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United States  
Department of  
Agriculture

Food Safety  
and Inspection  
Service

November, 1983

# Catalog for the Food Safety and Inspection Service Continuing Education Program

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EXCERPTS FROM PRESS RELEASE ON FSIS  
CONTINUING EDUCATION PROGRAM

"FSIS REVAMPS EMPLOYEE TRAINING PROGRAM

"Washington -- Today's growing, increasingly technical meat and poultry industry is creating new and difficult challenges for inspection professionals. In response, the Food Safety and Inspection Service (FSIS) is taking an updated comprehensive and long-term approach to employee training that will equip employees to better handle emerging issues and carry out their public health protection responsibilities.

'We know that in the future the meat and poultry industry will be characterized by improved scientific techniques, increased use of high technology, and higher rates of production,' said Donald L. Houston, Administrator of FSIS. 'Knowing that, FSIS must be attuned to our employees' training needs so they will possess the contemporary knowledge and skills needed in this changing world.'

\* \* \*

"The new FSIS training program identifies seven schools within an 'open university' concept. The Agency has named Directors for each school, from professionals within the Agency. They will develop curriculum plans to address the Agency's objectives for training within each school.

\* \* \*

"Participants in these programs will be eligible for tuition scholarships for on-campus course work and will be able to take part in individual study plans with academic preceptors and mentors. Heavy emphasis will be placed on self-study plus cross-discipline assignments within the Government.

\* \* \*

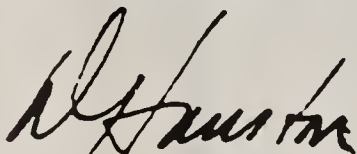
"Based on the learning objectives and agency needs, FSIS will contract with universities for much of the course work, Houston said.

POLICY ON PROFESSIONAL DEVELOPMENT

Operating within the framework of one of the Nation's oldest food safety laws, today FSIS pursues a public health protection mission nearly identical to that expressed in the 1906 Meat Inspection Act. But while the basic thrust of our mission has not changed, the world has. Therefore, the means by which we carry out our mission also have changed.

Emerging developments in science and technology continually change the face of the businesses we regulate. Meat and poultry food animals are raised, and their products produced, in enormous numbers by increasingly sophisticated methods. With automation, data processing, and other innovations rapidly replacing traditional methods of production, FSIS must continue seeking ways to increase the efficiency of inspection without sacrificing effectiveness. Integral to the task is a diverse, flexible, and well-informed workforce.

To achieve this end, FSIS has a commitment to facilitate the continuing growth and development of all professional employees in the Agency. The Continuing Education Program makes available to each professional at least 40 hours of guided, individualized learning opportunities, including self-development activities, formal training courses, and mobility assignments. It is therefore up to you -- with the assistance of your supervisor and the forthcoming program catalog -- to determine your educational needs and take advantage of these opportunities as you see fit.



Donald L. Houston  
Administrator  
Food Safety and Inspection Service



ORGANIZATION OF THE CONTINUING EDUCATION PROGRAM

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ADMINISTRATOR

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20 The Sciences	30 Food Animal Production	40 Management Science	50 Quality Systems	60 Food, Science & Technology
<p>George Armstrong, Co-Director Michael Hoffman, Co-Director Ralph Johnston, Co-Director Virginia Zaratzian, Associate Director ..:</p> <p>.00 General Studies .01 Pathology .02 Microbiology .03 Physiology &amp; Anatomy .04 Parasitology .05 Chemistry .06 Mathematics .07 Laboratory Safety .08 Toxicology &amp; Pharmacology .09 Biology</p>	<p>John Malmstrom, Co-Director Robert Boschert Co-Director ..:</p> <p>.00 General Studies .01 Individual &amp; Group Behavior .02 Communicative Process in Management .03 Personnel Staffing, Classification, &amp; Organization .04 Performance Appraisal &amp; Awards .05 Employee Conduct &amp; Discipline .06 Training &amp; Employee Dev. .07 Equal Employment Opportunity .08 Labor-Management Relations .09 Administrative Procedures</p>	<p>R. M. Gurley, Director .....:</p> <p>.00 General Studies .01 Theriogenology .02 Production Systems .03 Feeds &amp; Feeding .04 Disease Prevention .05 Food Animal Marketing Systems</p>	<p>Bill Dennis, Director .....:</p> <p>.00 General Studies .01 Concepts of Quality .02 Economics of Quality .03 Vendor Quality Control .04 Reliability &amp; Maintainability .05 Quality Planning Management .06 Statistical Quality Control .07 Quality Improvement .08 Quality and the Law .09 Quality Engineering</p>	<p>Beth Calvi, Director .....:</p> <p>.00 General Studies .01 Food Processing .02 Science of Food Preservation .03 Food Standards &amp; Labeling .04 Food Additives .05 Nutrition .06 Food Marketing Systems .07 Future Trends</p>

LEGEND

The Committee for Continuing Education is appointed by the Administrator, FSIS, to evaluate and recommend policy for the Agency's educational and training needs. Its members represent a cross section of Agency interests, including management, scientists, and representatives of professional and employee organizations.

The Directors, by authority of the Administrator, FSIS, provide leadership and management expertise to the Continuing Education Program, through the development of curricula in their respective Areas of Study.

TABLE OF CONTENTS

<u>Subject</u>	<u>Page</u>
PART ONE - INTRODUCTION.....	1
I. Continuing Education - A Movement.....	1
II. FSIS Continuing Education Program.....	2
III. Programs/Areas of Study.....	3
IV. Career Development Planning.....	4
V. Continuing Education Transcript/Vitae .....	6
 PART TWO - THE FSIS CATALOG .....	 7
I. Listing of C. E. Activities.....	7
A. Self-Development.....	8
B. Mobility Assignments/Formal Training or Education.....	9
C. FSIS Form 4410-6, Continuing Education Program Application.....	11
II. The Living Catalog.....	11
 PART THREE - SPECIFIC PROGRAMS OF STUDY	
Course Index	
Divider 1. Public Health and Preventive Medicine	
Divider 2. The Sciences	
Divider 3. Food Animal Production	
Divider 4. The Management Sciences	
Divider 5. Quality Systems	
Divider 6. Food Science and Technology	



PART ONE - INTRODUCTION

I. Continuing Education - A Movement

Most of us think of education as a formal process that occurs only in institutions of learning. However, education is a process that begins at birth and continues throughout our lives. Our capacity to learn is influenced by our attitudes, physical stamina, lifestyle, and the passage of time.

As adults we go through periods of transition and stability. For example, there are the transitions from school to a job, from courtship to marriage and raising a family, from our first job to our second job. Periods of stability include working at one job for five years, or the change of pace after sending the last child off to college. All of us go through periods of transition and stability. Let's try an exercise to help us bring this into focus.

The "Life Line" chart below begins at birth and continues through your lifetime. Mark the line at the point when you completed your formal education (in this example age 22). Now mark where you think you are right now on the Life Line (in this example 3/4 of the way through life). On the Chart below the line, list and code the periods of transition you have experienced and place the codes of each on your Life Line. Now indicate in the learning experiences column what you learned during each transition period. Finally, in the last column indicate your learning aspirations within the next year, each with a code, and indicate that code on your Life Line beyond where you are now.



TRANSITIONS	LEARNING EXPERIENCES	LEARNING ASPIRATIONS
A. Graduated from school	-Identified life expectations	1. Writing & research skills
B. Marriage	-Priorities in order	2. Speaking skills
C. First career job	-Developed organizing skills	3. Read 1 book a week
D. First child		4. Take "art" course
E. Moved to D.C.	-Developed evaluation and writing skills	5. Learn about "astronomy"
F. Second Child		6. Participate in community project
G. Community	-Personal awareness	7. Learn to play golf again

As you see, periods of transition are intense learning experiences. Also the things learned are not limited to those taught solely in the classroom. The "Life Line" exercise can also tell us a little about how we perceive ourselves in terms of "we are what we have learned."

As adults we respond differently to learning experiences. We need a more self-paced, unstructured, learning environment to fit work, family, and social schedules. The things we want to learn are also different from our childhood or teenage interests. Three prerequisites have been identified for the success of the adult learner: (1) resources to support adult study, (2) a personal adviser to help adults "connect" with these resources, and (3) an opportunity to develop an informational/social network of people (contacts) for motivation and resource needs.

Colleges and universities around the country are recognizing the need to assist adults in their learning experiences. Centers for Continuing Education are being built, organized and supported all over the country in efforts to meet these needs. Continuing Education, however, is not just libraries, films, course work, seminars, training sessions or buildings. Continuing Education is a way of life, a personal commitment to self-development. We all need to maintain our potential to make meaningful contributions to our profession and community.

## II. The FSIS Continuing Education Program

The growing, increasingly technical meat and poultry industry of today creates new and significant challenges for inspection professionals. In response, FSIS is taking the initiative to equip employees to handle emerging new technologies when meeting public health protection responsibilities. The FSIS Continuing Education Program is a comprehensive and long-term commitment to professional employee training and self-development.

These are the objectives of the FSIS policy for Continuing Education:

1. That all employees recognize their responsibility to maintain their skills, knowledge, and abilities in their respective fields, incorporating new advances or changes as they become available.
2. That the Agency provide an opportunity for each employee to select and obtain that which will help in the performance of his or her duties.
3. That each employee have an individual Career Development Plan.
4. That at least 40 hours of Continuing Education be made available to each employee each year. This may include reading, correspondence courses, mobility and mentor assignments, formal courses, and/or professional courses.

This policy is implemented by the FSIS Continuing Education (C.E.) Program, which is organized into a Committee and a select group of Directors.

-- The Committee for Continuing Education is appointed by the Administrator FSIS, to evaluate and recommend policy for the Agency's educational and training needs. Its members represent a cross section of Agency interests including management, scientists, and representatives of professional and employee organizations.

-- The Directors, by authority of the Administrator, FSIS, provide leadership and manage the Continuing Education Program to provide educational and learning opportunities in their respective Areas of Study.

There are six Programs of Study in the FSIS C.E. Program; each has several areas of study, as the following chart indicates.

<u>PROGRAM OF STUDY</u>	<u>AREAS OF STUDY</u>
Public Health and Preventive Medicine	Epidemiology Foodborne Disease Zoonotic Disease Food Plant Sanitation Food Animal Toxicology Environmental Medicine Immunology Pathogenesis Public Health Administration
The Sciences	Pathology Microbiology Physiology Parasitology Chemistry Mathematics Applied Chemistry Toxicology and Pharmacology Biological Identification Safety in Performing Lab Work Analytical Microbiology
Food Animal Production	Theriogenology Production Systems Feeds and Feeding Disease Prevention Food Animal Marketing Systems

PROGRAM OF STUDY

AREAS OF STUDY

---

Management Science

Individual and Group Behavior  
Communication Process in  
Management  
Personnel Staffing, Classifi-  
cation & Organizational Per-  
formance Appraisal & Awards  
Employee Conduct & Discipline  
Training & Employee  
Development  
Equal Employment Opportunity  
Labor Management Relations  
Administrative Procedures

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Quality Systems

Concepts of Quality  
Economics of Quality  
Vendor Quality Control  
Reliability & Maintainability  
Quality Planning Management  
Statistical Quality Control  
Quality Improvement  
Quality and the Law  
Quality Engineering

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Food Science  
and  
Technology

Food Processing  
Science of Food Preservation  
Food Standards and Labeling  
Food Additives  
Nutrition  
Food Marketing Systems  
Future Trends

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IV. Career Development Planning

Each year supervisors and employees develop a Career Development Plan. This plan is for employee self-development. It considers the needs of the organization; the skills, knowledge and abilities needed by the employee; and any anticipated changes in program operations. The plan includes activities for self-development, on-the-job training, mobility assignments, and formal training. FSIS policy for career development planning is provided for in FSIS Directive 4410.1, Employee Development. This Catalog serves as a resource, but not the sole resource, for employees and supervisors when preparing career development plans. Other traditional resources for training should also be utilized. It should be noted that the Continuing Education Program is designed to meet the career-related needs of the employee and that most of the activities offered are for self-development. In most cases, the activities require personal time and expenses.

Employees requesting self-development activities may do so directly from the C.E. Director of the Program of Study. Prior supervisory approval is unnecessary nor do employees need to list such activities on their Career Development Plan (CDP). However, if employees desire to receive credit for such self-development activities, they may still ask to have them listed on their CDP.

Please note, employees will need to obtain supervisory approvals for mobility assignments and formal training or education courses. These must be listed on the CDP and approved by the reviewing official prior to attending training. All formal training must be fully approved in advance in accordance with the procedures given in FSIS Directive 4410.1 and this Catalog.

It should also be noted that if career development planning is done on an annual basis it will tend to capture the activities the employee desires or needs to address. The CDP should be prepared in a general categorical manner, and any amendments to these plans for the inclusion of specific activities should be kept to a minimum. Supervisors may also list continuing education activities on an employee's CDP, pending the approval of the appropriate Continuing Education Program Director.

