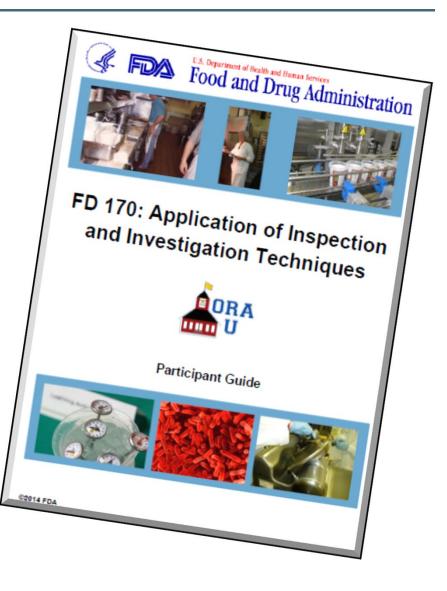




#### Course in a Box

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



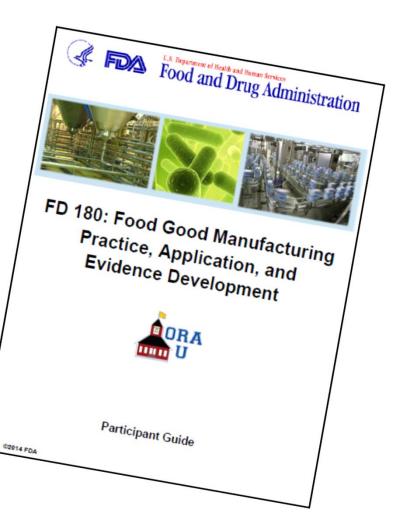




#### AFDO Training Capacity Building

- ″ 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

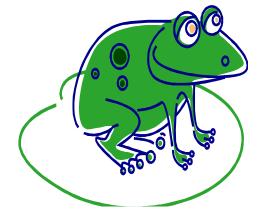


#### Part One: The Frog

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











#### Assessment

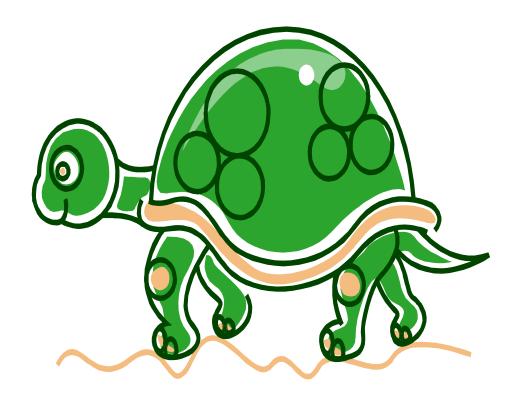
#### " Good Luck!



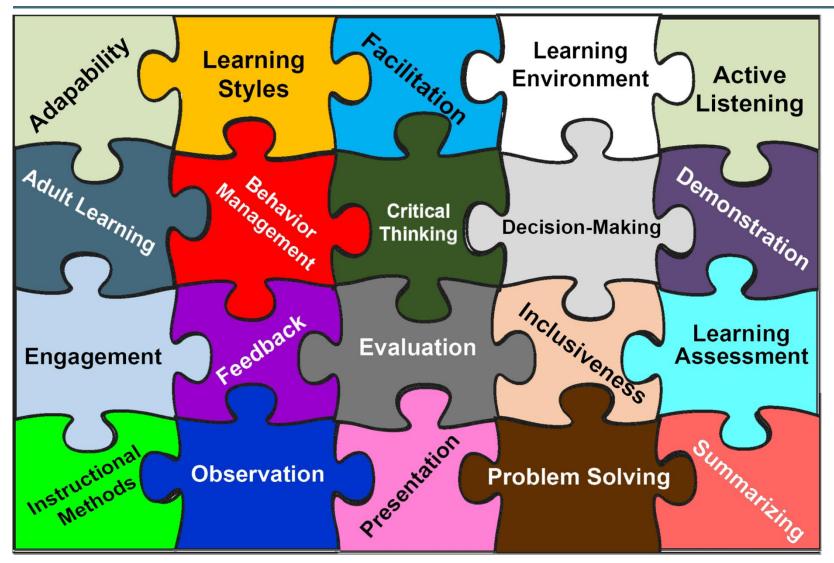
#### Part Two: The Turtle



(‰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



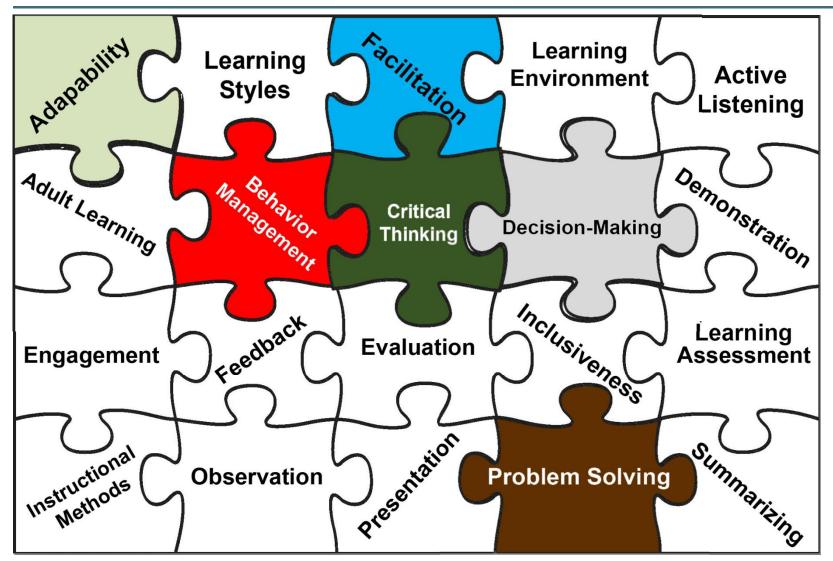


### Think On Your Feet



- 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!