CAREER DEVELOPMENT PLAN	1. NAME OF EMPLOYEE	2. SOCIAL SECURITY NUMBER	3. PERIOD COVERED		PAGE			
	J. S. Doe	111-22-3333	FROM	TO	1 OF	1		
INSTRUCTIONS: Prepare original & two. White for Employee, Yellow for Supervisor's Training Handbook, Pink for office file.	4. PROGRAM OR DIVISION	5. POSITION TITLE AND SERIES		6. GRADE	7. DATE ENTERED ON DUTY			
	MPIO	VMO 0701		GS-11	7/4/80			
8. TITLE OF COURSE/TYPE OF TRAINING	9. SOURCE OF TRAINING	10. PURPOSE	11. DATE SCHEDULED	12. DATE COMPLETED	13. NO. HOURS	14. ESTIMATED COST		
						Tuition	Per Diem	Travel
<b>A. Self-Development</b>								
1. Communicable Disease Control	FSIS C. E. Program (course taken last year. For documentation purposes only)	To learn more about disease control	11/4/83	12/4/83	44	-	-	-
2. Statistics 115	Ft. Worth Training center	To refresh statistical skills	6/1/84	7/15/84	40	-	-	-
3. Anthrax in Animals and Humans	FSIS C. E. Program	To understand the importance of this disease.	8/1/84	10/1/84	60	-	-	-
<b>B. Mobility/OJT</b>								
1. Detail to poultry plant, Gainesville, Ga	MPIO detail as part of assigned duties.	To provide relief capabilities for poultry operation.	9/5/84	9/19/84	80	-	700	400
2. Visit National Center for Disease Control Atlanta, Ga while on OJT	FSIS C. E. Program (pending C.E. Director's approval)	To observe disease control procedures	9/20	9/21/84	40	-	100*	-
*extra two days per diem paid by C. E. Program								
<b>C. Formal Training/Education</b>								
Advanced Microbiology	Auburn University FSIS C. E. Program FSIS Form 4410-6 with approvals attached	To study disease process in anthrax.	9/1/84	12/9/84	4crs.	325*	-	-
*Books at \$50 to be paid by employee Tuition paid by C. E. Program								
SIGNATURE OF EMPLOYEE	DATE SIGNED	SIGNATURE OF SUPERVISOR	DATE SIGNED	APPROVED BY (if applicable)		DATE SIGNED		
J. S. Doe	1/15/84	P. A. DORN	1/15/84	W. A. Smith		1/30/84		

V. Continuing Education Transcript/Vitae

Employees may find that keeping a lifetime transcript or vitae of their continuing education activities may be a helpful way to document their life experiences. The following is a suggested format that may be useful.

Educational Profile/Vitae

1. Name: \_\_\_\_\_
2. Address: \_\_\_\_\_  
\_\_\_\_\_
3. Job Title: \_\_\_\_\_
4. Academic Background (List colleges/university):
  - a. Formal Education: \_\_\_\_\_  
\_\_\_\_\_
  - b. Degrees Held: \_\_\_\_\_
  - c. Educational accomplishments: \_\_\_\_\_
  - d. List projects, thesis, etc.: \_\_\_\_\_  
\_\_\_\_\_
  - e. List books, periodicals, papers, dissertations, studies, etc., published: \_\_\_\_\_
  - f. Describe teaching assignments and presentations made:
  - g. List continuing education accomplishments. Include all self-development, mobility assignments and formal training and education course work:

## PART TWO - THE FSIS CATALOG

This Catalog offers two approaches to continuing education opportunities; the first is a "Listing of C.E. Activities" that are established offerings, and the other is a "Living Catalog" that enables employees to seek out and obtain approval for their own continuing education program.

### I. Listing of C.E. Activities

The FSIS Continuing Education Catalog is a listing of employee development activities for each Area of Study listed under each Program of Study. These activities may involve self-development, mobility assignments, and formal training or educational course work.

- Self-development. These are activities employees pursue on their own time. Examples include reading lists, correspondence courses, cassette programs(video and audio), and films.
- Mobility assignments. This is a program consisting of details within the organization and/or assignments outside the organization.
- Formal training or education. This includes course work, seminars or training at colleges or training institutions.

Employees and supervisors refer to the Catalog when selecting training activities to be listed on Career Development Plans (FSIS Form 4410-1). Once an activity is selected, the supervisor or employee will apply, using Continuing Education Program Application, FSIS-4410-6. Application is made to the Director responsible for the activity. The Director will then determine if the course is available and if the activity is suited to the employee; if not the Director will suggest an alternative.

There are two separate procedures employees and supervisors need to follow when applying for training under the FSIS Continuing Education Program. The first procedure requests training that is for self-development, and does not require supervisory approval; the second procedure requests mobility assignments or formal training or education, and does require supervisory approval. In all cases, please refer to the application procedures listed for each Catalog entry on FSIS Form 4410-8, Listing of Continuing Education Activities.

A. Self-Development Activities

1. Application

Employees evaluate their own training needs for self-development activities and submit FSIS Form 4410-6, Continuing Education Program Application, directly to the C.E. Director of the Program of Study. The FSIS Continuing Education Catalog will serve as a resource for these activities.

2. Admissions

The Director, C.E., approves or disapproves the application. If approved, he returns 2 copies of FSIS Form 4410-6 to the employee along with the materials requested. If disapproved, the Director provides a justification, along with possible alternatives.

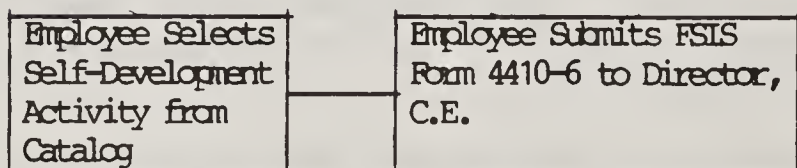
3. Completion

a. Upon completion of the activity, the employee returns the materials, if required, and 2 copies of FSIS Form 4410-6 to the Director.

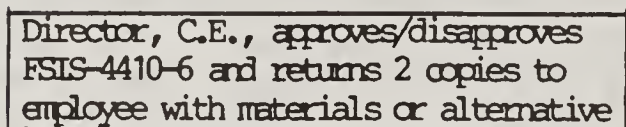
b. The Director, C.E., prepares and forwards a Certificate of Completion to the employee.

4. Chart of Overall Process for Self-Development Activities

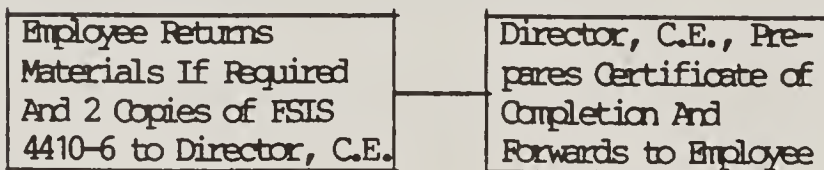
a. Application



b. Admissions



c. Completion





## B. Mobility Assignments and/or Formal Training or Education

### 1. Application

- a. The supervisor and employee evaluate training needs for mobility assignments and formal education or training. The FSIS Catalog will serve as a source for these activities.
- b. The employee prepares FSIS Form 4410-6, Continuing Education Program Application, and sends the last copy directly to C.E. Director as an alert copy and submits remaining copies to supervisor.
- c. The supervisor completes FSIS Form 4410-6 and forwards to the Director, C.E. for approval.

### 2. Admissions

- a. The Director, C.E. approves or disapproves the application and returns to supervisor. Disapprovals include justification and alternatives, if available.
- b. The supervisor completes FSIS Form 4410-1, Career Development Plan (CDP), and forwards the CDP and approved FSIS Form 4410-6 to the Reviewing Official.
- c. The Reviewing Official approves or disapproves the CDP and FSIS Form 4410-6 and returns to supervisor.

### 3. Registration

- a. The supervisor forwards 2 copies of FSIS Form 4410-6 to the Director, C.E. for mobility assignment and/or formal training approved by the reviewing official.
- b. The Director maintains a copy of FSIS Form 4410-6 for his/her records and forwards a copy to the Employee Development and Safety Branch (EDSB).
- c. EDSB prepares the SF-182, Request, Authorization, Agreement, and Certification of Training, if required, and forwards to supervisor and training source.

### 4. Completion

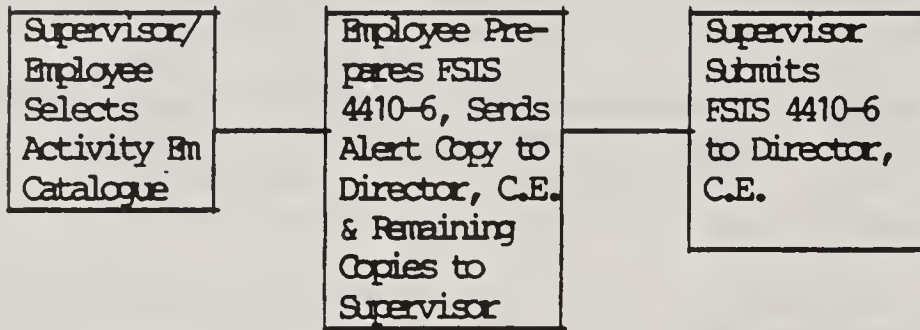
- a. Supervisor determines if employee completed the course and forwards 2 copies of FSIS Form 4410-6, Application for Training, to Director, C.E.
- b. The Director maintains a copy of FSIS Form 4410-6 for his/her records and forwards a copy to EDSB.

c. EDSB processes completed SF-182 and prepares and forwards Certificate of Completion for Director, C.E.'s signature.

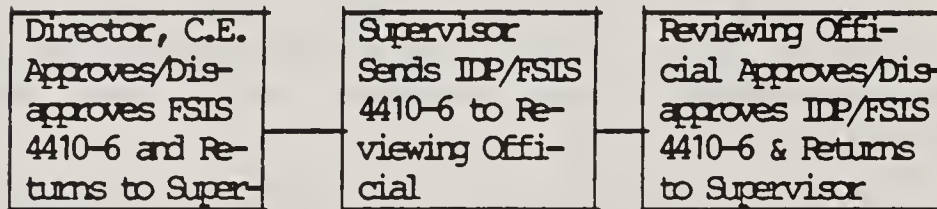
d. Director, C.E. signs Certificate of Completion and forwards to supervisor.

5. Chart of Overall Process For Mobility Assignments and/or Formal Training or Education

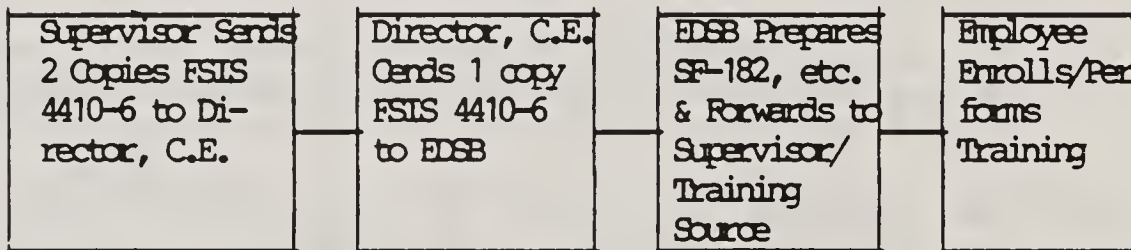
a. Application



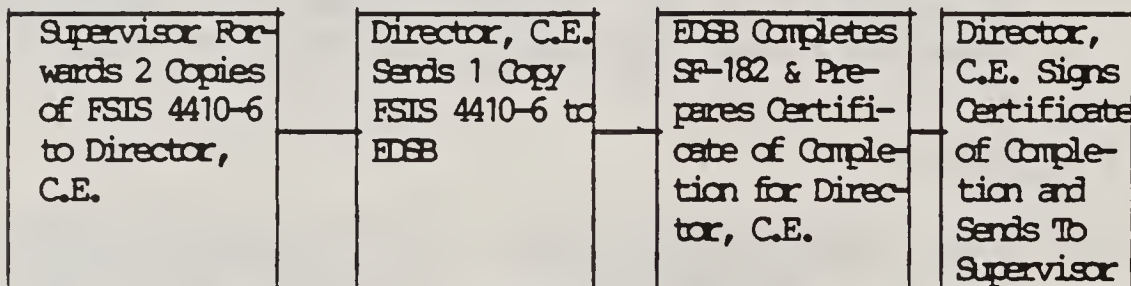
b. Admissions



c. Registration



d. Completion



C. FSIS Form 4410-6, Continuing Education Program Application  
(Attachment 1)

This Form is used by supervisors, reviewing officials, Directors of Continuing Education and the Employee Development and Safety Branch to apply for training approval, using the "Listing of C.E. Activities" section of the C.E. Catalog.

1. Employees use this form to apply directly to the Directors, C.E. for self-development activities that do not require supervisory approval.
3. Supervisors use this Form to obtain approvals from Directors, C.E., and the Reviewing Official to apply for mobility assignments or formal training or education for employees. They also use the Form to request from Directors, C.E., admissions documents and Certificates of Completion for mobility assignments or formal training or education.
3. Reviewing Officials use this Form to provide approvals or disapprovals for training requested by supervisors.
4. Directors, C.E. use this form to provide approvals or disapprovals for training requested by supervisors or employees. They also use the Form to record requests for training and completion data used for reports.
5. Employee Development and Safety Branch use this Form to prepare SF-182, Request For Training, and Certificates of Completion.
6. This Form is not used in the "Living Catalog" Procedures.

## II. The Living Catalog

The Continuing Education Program Committee and its Directors places emphasis on meeting your needs for continuing education.

The Directors know that not all possibilities for meeting personal goals can be explored. If you are to be successful, you must be able to take full responsibility for your own education. This section of the Catalog is designed to help you become your own "agent" for your personal continuing education program. Here's how the "Living Catalog" works.

First, you seek out the books, films, correspondence courses, mobility assignments, and formal training that you feel will help you in your own continuing education plan of study;

Second, contact the Director of the Program of Study that you feel the activity best falls under; and

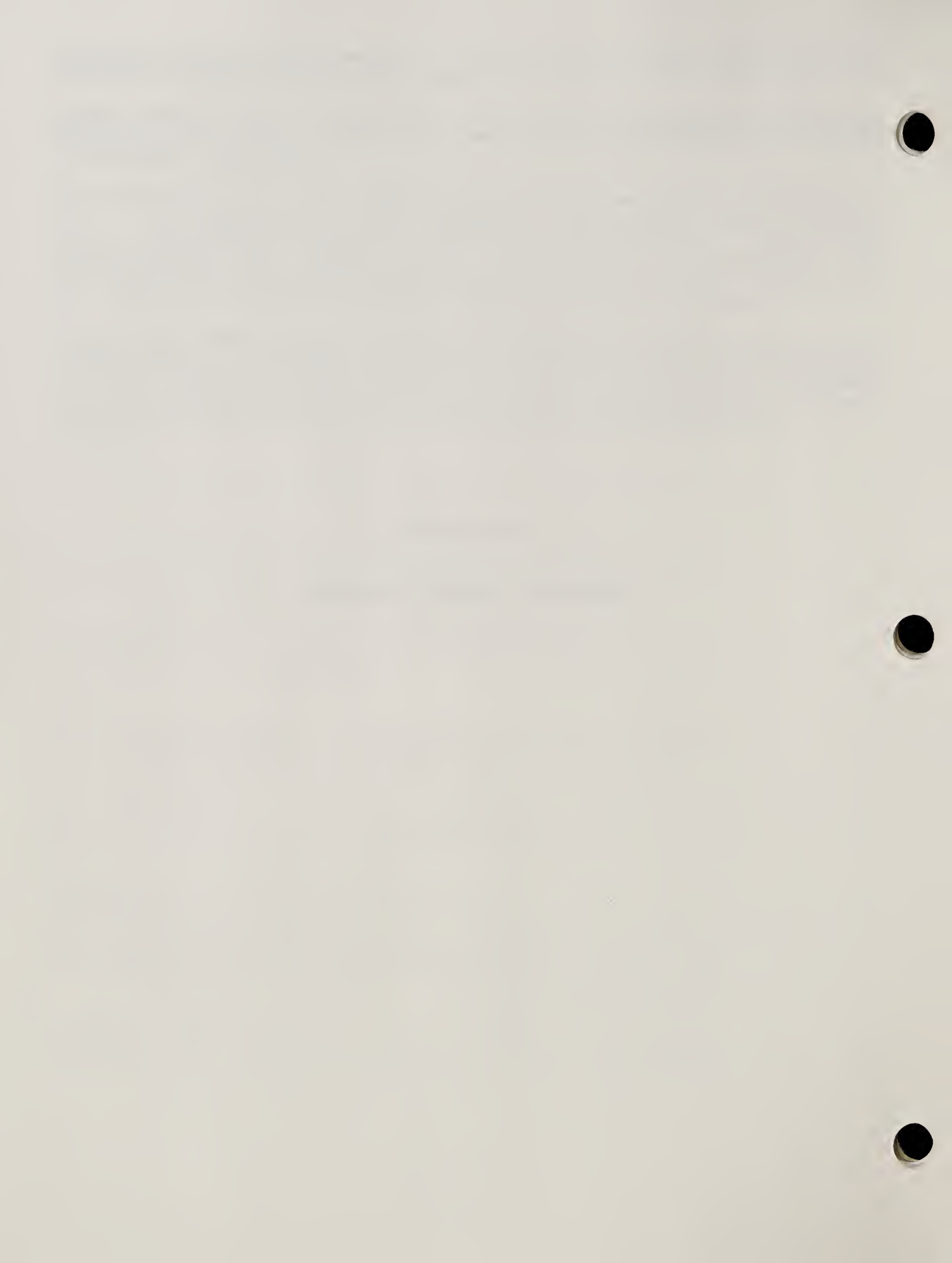
Third, discuss the activity with the Director, explaining just what the activity has to offer to you as an educational or career development experience.

The Director will either approve the activity or suggest an alternative. When approval is given, specific instructions will be given on how to obtain supervisory approvals, if necessary, and how to obtain payment for tuition, etc., if required. The Director may also require an evaluation of the activity for possible inclusion in the FSIS C.E. Catalog as advertisement for other employees.

Please note that FSIS Form 4410-6, Continuing Education Application, is not used for obtaining approval for activities under the "Living" Catalog. Phone contacts, followed up with detailed written information from the applicant, will help Directors evaluate the proposed activity for its suitability under the Continuing Education Program.

PART THREE

SPECIFIC PROGRAMS OF STUDY



## CONTINUING EDUCATION COURSE INDEX

### 10 Public Health and Preventive Medicine

- 01-1 Epidemiology - Independent Study
  - 10-01-1-001 Communicable Disease Control
  - 10-01-1-002 Antrax in Animals and Humans
  - 10-01-1-003 Hydatidosis in Humans and Animals
  - 10-01-1-004 High Risk Groups
  - 10-01-1-005 Multiple Causation of Disease
  - 10-01-1-006 Vectorborne Disease Control
  - 10-01-1-007 Principles of Epidemiology
  - 10-01-1-008 Foot and Mouth Disease
  
- 01-3 Epidemiology - Formal Study
  - 10-01-3-001 Epidemiology - Summer Graduate Program  
John Hopkins University
  - 10-01-3-002 Epidemiology - Summer Graduate Program  
University of Minnesota
  
- 02-1 Foodborne Disease - Independent Study
  - 10-02-1-001 Parasitic Foodborne Diseases
  - 10-02-1-002 Can We Keep Up
  - 10-02-1-003 Salmonellosis
  - 10-02-1-004 Foodborne Disease Control
  - 10-02-1-005 Microbial Ecology of Foods
  
- 06-1 Environmental Medicine - Independent Study
  - 10-06-1-001 Toxicology of Fungicides, Rodenticides and  
Fumigants
  - 10-06-1-002 Toxicology of Cholinesterase Inhibiting  
Insecticides
  - 10-06-1-003 Toxicology and Commonly Used Herbicides
  - 10-06-1-004 Pesticide Poisoning and Inquiries
  - 10-06-1-005 Exposures to Volcanic Ash from Mt. St. Helens
  - 10-06-1-006 Environmental Protection
  - 10-06-1-007 Community Hygiene

### 20 The Sciences

- 01-2 Pathology - Mobility Opportunities
  - 20-01-2-001 National Library of Medicine I
  - 10-01-2-002 National Labrary of Medicine II
  
- 02-1 Microbiology - Independent Study
  - 20-02-1-001 Introduction to Meat Microbiology
  - 20-02-1-002 Meat Plant Sanitation
  - 20-02-1-003 Food Plant Sanitation

## 20 The Sciences (Cont'd)

- 02-3 Microbiology - Formal Study
  - 20-02-3-001 Introduction to Experimental Microbiology
  - 20-02-3-002 Microbiology of Foods
  - 20-02-3-003 Immunology
  - 20-02-3-004 Microbial Genetics
  
- 05-1 Chemistry - Independent Study
  - 20-05-1-001 Basic Gas Chromatography
  - 20-05-1-002 Essentials of Organic Chemistry
  - 20-05-1-003 Thin Layer Chromatography
  
- 05-2 Chemistry - Mobility Opportunities
  - 20-05-2-001 Food Microbiology Branch Visit
  - 20-05-2-002 Medical Microbiology Branch Visit
  - 20-05-2-003 Microbiology Monitoring and Surveillance Visit
  - 20-05-2-004 Intro to Chemistry Division
  - 20-05-2-005 Methods Development Projects
  
- 05-3 Chemistry - Formal Study
  - 20-05-3-001 General Chemistry I
  - 20-05-3-002 General Chemistry II
  - 20-05-3-003 Organic Chemistry I
  - 20-05-3-004 Organic Chemistry II
  - 20-05-3-005 Quantitative Analysis
  - 20-05-3-006 Instrumental Methods of Analysis
  - 20-05-3-007 Neurotoxicity Autonomic Nervous System
  
- 08-1 Toxicology and Pharamacology - Independent Study
  - 20-08-1-001 Structure-Activity Relationships
  
- 08-3 Formal Study
  - 20-08-3-001 Basic Toxicology
  - 20-08-3-002 Pharmacology

## 30 Food Animal Production

- 00-1 General Studies - Independent Study
  - 30-00-1-001 Basic Animal Science I
  - 30-00-1-002 Animal Science II
  
- 01-1 Theriogenology - Independent Study
  - 30-01-1-001 Modern Cattle Breeding Techniques
  - 30-01-1-002 Animal Reproduction



### 30 Food Animal Production (Cont'd)

#### 02-1 Production Systems - Independent Study

- 30-02-1-001 Beef Production
- 30-02-1-002 Swine Productin
- 30-02-1-003 Sheep Production
- 30-02-1-004 Waste Management
- 30-02-1-005 Managing a Commercial Sheep Flock
- 30-02-1-006 Beef Facilities
- 30-02-1-007 Swine Facilities I
- 30-02-1-008 Swine Facilities II

#### 05-1 Food Animal Marketing Systems - Independent Study

- 30-05-1-001 Food: Will There Be Enough

### 40 Management Science

#### 01-1 Individual and Group Behavior - Independent Study

- 40-01-1-001 Readings for Self-Motivation
- 40-01-1-002 Films on Self-Motivation

#### 02-1 Communications - Independent Study

- 40-02-1-001 Practical English and the Command of Words
- 40-02-1-002 Readings about Management
- 40-02-1-003 Readings on Supervision I
- 40-02-1-004 Readings on Supervision II
- 40-02-1-005 Readings on the Leadership Arts
- 40-02-1-006 Readings about Speaking
- 40-02-1-007 Readings on Interpersonal Relations
- 40--2-1-008 Readings about Writing
- 40-02-1-009 Films on Management
- 40-02-1-010 Films on Writing
- 40-02-1-011 Films on Supervision

#### 03-1 Personnel Staffing, Classification, and Organization - Independent Study

- 40-03-1-001 Reading about Organizations

#### 06-1 Training and Employee Development - Independent Study

- 40-06-1-001 Reading about Career Development

#### 06-3 Training and Employee Development - Formal Study

- 40-06-3-001 Career Development for Women I & II
- 40-06-3-002 Advanced Career Training in MPI
- 40-06-3-003 Executive Staff Officer Program
- 40-06-3-004 Executive Managerial Development Program
- 40-06-3-005 Career Development for MPI Food Inspectors

## 50 Quality Systems

- 01-1 Concepts of Quality - Independent Study
  - 50-01-1-001 Selected Textbook Readings
  - 50-01-1-002 Videotaped Lectures on Quality Systems
  
- 05-1 Quality Planning Management - Independent Study
  - 50-05-1-001 Home Study Courses - Nontutorial
  - 50-05-1-002 Home Study Courses - Tutorial
  
- 05-2 Quality Planning Management - Mobility Assignments
  - 50-05-2-001 Regional Opportunities
  - 50-05-2-002 National Opportunities
  
- 06-1 Statistical Quality Control - Independent Study
  - 50-06-1-001 Home Study Courses - Nontutorial
  - 50-06-1-002 Home Study Courses - Tutorial
  
- 06-3 Statistical Quality Control - Formal Study
  - 50-06-3-001 University, College, and Continuing Education Courses
  
- 09-1 Quality Engineering - Independent Study
  - 50-09-1-001 Reference Standards for Quality Systems
  
- 09-3 Quality Engineering - Formal Study
  - 50-09-3-001 Advanced Courses
  - 50-09-3-002 Short Courses - Rutgers University
  - 50-09-3-003 State Certificate

## 60 Food Science and Technology

- 00-1 General Studies - Independent Study
  - 60-00-1-001 Introduction to Food Science and Technology
  - 60-00-1-002 Special Topics in Food Science and Technology
  - 60-00-1-003 Advanced Study in Food Science and Technology
  
- 01-1 Food Processing - Independent Study
  - 60-01-1-001 Selected Readings
  - 60-01-1-002 Principles of Thermal Process Control
  - 60-01-1-003 Sausage and Processed Meats Manufacturing
  - 60-01-1-004 Meat Identification
  - 60-01-1-005 Engineering Orientation to Meat Packaging
  - 60-01-1-006 Beef Operations in the Meat Industry
  - 60-01-1-007 Retort Pouch Technology

60 Food Science and Technology (Cont'd)

01-3 Food Processing - Formal Study

- 60-01-3-001 Cured Meat  
Nordic Hills Hotel, Ithasca, IL
- 60-01-3-002 Sausage Manufacturing Short Course  
Nordic Hills Hotel, Ithasca, IL
- 60-01-3-003 Better Process Control

02-1 Food Preservation - Independent Study

- 60-02-1-001 Selected Readings
- 60-02-1-002 Recognizing Food Spoilage
- 60-02-1-003 Intro to Food Science and Technology
- 60-02-1-004 Aseptic Processing and Packaging
- 60-02-1-005 Irradiation of Food

03-1 Food Standards and Labeling - Independent Study

- 60-03-1-001 Selected Readings
- 60-03-1-002 Tape Series
- 60-03-1-003 Answering Today's Questions About Food
- 60-03-1-004 Film Series
- 60-03-1-005 Nutritional Labeling

04-1 Food Additives - Independent Study

- 60-04-1-001 Selected Readings
- 60-04-1-002 Food Additives: Beneficial or Deleterious
- 60-04-1-003 Unintended Food Additives

05-1 Nutrition - Independent Study

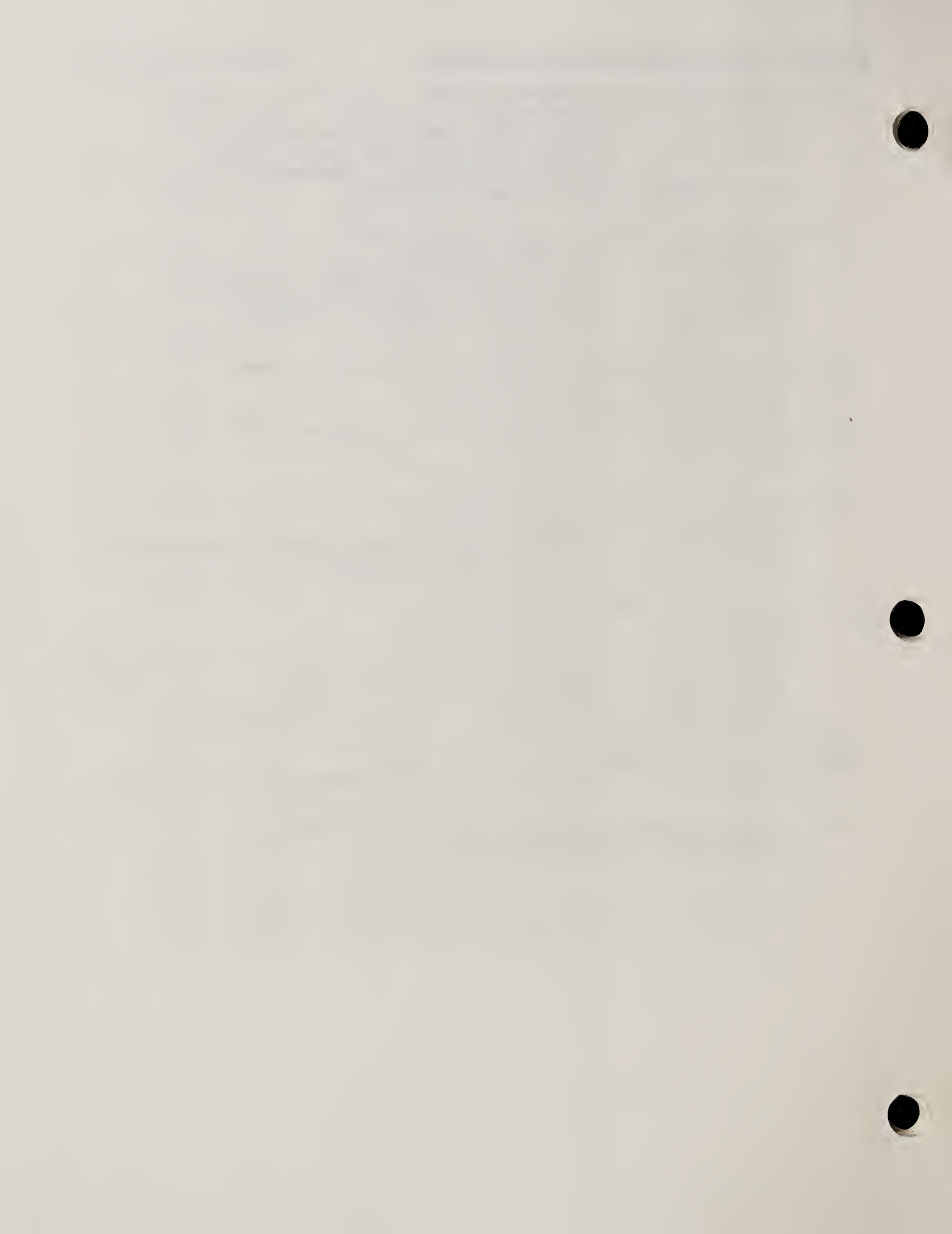
- 60-05-1-001 Selected Readings
- 60-05-1-002 Nutrition Update
- 60-05-1-003 Cassette-Tape Series
- 60-05-1-004 Protein and Meat Substitutes
- 60-05-1-005 Film Series
- 60-05-1-006 Soy Protein: You Will Be Surprised

05-2 Nutrition - Mobility Opportunities

- 60-05-2-001 Food Ingredient Assessment Division Visit

06-1 Food Marketing System - Independent Study

- 60-06-1-001 Selected Readings



## Public Health and Preventive Medicine

This Agency expects basic competence in veterinary medical skills and knowledge at the time of employment. However, skills and knowledge at this level may not always completely satisfy Agency requirements because of additional Agency needs in the public health and preventive medicine area. Variations in veterinary medical skills and knowledge exist for a number of reasons.

The first reason is that, historically, veterinary medical curricula direct maximum emphasis toward clinical medicine. Public health and preventive medicine are accorded minimal emphasis at the undergraduate level. Skills and knowledge in these subject matter areas are almost always a postgraduate level accomplishment. Very few Agency employees have ever had any opportunity for education at this level.

The second reason variations in veterinary medical skills and knowledge exist is that many veterinarians employed by the Agency enter Federal service after a number of years of involvement in private clinical practice, with well-developed clinical skills, but lacking skills and knowledge in the public health preventive medicine area.

The last reason for variations in veterinary medical skills and knowledge is the average age of the professional work force. The professional education of the average Agency veterinarian was accomplished a significant number of years in the past. In the interim between graduation and the present, significant new knowledge has been developed, with little opportunity for Agency employees to keep themselves current with new developments.

All of these factors have combined to affect the professional image and scientific credibility of the Agency in both domestic and foreign environments.

This Program of Study is designed to allow Agency veterinarians and other scientists to significantly improve their skills and knowledge in public health and preventive medicine. Such improvement should serve to significantly enhance the professional image and scientific credibility of the Agency. As a significant fringe benefit, completion of this Program of Study should adequately prepare any Agency-employed veterinarian who is a member of the American Veterinary Medical Association (AVMA) to take the examinations to qualify as a Diplomate in the American College of Veterinary

Preventive Medicine (ACVPM). Such board certification would also serve to significantly enhance the professional image and scientific credibility of the Agency, in both domestic and foreign environments.

### Areas of Study

- Epidemiology
- Foodborne Disease
- Zoonotic Disease
- Food Plant Sanitation
- Food Animal Toxicology
- Environmental Medicine
- Immunology
- Pathogenesis
- Public Health
- Administration



U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE <b>LISTING OF CONTINUING EDUCATION ACTIVITIES</b>		COURSE TITLE Communicable Disease Control	
PROGRAM OF STUDY Public Health and Preventive Medicine	AREA OF STUDY Epidemiology	COURSE NUMBER 10-01-1-001	
WHO TO CONTACT: Drs. C. S. Johnson/W. R. Nyström		PHONE NUMBER FTS 731-7563 (817)387-8222	WHEN TO APPLY Available Now
ADDRESS OF CONTACT USDA, FSIS, MPITS, PID, Box 1608, Denton, TX 76202			
TRAINING DESCRIPTION			

The topics covered in the 11 lessons of this independent-study courses are:

1. Prevention and control of communicable diseases of contemporary importance in the U.S.
2. Understanding of the agent, host, and environment as factors in the disease process
3. Micro-organism Characteristics
4. Disease Pathogens
5. Body Defenses
6. Reporting Disease
7. Disease Transmittal from person to person by inanimate vehicles
8. Disease Transmittal from animal to humans

An open book test after each lesson and a final exam is required for credit.

TRAINING DATES N/A	LENGTH OF TIME REQUIRED Self-Paced (44 hours)
TRAINING LOCATION Independent-Study Course	
PREREQUISITES Math/English placement test may be required	
BOOKS/SUPPLIES NEEDED OR PROVIDED Furnished with course	
TRAVEL INFORMATION N/A	
APPLICATION PROCEDURES Send FSIS Form 4410-6, Continuing Education Program Application, directly to contact. Supervisory approval not required.	

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE <b>LISTING OF CONTINUING EDUCATION ACTIVITIES</b>		<b>COURSE TITLE</b> Anthrax in Animals and Humans	
<b>PROGRAM OF STUDY</b> Public Health and Preventive Medicine	<b>AREA OF STUDY</b> Epidemiology	<b>COURSE NUMBER</b> 10-01-1-002	
<b>WHO TO CONTACT:</b> Drs. C. S. Johnson/W. R. Nyström		<b>PHONE NUMBER</b> FTS 731-7563 (817)387-8222	<b>WHEN TO APPLY</b> Available Now
<b>ADDRESS OF CONTACT</b> USDA, FSIS, MPITS, PID, Box 1608, Denton, TX 76202			

**TRAINING DESCRIPTION**

This independent-study course consists of 73 slides, a cassette tape and written material that provides awareness of the epidemiology of anthrax. The topics of the course include:

- Why Anthrax Exists
- The Biological Nature of B-anthraxis
- The Sources of Anthrax
- The Transmission and Forms of Anthrax in Humans
- Diagnostic Procedures and Sampling
- Steps to Take if an Outbreak Occurs
- Governmental Preventive Measures

Written materials have objectives, narration, review questions and references for further reading.

<b>TRAINING DATES</b> N/A	<b>LENGTH OF TIME REQUIRED</b> Self-Paced
<b>TRAINING LOCATION</b> Independent-study course	
<b>PREREQUISITES</b> None	

**BOOKS/SUPPLIES NEEDED OR PROVIDED**

Requires student to have access to a 35mm slide projector or viewer and audio cassette player.

**TRAVEL INFORMATION**

N/A

**APPLICATION PROCEDURES**

Send FSIS Form 4410-6, Continuing Education Program Application, directly to Contact. Supervisory approval not required.



U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE <b>LISTING OF CONTINUING EDUCATION ACTIVITIES</b>		COURSE TITLE Hydatidosis in Humans and Animals	
PROGRAM OF STUDY Public Health and Preventive Medicine	AREA OF STUDY Epidemiology	COURSE NUMBER 10-01-1-003	
WHO TO CONTACT: Drs. C. S. Johnson/W. R. Nyström		PHONE NUMBER FTS 731-7563 (817)387-8222	WHEN TO APPLY Available Now
ADDRESS OF CONTACT USDA, FSIS, MPITS, PID, Box 1608, Denton, TX 76202			
TRAINING DESCRIPTION			

This independent-study course consists of 71 slides, cassette tapes and written material that facilitates an understanding of the epidemiology of echinococcosis in relation to humans and animals. The course topics include:

- The Definition of Hydatidosis
- The Global Distribution
- The Life Cycles
- Problems in Managing Humans Hydatidosis
- Diagnosis, Treatment and Control Procedures

Written materials include objectives, script, review questions and references for further study.

TRAINING DATES N/A	LENGTH OF TIME REQUIRED Self-Paced
TRAINING LOCATION An independent-study course	
PREREQUISITES None	
BOOKS/SUPPLIES NEEDED OR PROVIDED Requires student to have access to a 35mm slide projector or viewer and audio cassette player.	
TRAVEL INFORMATION N/A	
APPLICATION PROCEDURES Send FSIS Form 4410-6, Continuing Education Program Application, directly to Contact. Supervisory approval not required.	

LISTING OF CONTINUING EDUCATION ACTIVITIES

PROGRAM OF STUDY Public Health and Preventive Medicine	AREA OF STUDY Epidemiology	COURSE NUMBER 10-01-1-004	
WHO TO CONTACT: Drs. C. S. Johnson/W. R. Nystram		PHONE NUMBER FIS 731-7563 (817)387-8222	WHEN TO APPLY Available Now
ADDRESS OF CONTACT			

USDA, FSIS, MPITS, PID, Box 1608, Denton, TX 76202

TRAINING DESCRIPTION

This independent-study course consists of 80 slides, cassette tapes and written material that provides instruction on high risk groups covering the following topics:

- Definitions
- What It Tries to Determine
- Accurate Reporting
- Periodicity
- Endemic and Epidemic Patterns of Disease
- Difference Between Epidemic, Outbreak and Pandemic Occurrences
- Virulence and Endemicity
- Construction of epidemic curves
- Natural Barriers
- Aposure Potential and Other Aspects of High Risk Groups

Written materials include objectives, script and self-test with answers.

TRAINING DATES N/A	LENGTH OF TIME REQUIRED Self-Paced
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TRAINING LOCATION  
An independent-study course

PREREQUISITES  
None

BOOKS/SUPPLIES NEEDED OR PROVIDED  
Requires student to have access to 35mm slide projector or viewer and audio cassette player

TRAVEL INFORMATION  
N/A

APPLICATION PROCEDURES  
Send FSIS Form 4410-6, Continuing Education Program Application, directly to contact. Supervisory approval not required.

LISTING OF CONTINUING EDUCATION ACTIVITIES

COURSE TITLE

Multiple Causation of Disease

PROGRAM OF STUDY

Public Health and  
 Preventive Medicine

AREA OF STUDY

Epidemiology

COURSE NUMBER

10-01-1-005

WHO TO CONTACT:

Drs. C. S. Johnson/W. R. Nystrom

ADDRESS OF CONTACT

PHONE NUMBER

FIS 731-7563  
 (817)387-8222

WHEN TO APPLY

Available Now

USDA, FSIS, MPITS, PID, Box 1608, Denton, TX 76202

TRAINING DESCRIPTION

This independent-study course consists of 74 slides, cassette tapes and written material that provides instruction on the following topics:

- The final objectives of an epidemiologic investigation of disease patterns.
- The three broad categories that determine the presence of health and disease.
- The difference between concepts of specific etiology and multifactorial causation of disease.
- Diseases where principles of epidemiology are applicable.
- Host associated factors and how each affects probability that disease will occur.

Written materials have objectives, script recommended reading and self test with answers provided.

TRAINING DATES

N/A

LENGTH OF TIME REQUIRED

Self-Paced

TRAINING LOCATION

An independent-study course

PREREQUISITES

None

BOOKS/SUPPLIES NEEDED OR PROVIDED

Requires student to have access to 35mm slide projector or viewer and audio cassette player

TRAVEL INFORMATION

N/A

APPLICATION PROCEDURES

Send FSIS Form 4410-6, Continuing Education Program Application, directly to Contact. Supervisory approval not required.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE		COURSE TITLE	
LISTING OF CONTINUING EDUCATION ACTIVITIES		Vectorborne Disease Control	
PROGRAM OF STUDY	AREA OF STUDY	COURSE NUMBER	
Public Health and Preventive Medicine	Epidemiology	10-01-1-006	
WHO TO CONTACT:		PHONE NUMBER	WHEN TO APPLY
Drs. C. S. Johnson/W. R. Nyström		FIS 731-7563 (817)387-8222	Available Now

ADDRESS OF CONTACT

USDA, FSIS, MPITS, PID, Box 1608, Denton, TX 76202

TRAINING DESCRIPTION

This independent-study course consists of eleven writer lessons with references that facilitates practical competence in vectorborne disease control. A descriptive taxonomy with keys and other aids is included. The course provides instruction in the following topics:

- Arthropods of Public Health Importance
- Insecticides
- Equipment
- Sanitation
- Flies, Mosquitoes, Fleas and Lice, Ticks and Mites
- Household and Stored Food Insects
- Rodent Biology and Rodent Control

An open book test follows each lesson with a final examination for credit.

TRAINING DATES	LENGTH OF TIME REQUIRED
N/A	Self-Paced

TRAINING LOCATION

An independent-study course

PREREQUISITES

None

BOOKS/SUPPLIES NEEDED OR PROVIDED

Furnished with the course

TRAVEL INFORMATION

N/A

APPLICATION PROCEDURES

Send FSIS Form 4410-6, Continuing Education Program Application, directly to Contact. Supervisory approval not required.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE <b>LISTING OF CONTINUING EDUCATION ACTIVITIES</b>		COURSE TITLE <b>Principles of Epidemiology</b>	
PROGRAM OF STUDY Public Health and Preventive Medicine	AREA OF STUDY Epidemiology	COURSE NUMBER 10-01-1-007	
WHO TO CONTACT: Drs. C. S. Johnson/W. R. Nyström		PHONE NUMBER FTS 731-7563 (817)387-8222	WHEN TO APPLY Available Now
ADDRESS OF CONTACT USDA, FSIS, MPITS, PID, Box 1608, Denton, TX 76202			

USDA, FSIS, MPITS, PID, Box 1608, Denton, TX 76202

TRAINING DESCRIPTION

This independent-study course consists of six written lessons with references. It focuses on basic epidemiologic concepts and principles and methods used in surveillance and investigation. Students will learn:

- 1) Principles of Epidemiology
- 2) Measures of Central Tendency
- 3) Statistical Measures Used
- 4) Methods for Organizing Epidemiologic Data
- 5) Disease Surveillance
- 6) Investigation of Disease Outbreaks

Epidemiological exercise will supplement this course. An open book test will be given after each lesson and a final exam will be required for credit.

TRAINING DATES N/A	LENGTH OF TIME REQUIRED Self-Paced
TRAINING LOCATION An independent-study course	
PREREQUISITES Math and English Test may be required	
BOOKS/SUPPLIES NEEDED OR PROVIDED Furnished with course	
TRAVEL INFORMATION N/A	

APPLICATION PROCEDURES

Send FSIS Form 4410-6, Continuing Education Program Application, directly to Contact. Supervisory approval not required.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE		COURSE TITLE	
LISTING OF CONTINUING EDUCATION ACTIVITIES		Foot and Mouth Disease	
PROGRAM OF STUDY	AREA OF STUDY	COURSE NUMBER	
Public Health and Preventive Medicine	Epidemiology	10-01-1-008	
WHO TO CONTACT:		PHONE NUMBER	WHEN TO APPLY
Drs. C. S. Johnson/W. R. Nyström		FIS 731-7563 (817)387-8222	Available Now
ADDRESS OF CONTACT			

USDA, FSIS, MPITS, PID, Box 1608, Denton, TX 76202

TRAINING DESCRIPTION

This independent-study course of 80 slides and cassette tapes provides a review of:

- 1) Erradication Efforts
- 2) Outbreaks in North America
- 3) Animal Susceptibility
- 4) Morbidity
- 5) Areas of the World Free of Disease
- 6) Outbreak Potential
- 7) Diagnosis
- 8) Adaption of Verus
- 9) Types and Subtypes
- 10) Viral Infectivity
- 11) Viral Survival in Tissues
- 12) Influence of Temperature, Moisture
- 13) Public Health
- 14) Curing of Virus
- 15) Routes of Infection
- 16) Signs and Symptoms
- 17) Lesions
- 18) Prevention

TRAINING DATES	LENGTH OF TIME REQUIRED
N/A	Self-Paced

TRAINING LOCATION

An independent-study course

PREREQUISITES

None

BOOKS/SUPPLIES NEEDED OR PROVIDED

Requires students have access to a 35mm slide projector or viewer and audio cassette player.

TRAVEL INFORMATION

N/A

APPLICATION PROCEDURES

Send FSIS Form 4410-6, Continuing Education Program Application, directly to Contact. Supervisory approval not required.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE		COURSE TITLE	
<b>LISTING OF CONTINUING EDUCATION ACTIVITIES</b>		Epidemiology (Summer Graduate Program - John Hopkins University)	
PROGRAM OF STUDY	AREA OF STUDY	COURSE NUMBER	
Public Health and Preventive Medicine	Epidemiology	10-01-3-001	
WHO TO CONTACT:		PHONE NUMBER	WHEN TO APPLY
Drs. C. S. Johnson/W. R. Nyström		FIS 731-7563 (817) 387-8222	As prerequisites are completed
ADDRESS OF CONTACT			
USDA, FSIS, MPITS, PID P. O. Box 1608; Denton, TX 76202			
TRAINING DESCRIPTION			

This is a formal classroom program offered by the John Hopkins University. Principles of Epidemiology will introduce principles and methods of epidemiologic investigation of both infectious and non-infectious diseases. Introduction to Biostatistics will discuss aspects of descriptive and inferential statistics most relevant to public health.

Advanced courses include:

- 1) Methods of Epidemiology
- 2) Infectious Disease Epidemiology
- 3) Occupational Epidemiology
- 4) Design and Conduct of Clinical Traits

TRAINING DATES	LENGTH OF TIME REQUIRED
June - July	3 weeks
TRAINING LOCATION	
The John Hopkins University Baltimore, Maryland	
PREREQUISITES	

All courses in FSIS Epidemiology, Foodborne Disease, Zoonotic Disease, PH Adm and Statistics 115 and 117 self-study courses. At least 80 percentile score on on each proctored final exam of these courses.

BOOKS/SUPPLIES NEEDED OR PROVIDED

Supplied with the course.

TRAVEL INFORMATION
Will be available when needed.
APPLICATION PROCEDURES

Use FSIS Form 4410-6, Continuing Education Program Application

LISTING OF CONTINUING EDUCATION ACTIVITIES

COURSE TITLE

Epidemiology (Summer Graduate  
Session - University of Minnesota)

PROGRAM OF STUDY

Public Health and  
Preventive Medicine

AREA OF STUDY

Epidemiology

COURSE NUMBER

10-01-3-002

WHO TO CONTACT:

Drs. C. S. Johnson/W. R. Nyström

PHONE NUMBER

FIS 731-7563  
(817) 387-8222

WHEN TO APPLY

As prerequisites  
are completed

ADDRESS OF CONTACT

USDA, FSIS, MPITS, PID  
P. O. Box 1608; Denton, TX 76202

TRAINING DESCRIPTION

This is a formal classroom program offered by the Division of Epidemiology, School of Public Health at the University of Minnesota. Basic courses cover Fundamentals of Epidemiology and Fundamentals of Biostatistics. Advanced courses include

- 1) Epidemiology of Infectious Diseases
- 2) Surveillance and Control of Communicable Diseases
- 3) Environmental Epidemiology
- 4) Occupational Epidemiology
- 5) Advanced Statistical Methods in Epidemiology

TRAINING DATES

June - July

LENGTH OF TIME REQUIRED

3 weeks

TRAINING LOCATION

University of Minnesota

PREREQUISITES

All courses in FSIS Epidemiology, Foodborne Disease, Zoonotic Disease, PH Adm and Statistics 115 and 117 self-study courses. At least 80 percentile score on each proctored final exam of these courses.

BOOKS/SUPPLIES NEEDED OR PROVIDED

Supplied with the course.

TRAVEL INFORMATION

Will be available when needed.

APPLICATION PROCEDURES

Use FSIS Form 4410-6, Continuing Education Program Application



U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE <b>LISTING OF CONTINUING EDUCATION ACTIVITIES</b>		COURSE TITLE <b>Parasitic Foodborne Diseases</b>	
PROGRAM OF STUDY Public Health and Preventive Medicine	AREA OF STUDY Foodborne Disease	COURSE NUMBER 10-02-1-001	
WHO TO CONTACT: Drs. C. S. Johnson/W. R. Nyström		PHONE NUMBER FTS 731-7563 (817)387-8222	WHEN TO APPLY Available 3/1/84
ADDRESS OF CONTACT USDA, FSIS, MPITS, PID, Box 1608, Denton, TX 76202			

**TRAINING DESCRIPTION**

This independent-study course consists of ten written lessons and will allow the student of parasitic foodborne disease to be able to:

- 1) Describe characteristics and etiological agency and field and laboratory diagnostic procedures;
- 2) Explain the mechanisms of transmission, their effects on human populations and methods of prevention and control; and
- 3) Describe the interrelations of various governmental agencies concerned with them.

There is a total of 50 lessons in the Foodborne Disease area of study. Chapter reviews will be included with the lessons. Progress will be monitored by sectional reviews. A supervised final exam will be required for credit.

TRAINING DATES N/A	LENGTH OF TIME REQUIRED Self-Paced
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TRAINING LOCATION  
 An independent-study course

PREREQUISITES  
 None

BOOKS/SUPPLIES NEEDED OR PROVIDED  
 Resource books may be borrowed from USDA as available or purchased.

TRAVEL INFORMATION

APPLICATION PROCEDURES  
 Send FSIS Form 4410-6, Continuing Education Program Application, directly to Contact. Supervisory approval not required.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE		COURSE TITLE	
LISTING OF CONTINUING EDUCATION ACTIVITIES		"Can We Keep Up" Availability of Pharmaceuticals & Food Additive Drug	
PROGRAM OF STUDY	AREA OF STUDY	COURSE NUMBER	
Public Health and Preventive Medicine	Foodborne Disease	10-02-1-002	
WHO TO CONTACT:		PHONE NUMBER	WHEN TO APPLY
Drs. C. S. Johnson/W. R. Nyström		FTS 731-7563 (817) 387-8222	Available Now
ADDRESS OF CONTACT			
USDA, FSIS, MPITS, PID P. O. Box 1608; Denton, TX 76202			
TRAINING DESCRIPTION			

This independent-study program consists of 51 slides, cassette tape and a written script  
Information covered will be:

- 1) usage and availability of pharmaceuticals and feed additive drugs for food producing animals,
- 2) issues affecting availability of the drugs,
- 3) drug lag,
- 4) approval methods,
- 5) licensing, and
- 6) drug policy as viewed by the American Health Institute.

TRAINING DATES	LENGTH OF TIME REQUIRED
N/A	Self-Paced
TRAINING LOCATION	
An independent-study course	
PREREQUISITES	
None	
BOOKS/SUPPLIES NEEDED OR PROVIDED	
Requires students have access to a 35mm slide projector or viewer and audio cassette player.	
TRAVEL INFORMATION	
N/A	
APPLICATION PROCEDURES	
Send FSIS Form 4410-6, Continuing Education Program Application, directly to Contact. Supervisory approval not required.	

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE <b>LISTING OF CONTINUING EDUCATION ACTIVITIES</b>		COURSE TITLE <b>Salmonellosis</b>	
PROGRAM OF STUDY Public Health and Preventive Medicine	AREA OF STUDY Foodborne Disease	COURSE NUMBER 10-02-1-003	
WHO TO CONTACT: Drs. C. S. Johnson/W. R. Nyström		PHONE NUMBER FTS 731-7563 (817) 387-8222	WHEN TO APPLY Available Now
ADDRESS OF CONTACT USDA, FSIS, MPITS, PID, Box 1608, Denton, TX 76202			
TRAINING DESCRIPTION			

This independent-study course consists of 71 slides, cassette tape and written material. It reviews the public health aspects of foodborne salmonellosis, including:

- Species of Salmonella
- Transmission
- Clinical Signs
- Tissue Involvement
- Predisposing Factors
- Prevention
- Properties of Organism
- Diagnosis
- Resistance
- Host adaption

All written material has instructions, objectives, script, pre- and post-test and references

TRAINING DATES N/A	LENGTH OF TIME REQUIRED Self-Paced
TRAINING LOCATION An independent-study course	
PREREQUISITES None	
BOOKS/SUPPLIES NEEDED OR PROVIDED Requires student to have access to a 35mm slide projector or viewer and audio cassette player	
TRAVEL INFORMATION	
APPLICATION PROCEDURES Send FSIS Form 4410-6, Continuing Education Program Application, directly to Contact. Supervisory approval not required.	

LISTING OF CONTINUING EDUCATION ACTIVITIES

PROGRAM OF STUDY Public Health and Preventive Medicine	AREA OF STUDY Foodborne Disease	COURSE NUMBER 10-02-1-004	
WHO TO CONTACT: Drs. C. S. Johnson/W. R. Nyström		PHONE NUMBER FIS 731-7563 (817)387-8222	WHEN TO APPLY Available Now

ADDRESS OF CONTACT

USDA, FSIS, MPITS, PID, Box 1608, Denton, TX 76202

TRAINING DESCRIPTION

This independent-study course will permit the participant to develop improved competency in food sanitation with specialization in environmental health. Eleven lessons will cover:

- Summary of Foodborne Illness
- Reservoirs and Vehicles of Foodborne Disease Agency
- Contaminants - Source and Control
- Food Medium and the Environment
- Control Programs - Theory and Practice
- Operation Standards
- Reporting
- Investigation

An open book test after each session and a final exam will be required for credit.

TRAINING DATES N/A	LENGTH OF TIME REQUIRED Self-Paced-44 hours
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TRAINING LOCATION  
An independent-study course

PREREQUISITES  
None

BOOKS/SUPPLIES NEEDED OR PROVIDED  
Furnished with course

TRAVEL INFORMATION  
N/A

APPLICATION PROCEDURES  
Send FSIS Form 4410-6, Continuing Education Program Application, directly to Contact. Supervisory approval not required.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE <b>LISTING OF CONTINUING EDUCATION ACTIVITIES</b>		COURSE TITLE <b>Microbial Ecology of Foods</b>	
PROGRAM OF STUDY Public Health and Preventive Medicine	AREA OF STUDY Foodborne Disease	COURSE NUMBER 10-02-1-005	
WHO TO CONTACT: Drs. C. S. Johnson/W. R. Nystram		PHONE NUMBER FTS 731-7563 (817)387-8222	WHEN TO APPLY N/A
ADDRESS OF CONTACT USDA, FSIS, MPITS, PID, Box 1608, Denton, TX 76202			

USDA, FSIS, MPITS, PID, Box 1608, Denton, TX 76202

Participants who complete this course will be able to describe the following:

- 1) Effects of various factors on the survival and growth of food microorganisms;
- 2) Differentiate between appropriate and inappropriate control methods;
- 3) Describe methods of monitoring;
- 4) Assess processing situations;
- 5) Relate microbiological principles to practice; and
- 6) Classify foods according to hazard.

TRAINING DATES N/A	LENGTH OF TIME REQUIRED Self-Paced
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TRAINING LOCATION  
 An independent-study course

PREREQUISITES  
 None

BOOKS/SUPPLIES NEEDED OR PROVIDED  
 Furnished with course

TRAVEL INFORMATION  
 N/A

APPLICATION PROCEDURES  
 Send FSIS Form 4410-6, Continuing Education Program Application, directly to Contact. Supervisory approval not required.

LISTING OF CONTINUING EDUCATION ACTIVITIES

COURSE TITLE  
Toxicology of Fungicides,  
Rodenticides and Fumigants

PROGRAM OF STUDY  
Public Health and  
Preventive Medicine

AREA OF STUDY  
Environmental  
Medicine

COURSE NUMBER  
10-06-1-001

WHO TO CONTACT:  
Drs. C. S. Johnson/W. R. Nystrom

PHONE NUMBER  
FIS 731-7563  
(817) 387-8222

WHEN TO APPLY  
Available Now

ADDRESS OF CONTACT  
USDA, FSIS, MPITS, PID  
P. O. Box 1608; Denton, TX 76202

TRAINING DESCRIPTION

This independent-study course consists of 50 slides, cassette tape and written material. It will cover:

- . a general discussion of fungicides, rodenticides, and fumigants; their uses; general human health problems; and specific occupational health risks;
- . a discussion of specific injuries caused by fumigants and special problems with protecting humans from these compounds; and
- . toxic potential for humans, symptoms, and signs of poisoning and treatment of poisonings for certain compounds.

There is a suggested reading list. The written materials have objectives, script, and a pre- and post-test.

TRAINING DATES  
N/A

LENGTH OF TIME REQUIRED  
Self-Paced

TRAINING LOCATION  
An independent-study course

PREREQUISITES  
None

BOOKS/SUPPLIES NEEDED OR PROVIDED  
Requires students have access to a 35mm slide projector or viewer and audio cassette player.

TRAVEL INFORMATION  
N/A

APPLICATION PROCEDURES  
Send FSIS Form 4410-6, Continuing Education Program Application, directly to Contact. Supervisory approval not required.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE <b>LISTING OF CONTINUING EDUCATION ACTIVITIES</b>		COURSE TITLE <b>Toxicology of Cholinesterase -          Inhibiting Insecticides</b>	
PROGRAM OF STUDY Public Health and Preventive Medicine	AREA OF STUDY Environmental Medicine	COURSE NUMBER 10-06-1-002	
WHO TO CONTACT: Drs. C. S. Johnson/W. R. Nyström		PHONE NUMBER FTS 731-7563 (817) 387-8222	WHEN TO APPLY Available Now
ADDRESS OF CONTACT USDA, FSIS, MPITS, PID P. O. Box 1608; Denton, TX 76202			

**TRAINING DESCRIPTION**

This independent-study course provides instruction on the characteristics of the cholinesterase-inhibiting organophosphates and carbamates insecticides. It will include:

- . typical uses,
- . physical and chemical properties,
- . mechanism of toxic action in humans,
- . symptoms and signs of poisoning,
- . diagnosis and laboratory confirmation, and
- . treatment and prevention of the poisonings.

The course consists of 53 slides, cassette tape and written material. All written material has objectives, script, pre- and post-test and a suggested reading list.

TRAINING DATES N/A	LENGTH OF TIME REQUIRED Self-Paced
TRAINING LOCATION An independent-study course	
PREREQUISITES None	
BOOKS/SUPPLIES NEEDED OR PROVIDED Requires students have access to a 35mm slide projector or viewer and audio cassette player.	
TRAVEL INFORMATION N/A	
APPLICATION PROCEDURES Send FSIS Form 4410-6, Continuing Education Program Application, directly to Contact. Supervisory approval not required.	

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE <b>LISTING OF CONTINUING EDUCATION ACTIVITIES</b>		<b>COURSE TITLE</b> Toxicology and Commonly Used Herbicides	
<b>PROGRAM OF STUDY</b> Public Health and Preventive Medicine	<b>AREA OF STUDY</b> Environmental Medicine	<b>COURSE NUMBER</b> 10-06-1-003	
<b>WHO TO CONTACT:</b> Drs. C. S. Johnson/W. R. Nystram		<b>PHONE NUMBER</b> FTS 731-7563 (817) 387-8222	<b>WHEN TO APPLY</b> Available Now
<b>ADDRESS OF CONTACT</b> USDA, FSIS, MPITS, PID P. O. Box 1608; Denton, TX 76202			

**TRAINING DESCRIPTION**

This independent-study course provides information on the seven major classes of modern herbicides used today in terms of five characteristics:

- . common uses,
- . mechanism of toxic action to humans,
- . symptoms and signs of poisoning,
- . methods of confirming absorption, and
- . essential features of poisoning management.

The course consists of 79 slides, cassette tape and written material. The written material has objectives, script, pre- and post-test and a suggested reading list.

<b>TRAINING DATES</b> N/A	<b>LENGTH OF TIME REQUIRED</b> Self-Paced
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**TRAINING LOCATION**  
 An independent-study course

**PREREQUISITES**  
 None

**BOOKS/SUPPLIES NEEDED OR PROVIDED**  
 Requires students have access to a 35mm slide projector or viewer and audio cassette player.

**TRAVEL INFORMATION**  
 N/A

**APPLICATION PROCEDURES**  
 Send FSIS Form 4410-6, Continuing Education Program Application, directly to Contact Supervisory approval not required.



U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE <b>LISTING OF CONTINUING EDUCATION ACTIVITIES</b>		COURSE TITLE <b>Pesticide Poisoning and          Inquiries - Where, When and How</b>	
PROGRAM OF STUDY Public Health and Preventive Medicine	AREA OF STUDY Environmental Medicine	COURSE NUMBER 10-06-1-004	
WHO TO CONTACT: Drs. C. S. Johnson/W. R. Nystram		PHONE NUMBER FTS 731-7563 (817) 387-8222	WHEN TO APPLY Available Now
ADDRESS OF CONTACT USDA, FSIS, MPITS, PID P. O. Box 1608; Denton, TX 76202			
TRAINING DESCRIPTION			

This independent-study course will cover the following topics:

- . Pesticides: history of development
- . Adverse health and other effects
- . Epidemiology of poisonings
- . Range of toxicity
- . Chemical classes largely responsible for poisonings
- . Routes of body absorption
- . Occupational risks
- . Prevention techniques

The course consists of 65 slides, cassette tape and written material. The written material has objectives, script, pre- and post-test and suggested reading list.

TRAINING DATES N/A	LENGTH OF TIME REQUIRED Self-Paced
TRAINING LOCATION Home Study	
PREREQUISITES None	
BOOKS/SUPPLIES NEEDED OR PROVIDED Requires students have access to a 35mm slide projector or viewer and audio cassette player.	
TRAVEL INFORMATION N/A	

APPLICATION PROCEDURES  
 Send FSIS Form 4410-6, Continuing Education Program Application, directly to Contact. Supervisory approval not required.

**LISTING OF CONTINUING EDUCATION ACTIVITIES**

**COURSE TITLE** Exposures to Volcanic Ash  
 from Mt. St. Helens; and Regulations,  
 Regulatory Agencies & Preventive Polic

**PROGRAM OF STUDY**  
 Public Health and  
 Preventive Medicine

**AREA OF STUDY**  
 Environmental  
 Medicine

**COURSE NUMBER**  
 10-06-1-005

**WHO TO CONTACT:**  
 Drs. C. S. Johnson/W. R. Nyström

**PHONE NUMBER**  
 FTS 731-7563  
 (817) 387-8222

**WHEN TO APPLY**  
 Available Now

**ADDRESS OF CONTACT**  
 USDA, FSIS, MPITS, PID  
 P. O. Box 1608; Denton, TX 76202

**TRAINING DESCRIPTION**

This independent-study, 45-slide/tape course in preventive medicine has two presenta-  
 tions. The participant will be able to (1) understand a preliminary study of the occupa-  
 tional and other pulmonary health effects of exposure to volcanic ash from Mt. St.  
 Helens; and (2) meet the objectives given in this program concerning regulations,  
 regulatory agencies, and preventative policy.

**TRAINING DATES**

N/A

**LENGTH OF TIME REQUIRED**

Self-Paced

**TRAINING LOCATION**

An independent-study course

**PREREQUISITES**

None

**BOOKS/SUPPLIES NEEDED OR PROVIDED**

Requires students have access to a 35mm slide projector or viewer and audio  
 cassette player.

**TRAVEL INFORMATION**

N/A

**APPLICATION PROCEDURES**

Send FSIS Form 4410-6, Continuing Education Program Application, directly to Contact.  
 Supervisory approval not required.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE <b>LISTING OF CONTINUING EDUCATION ACTIVITIES</b>		COURSE TITLE Environmental Protection	
PROGRAM OF STUDY Public Health and Preventive Medicine	AREA OF STUDY Environmental Medicine	COURSE NUMBER 10-06-1-006	
WHO TO CONTACT: Drs. C. S. Johnson/W. R. Nyström		PHONE NUMBER FTS 731-7563 (817)387-8222	WHEN TO APPLY Available Now
ADDRESS OF CONTACT USDA, FSIS, MPITS, PID, Box 1608, Denton, TX 76202			

TRAINING DESCRIPTION

This independent-study course consists of 11 written lessons with references and covers factors influencing the development and/or existence of environmental factors. Topics covered are:

- Quality Factors for Environmental Protection
- Epidemiology Principles
- Human Use of Water Resources
- Disposal of Excreta and Waste Waters
- Air Environment
- Solid Waste Management
- Victor Control
- Food Protection, Source to Use
- Ionizing Radiation and Its Control
- Electromagnetic Energy
- Energies of Heat and Sound

There will be an open book test after each session and a final exam required for credit.

TRAINING DATES N/A	LENGTH OF TIME REQUIRED Self-Paced
TRAINING LOCATION An independent-study course	
PREREQUISITES	

None, however, a scientific background will assist the ease of understanding

BOOKS/SUPPLIES NEEDED OR PROVIDED Furnished with course
TRAVEL INFORMATION N/A

APPLICATION PROCEDURES Send FSIS Form 4410-6, Continuing Education Program Application, directly to Contact. Supervisory approval not required.
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U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE <b>LISTING OF CONTINUING EDUCATION ACTIVITIES</b>		COURSE TITLE Community Hygiene	
PROGRAM OF STUDY Public Health and Preventive Medicine	AREA OF STUDY Environmental Medicine	COURSE NUMBER 10-06-1-007	
WHO TO CONTACT: Drs. C. S. Johnson/W. R. Nyström		PHONE NUMBER FTS 731-7563 (817)387-8222	WHEN TO APPLY Available Now
ADDRESS OF CONTACT USDA, FSIS, MPITS, PID, Box 1608, Denton, TX 76202			

TRAINING DESCRIPTION

This independent-study course consists of 17 written lessons with references and will provide a general knowledge of sanitary sciences and application of principles of prevention and control of environmental borne diseases in the community. Topics covered are:

- Communicable Disease and Vital Statistics
- Waterborne, Vectorborne, Rodentborne, Foodborne and Milkborne Disease Control
- Excreta Disposal
- Swimming Pool and Plumbing Health Hazards
- Refuse, Disinfectant and Insecticides
- Lighting, Ventilation and Air Conditioning
- Housing
- Occupational Health
- Public Health Planning

An open book test and supervised final exam will be required for credit.

TRAINING DATES N/A	LENGTH OF TIME REQUIRED Self-Paced (68 hours)
TRAINING LOCATION An independent-study course	

PREREQUISITES

A Math and English placement test may be required.

BOOKS/SUPPLIES NEEDED OR PROVIDED

Furnished with course

TRAVEL INFORMATION

N/A

APPLICATION PROCEDURES

Send FSIS Form 4410-6, Continuing Education Program Application, directly to Contact. Supervisory approval not required.

## The Sciences

This Program of Study is made up of two curricula: The Life and Physical Science and the Analytical Science.

### Analytical Science

The increasing concern and awareness of the significance of environmental contaminants, drug and toxic residues, and adulterants in the nation's food supply have extended the need for a knowledge of analytical sciences to many professionals in the Agency. Rapid diagnostic techniques and integrity of product have become of paramount importance to the Agency. The interaction of the Agency with other Federal agencies, State and foreign governments, and industry in the disciplines of pharmacology, toxicology, analytical microbiology, immunology, and pharmokinetics demands knowledge of the latest technology and scientific development in these areas. Hence, there is a need to expose scientists to the latest concepts and advances in these complex disciplines if we are to meet the challenge of the future.

### The Life Sciences and Physical Sciences

The food production and processing industry is a dynamic segment of the economy that quickly adopts and utilizes a rapidly advancing technology. Basic life and physical sciences are the foundation upon which this advanced technology is developed.

In order to maintain credibility with both the domestic consumer and foreign governments, this Agency must respond to the dynamic evolution of the industry by providing scientifically competent personnel who can accomplish the Agency mission within budgetary constraints.

Improved employee knowledge in the life and physical science areas should allow the Agency to maintain credibility, and accomplish its mission.

### Areas of Study

- Pathology
- Microbiology
- Physiology
- Parasitology
- Chemistry
- Mathematics
- Applied Chemistry
- Toxicology and Pharmacology
- Biological Identification
- Safety in Performing Lab Work
- Analytical Microbiology



LISTING OF CONTINUING EDUCATION ACTIVITIES

COURSE TITLE

National Library of  
Medicine I

PROGRAM OF STUDY

The Sciences

AREA OF STUDY

Pathology

COURSE NUMBER

20-01-2-001

WHO TO CONTACT:

- |                     |                       |
|---------------------|-----------------------|
| 1. George Armstrong | 3. Ralph Johnson      |
| 2. Michael Hoffman  | 4. Virginia Zaratzian |

PHONE NUMBER

- |             |             |
|-------------|-------------|
| 1. 447-7680 | 3. 447-4212 |
| 2. 344-2468 | 4. 447-8093 |

WHEN TO APPLY

ADDRESS OF CONTACT

- |                            |             |
|----------------------------|-------------|
| 1. Rm 510-A                | 3. Rm 409-A |
| 2. Rm 101, B318 Beltsville | 4. Rm 605-A |

USDA, FSIS, SCIENCE PROGRAMS  
Washington, D.C. 20250

TRAINING DESCRIPTION

This mobility assignment is a visit to the National Library of Medicine which includes a video cassette on the "Principles of Radioimmunoassay" which is part of the professional education series in pathology. The information from this source in combination with on-site laboratory training for technicians and other laboratory personnel will aid in detecting and assaying for residues.

TRAINING DATES

As arranged

LENGTH OF TIME REQUIRED

One day

TRAINING LOCATION

As arranged

PREREQUISITES

General Chemistry and Biology

BOOKS/SUPPLIES NEEDED OR PROVIDED

As required

TRAVEL INFORMATION

N/A

APPLICATION PROCEDURES

Use Living Catalog Procedures





U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE		COURSE TITLE	
<b>LISTING OF CONTINUING EDUCATION ACTIVITIES</b>		Introduction to Meat Microbiology	
PROGRAM OF STUDY	AREA OF STUDY	COURSE NUMBER	
The Sciences	Microbiology	20-02-1-001	
WHO TO CONTACT:		PHONE NUMBER	WHEN TO APPLY
1. George Armstrong    3. Ralph Johnson		1. 447-7680	3. 447-4212
2. Michael Hoffman    4. Virginia Zaratzian		2. 344-2468	4. 447-8093
ADDRESS OF CONTACT			
1. Rm 510-A	3. Rm 409-A	USDA, FSIS, SCIENCE PROGRAMS Washington, D.C. 20250	
2. Rm 101, B318 Beltsville	4. Rm 605-A		
TRAINING DESCRIPTION			

This correspondence course deals with microbiological problems and their prevention, types of microorganisms, preservation and spoilage, contamination, food-borne disease, cleaning and sanitizing, in-plant microbiological control, and other related topics. The textbook authorized by E. A. Zottola of the University of Minnesota is 65 pages, with photographs and charts. The course includes 10 exams which are graded to provide feedback on the student's progress.

TRAINING DATES	LENGTH OF TIME REQUIRED
As arranged	10 Weeks
TRAINING LOCATION	
A home study course	
PREREQUISITES	
None	
BOOKS/SUPPLIES NEEDED OR PROVIDED	
Textbook provided	
TRAVEL INFORMATION	
N/A	
APPLICATION PROCEDURES	

Submit FSIS Form 4410-6, Continuing Education Program Application, directly to above contact. Supervisory approval not required.







U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE		COURSE TITLE	
<b>LISTING OF CONTINUING EDUCATION ACTIVITIES</b>		Microbiology of Foods	
PROGRAM OF STUDY	AREA OF STUDY	COURSE NUMBER	
The Sciences	Microbiology	02-02-3-002	
WHO TO CONTACT:		PHONE NUMBER	WHEN TO APPLY
1. George Armstrong    3. Ralph Johnston		1. 447-7680	3. 447-4212
2. Michael Hoffman    4. Virginia Zaratzian		2. 344-2468	4. 447-8093
ADDRESS OF CONTACT			
1. Rm 510-A	3. Rm 409-A	USDA, FSIS, SCIENCE PROGRAMS	
2. Rm 101, B-318, Beltsville, MD	4. Rm 605-A	Washington, DC 20250	
TRAINING DESCRIPTION			

Microorganisms in natural and processed foods; their origin, nature, and effects on foods; enumeration; and relationship to health.

TRAINING DATES	LENGTH OF TIME REQUIRED
As arranged	
TRAINING LOCATION	
As arranged	
PREREQUISITES	
As required by academic institution and Director, C.E.	
BOOKS/SUPPLIES NEEDED OR PROVIDED	
As required	
TRAVEL INFORMATION	
APPLICATION PROCEDURES	
Use Living Catalog Procedures	





LISTING OF CONTINUING EDUCATION ACTIVITIES

COURSE TITLE

Basic Gas Chromatography

PROGRAM OF STUDY

The Sciences

AREA OF STUDY

Chemistry

COURSE NUMBER

20-05-1-001

WHO TO CONTACT:

1. George Armstrong 3. Ralph Johnston  
2. Michael Hoffman 4. Virginia Zaratzian

PHONE NUMBER

1. 447-7680 3. 447-4212  
2. 344-2468 4. 447-8093

WHEN TO APPLY

ADDRESS OF CONTACT

1. Rm 510-A 3. Rm 409-A  
2. Rm 101, B-318, Beltsville, MD 4. Rm 605-A

USDA, FSIS, SCIENCE PROGRAMS  
Washington, DC 20250

TRAINING DESCRIPTION

ACS Audio Cassettes

TRAINING DATES

As arranged

LENGTH OF TIME REQUIRED

TRAINING LOCATION

As arranged

PREREQUISITES

None

BOOKS/SUPPLIES NEEDED OR PROVIDED

As required

TRAVEL INFORMATION

APPLICATION PROCEDURES

Submit FSIS Form 4410-6, Continuing Education Program Application, directly to above contact. Supervisory approval not required.



























LISTING OF CONTINUING EDUCATION ACTIVITIES

COURSE TITLE

Quantitative Analysis

PROGRAM OF STUDY

The Sciences

AREA OF STUDY

Chemistry

COURSE NUMBER

20-05-3-005

WHO TO CONTACT:

- |                     |                       |
|---------------------|-----------------------|
| 1. George Armstrong | 3. Ralph Johnston     |
| 2. Michael Hoffman  | 4. Virginia Zaratzian |

PHONE NUMBER

- |             |             |
|-------------|-------------|
| 1. 447-7680 | 3. 447-4212 |
| 2. 344-2468 | 4. 447-8093 |

WHEN TO APPLY

ADDRESS OF CONTACT

- |                                  |             |                              |
|----------------------------------|-------------|------------------------------|
| 1. Rm 510-A                      | 3. Rm 409-A | USDA, FSIS, SCIENCE PROGRAMS |
| 2. Rm 101, B-318, Beltsville, MD | 4. Rm 605-A | Washington, DC 20250         |

TRAINING DESCRIPTION

Volumetric, gravimetric, electrometric, and colorimetric methods in analytical inorganic chemistry.

TRAINING DATES

As arranged

LENGTH OF TIME REQUIRED

TRAINING LOCATION

As arranged

PREREQUISITES

As required by academic institution and Director, C.E.

BOOKS/SUPPLIES NEEDED OR PROVIDED

As required

TRAVEL INFORMATION

APPLICATION PROCEDURES

Use Living Catalog Procedures





U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE		COURSE TITLE	
LISTING OF CONTINUING EDUCATION ACTIVITIES		Structure-Activity Relationships in Pharmacology and Toxicology	
PROGRAM OF STUDY	AREA OF STUDY	COURSE NUMBER	
The Sciences	Toxicology and Pharmacology	20-08-1-001	
WHO TO CONTACT:		PHONE NUMBER	WHEN TO APPLY
1. George Armstrong 3. Ralph Johnson		1. 447-7680	3. 447-4212
2. Michael Hoffman 4. Virginia Zaratzian		2. 344-2468	4. 447-8093
ADDRESS OF CONTACT			
1. Rm 510-A 3. Rm 409-A		USDA, FSIS, SCIENCE PROGRAMS	
2. Rm 101, B318 Beltsville 4. Rm 605-A		Washington, D.C. 20250	
TRAINING DESCRIPTION			

This course consists of a series of eight lectures given by Adrien Albert, Ph.D. Medicine, D.Sc. He is professor emeritus of the Australian National University and author of "Selective Toxicity." The Physics - Chemical Basis of Therapy." The general topic consists of the "Relationship Between Chemical Structure and Biological Activity: Qualitative and Quantitative Approaches" and video cassettes will be made available for study. The specific subject matter of each seminar follows:

1. "The steps by which biological activity was correlated with the underlying chemistry. From Blake and Crum Brown through Langley, Ehrlich, Loewi and Stedman to Changeux.
2. Identification of non-protein receptors. Nature of bonding to receptors. Partition coefficients and regression analysis. The present position. Absorption.
3. The meaning of selectivity and selective toxicity. Qualitative aspects of distribution. The nature and permeability of natural membranes. Metabolic changes that decrease the activity of drugs.

(Cont'd)

TRAINING DATES	LENGTH OF TIME REQUIRED
As arranged	
TRAINING LOCATION	
As arranged	
PREREQUISITES	
As required by the Director, C.E.	
BOOKS/SUPPLIES NEEDED OR PROVIDED	
A working knowledge of organic chemistry and biological chemistry.	
TRAVEL INFORMATION	
APPLICATION PROCEDURES	
Use Living Catalog Procedures	





U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE <b>LISTING OF CONTINUING EDUCATION ACTIVITIES</b>		COURSE TITLE Basic Toxicology	
PROGRAM OF STUDY	AREA OF STUDY	COURSE NUMBER	
The Sciences	Toxicology and Pharmacology	20-08-3-001	
WHO TO CONTACT:		PHONE NUMBER	WHEN TO APPLY
1. George Armstrong 3. Ralph Johnson		1. 447-7680	3. 447-4212
2. Michael Hoffman 4. Virginia Zaratzian		2. 344-2468	4. 447-8093
ADDRESS OF CONTACT		USDA, FSIS, SCIENCE PROGRAMS	
1. Rm 510-A 3. Rm 409-A		Washington, D.C. 20250	
2. Rm 101, B318 Beltsville 4. Rm 605-A			
TRAINING DESCRIPTION			

The course in toxicology will cover concepts and approaches in toxicology by reviewing topics which include the principles of toxicology, methods of testing to detect and quantify toxic effects, mechanisms of toxicity, and factors which modify responses to toxicants, hazard and risk assessment. Areas of special consideration involve pesticides, growth promoters, antibacterias, antihelminthics, food additives, food contaminants, soil and water contaminants.

TRAINING DATES	LENGTH OF TIME REQUIRED
As arranged	

TRAINING LOCATION
As arranged

PREREQUISITES
A working knowledge of organic chemistry, biological chemistry, and physiology.

BOOKS/SUPPLIES NEEDED OR PROVIDED
As required

TRAVEL INFORMATION

APPLICATION PROCEDURES
Use Living Catalog Procedures

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE		COURSE TITLE	
LISTING OF CONTINUING EDUCATION ACTIVITIES		Pharmacology	
PROGRAM OF STUDY	AREA OF STUDY	COURSE NUMBER	
The Sciences	Toxicology and Pharmacology	20-08-3-002	
WHO TO CONTACT:		PHONE NUMBER	WHEN TO APPLY
1. George Armstrong	3. Ralph Johnson	1. 447-7680	3. 447-4212
2. Michael Hoffman	4. Virginia Zaratzian	2. 344-2468	4. 447-8093
ADDRESS OF CONTACT		USDA, FSIS, SCIENCE PROGRAMS	
1. Rm 510-A	3. Rm 409-A	Washington, D.C. 20250	
2. Rm 101, B318 Beltsville	4. Rm 605-A		
TRAINING DESCRIPTION			

The course in pharmacology covers general principles of drug absorption, distribution, elimination, pharmacodynamics and principles of therapeutics. The subject matter will include general aspects of neuropharmacology in relation to centrally acting drugs such as the depressants, psychotropic drugs, stimulants, hypnotics, narcotics, peripherally acting autonomic agents, antihypertensive drugs, anticoids, neuromuscular drugs, cardiac drugs and others will be discussed in accordance with therapeutic indications, metabolism, mechanism of action and side effects.

TRAINING DATES	LENGTH OF TIME REQUIRED
As arranged	

TRAINING LOCATION
As arranged

PREREQUISITES
A working knowledge of physiology, organic chemistry, and biological chemistry.

BOOKS/SUPPLIES NEEDED OR PROVIDED
As required

TRAVEL INFORMATION

APPLICATION PROCEDURES
Use Living Catalog Procedures

## Food Animal Production

The technology of food animal production is rapidly changing. An adequate knowledge of production systems is essential to effective food hygiene programs. Food hygienists must understand the critical production events that may affect the suitability of an animal for food.

As the Agency moves away from corrective programs and toward preventive programs, knowledge of the food animal production systems will become increasingly important to the Agency professionals at all organizational levels.

### Areas of Study

- Theriogenology
- Production Systems
- Feeds and Feeding
- Disease Prevention
- Food Animal Marketing Systems



U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE <b>LISTING OF CONTINUING EDUCATION ACTIVITIES</b>		COURSE TITLE Basic Animal Science I	
PROGRAM OF STUDY Food Animal Production	AREA OF STUDY General	COURSE NUMBER 30-00-1-001	
WHO TO CONTACT: Drs. John Malmstrom/Robert Boschert		PHONE NUMBER FTS 731-7563 (817) 387-8222	WHEN TO APPLY
ADDRESS OF CONTACT USDA, FSIS, MPITS, PTD, Box 1608, Denton, TX 76202			

TRAINING DESCRIPTION  
 This directed study course covers the following topics:

1. An overview of Animal Science.
2. Animal Behavior.
3. Beef Cattle.
4. Swine.
5. Poultry.
6. Sheep and Goats.
7. Wool and Mohair.
8. Dairy Cattle and Milk.
9. Horses.
10. Rabbits.

A self-administered exam is also included.

TRAINING DATES N/A	LENGTH OF TIME REQUIRED Self-Paced
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TRAINING LOCATION  
 Home Study Course

PREREQUISITES  
 None

BOOKS/SUPPLIES NEEDED OR PROVIDED  
 Study texts are furnished for use by the participant.

TRAVEL INFORMATION  
 N/A

APPLICATION PROCEDURES  
 Use FSIS Form 4410-6, Continuing Education Program Application. Supervisory approval is not required.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE <b>LISTING OF CONTINUING EDUCATION ACTIVITIES</b>		COURSE TITLE Animal Science II	
PROGRAM OF STUDY Food Animal Production	AREA OF STUDY General	COURSE NUMBER 30-00-1-002	
WHO TO CONTACT: Drs. John Malmstrom/Robert Boschert		PHONE NUMBER FTS 731-7563 (817)387-8222	WHEN TO APPLY

ADDRESS OF CONTACT  
 USDA, FSIS, MPITS, PID, Box 1608, Denton, TX 76202

TRAINING DESCRIPTION  
 This directed study course is a continuation of Basic Animal Science I and covers the following topics:

1. Genetics and Breeding Diseases.
2. Parasites.
3. Poisonous Plants and Chemicals.
4. General Management.
5. Buildings and Equipment.
6. Feeding and Managing Livestock.

A self-administered exam is also included.

TRAINING DATES N/A	LENGTH OF TIME REQUIRED Self-Paced
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TRAINING LOCATION  
 Home Study Course

PREREQUISITES  
 Successful completion of Basic Animal Science I.

BOOKS/SUPPLIES NEEDED OR PROVIDED  
 Study texts are furnished for use by the participant.

TRAVEL INFORMATION  
 N/A

APPLICATION PROCEDURES  
 Use FSIS Form 4410-6, Continuing Education Program Application. Supervisory approval is not required.

LISTING OF CONTINUING EDUCATION ACTIVITIES

COURSE TITLE

Modern Cattle Breeding Techniques

PROGRAM OF STUDY

Food Animal Production

AREA OF STUDY

Theriogenology

COURSE NUMBER

30-01-1-001

WHO TO CONTACT:

Drs. John Malmstrom/Robert Boschert

PHONE NUMBER

FTS 731-7563  
(817)387-8222

WHEN TO APPLY

ADDRESS OF CONTACT

USDA, FSIS, MPITS, PID, Box 1608, Denton, TX 76202

TRAINING DESCRIPTION

This audiovisual program discusses recent advances in cattle breeding techniques in easy to understand terms. The two modules in the program are:

1. Artificial insemination: An Overview
2. Embryo Transfer: The New Horizon

There is a self-administered exam provided for the student to assess their knowledge.

TRAINING DATES

N/A

LENGTH OF TIME REQUIRED

Self-Paced

TRAINING LOCATION

A home study course

PREREQUISITES

None

BOOKS/SUPPLIES NEEDED OR PROVIDED

Requires student to have access to a filmstrip projector or viewer and an audio cassette player.

TRAVEL INFORMATION

N/A

APPLICATION PROCEDURES

Use FSIS Form 4410-6, Continuing Education Program Application. Supervisory approval not required.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE <b>LISTING OF CONTINUING EDUCATION ACTIVITIES</b>		COURSE TITLE Animal Reproduction	
PROGRAM OF STUDY Food Animal Production	AREA OF STUDY Theriogenology	COURSE NUMBER 30-01-1-002	
WHO TO CONTACT: Drs. John Malmstrom/Robert Boschert		PHONE NUMBER FTS 731-7563 (817)387-8222	WHEN TO APPLY
ADDRESS OF CONTACT USDA, FSIS, MPITS, PTD, Box 1608, Denton, TX 76202			

TRAINING DESCRIPTION  
 This directed study course covers such topics as:

1. The male and female reproductive system.
2. The Estrus cycle and natural synchronization.
3. Spermatogenesis and Semen.
4. Fertilization and Gestation.
5. Pasturization and Lactation.
6. Artificial Insemination.
7. Semen Collection and Evaluation.
8. Storage.
9. Reproductive Management.
10. Environmental and Nutritional Management.
11. Causes of Reproductive Failure.

Periodic self-administered exams are included.

TRAINING DATES N/A	LENGTH OF TIME REQUIRED Self-Paced
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TRAINING LOCATION  
 A home study course

PREREQUISITES  
 Animal Science I or equivalent.

BOOKS/SUPPLIES NEEDED OR PROVIDED  
 Study texts are furnished for use by the participant.

TRAVEL INFORMATION  
 N/A

APPLICATION PROCEDURES  
 Use FSIS Form 4410-6, Continuing Education Program Application. Supervisory approval is not required.



LISTING OF CONTINUING EDUCATION ACTIVITIES

Beef Production

PROGRAM OF STUDY

Food Animal Production

AREA OF STUDY

Production Systems

COURSE NUMBER

30-02-1-001

WHO TO CONTACT:

Drs. John Malmstrom/Robert Boschert

PHONE NUMBER

FIS 731-7563  
(817)387-8222

WHEN TO APPLY

ADDRESS OF CONTACT

USDA, FSIS, MPITS, PTD, Box 1608, Denton, TX 76202

TRAINING DESCRIPTION

This audio visual program discusses the fundamentals of beef cattle management with emphasis on the identification and selection of breeds. The program contains seven modules consisting of a color filmstrips and audio cassette.

1. Introduction to Beef Breed Selection
2. Breed Identification: British Breeds
3. Breed Identification: Continental Breeds
4. Breed Identification: Brahman and Brahman Cross Breeds
5. Selecting Beef Sires
6. Selecting Beef Females
7. Designing a Beef Breeding System

A self-administered exam is also included.

TRAINING DATES

N/A

LENGTH OF TIME REQUIRED

Self-Paced

TRAINING LOCATION

Home Study Course

PREREQUISITES

None

BOOKS/SUPPLIES NEEDED OR PROVIDED

Requires student to have access to a filmstrip projector or viewer and an audio cassette player.

TRAVEL INFORMATION

N/A

APPLICATION PROCEDURES

Use FSIS Form 4410-6, Continuing Education Program Application. Supervisory approval is not required.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE <b>LISTING OF CONTINUING EDUCATION ACTIVITIES</b>		<b>COURSE TITLE</b> Swine Production	
<b>PROGRAM OF STUDY</b> Food Animal Production	<b>AREA OF STUDY</b> Production Systems	<b>COURSE NUMBER</b> 30-02-1-002	
<b>WHO TO CONTACT:</b> Drs. John Malmstrom/Robert Boschert		<b>PHONE NUMBER</b> FTS 731-7563 (817)387-8222	<b>WHEN TO APPLY</b>
<b>ADDRESS OF CONTACT</b> USDA, FSIS, MPITS, PID, Box 1608, Denton, TX 76202			

**TRAINING DESCRIPTION**

This audio visual program focuses attention on the basics of selecting productive swine breeding stock. The program consists of four modules entitled:

1. Swine Breed Identification
2. Female Selection in Swine
3. Boar Selection
4. Swine Breeding Systems

A self-administered exam is also included.

<b>TRAINING DATES</b> N/A	<b>LENGTH OF TIME REQUIRED</b> Self-Paced
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**TRAINING LOCATION**  
 Home Study Course

**PREREQUISITES**  
 None

**BOOKS/SUPPLIES NEEDED OR PROVIDED**

Requires student to have access to a filmstrip projector or viewer and an audio cassette player.

**TRAVEL INFORMATION**  
 N/A

**APPLICATION PROCEDURES**

Use FSIS Form 4410-6, Continuing Education Program Application. Supervisory approval is not required.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE		COURSE TITLE	
<b>LISTING OF CONTINUING EDUCATION ACTIVITIES</b>		Sheep Production	
PROGRAM OF STUDY	AREA OF STUDY	COURSE NUMBER	
Food Animal Production	Production Systems	30-02-1-003	
WHO TO CONTACT:		PHONE NUMBER	WHEN TO APPLY
Drs. John Malmstrom/Robert Boschert		FTS 731-7563 (817)387-8222	

ADDRESS OF CONTACT  
 USDA, FSIS, MPITS, PTD, Box 1608, Denton, TX 76202

**TRAINING DESCRIPTION**

This audio visual program focuses attention on effective management of breeding stock, sheep nutrition and flock health. The four modules in this program are entitled:

1. Sheep Breed Identification
2. Sheep Production Systems
3. Sheep Reproduction and Management Programs
4. Sheep Nutrition and Health

A self-administered exam is also included.

TRAINING DATES	LENGTH OF TIME REQUIRED
N/A	Self-Paced

TRAINING LOCATION  
 Home Study Course

PREREQUISITES  
 None

**BOOKS/SUPPLIES NEEDED OR PROVIDED**

Requires student to have access to a filmstrip projector or viewer and an audio cassette player.

**TRAVEL INFORMATION**

N/A

**APPLICATION PROCEDURES**

Use FSIS Form 4410-6, Continuing Education Program Application. Supervisory approval is not required.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE <b>LISTING OF CONTINUING EDUCATION ACTIVITIES</b>		<b>COURSE TITLE</b> Waste Management	
<b>PROGRAM OF STUDY</b> Food Animal Production	<b>AREA OF STUDY</b> Production Systems	<b>COURSE NUMBER</b> 30-02-1-004	
<b>WHO TO CONTACT:</b> Drs. John Malmstrom/Robert Boschert		<b>PHONE NUMBER</b> FTS 731-7563 (817)387-8222	<b>WHEN TO APPLY</b>
<b>ADDRESS OF CONTACT</b> USDA, FSIS, MPITS, PID, Box 1608, Denton, TX 76202			

**TRAINING DESCRIPTION**  
 This two-part program discusses the various types of manure management systems and discusses many of the aspects that must be considered in setting up these systems including environmental regulations. Processing alternatives such as liquid-solids separation, composting, and methane generation are included in this program. A self-administered exam is also included.

<b>TRAINING DATES</b> N/A	<b>LENGTH OF TIME REQUIRED</b> Self-Paced
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**TRAINING LOCATION**  
 Home Study Course

**PREREQUISITES**  
 None

**BOOKS/SUPPLIES NEEDED OR PROVIDED**  
 Requires student to have access to a slide projector or viewer and an audio cassette player.

**TRAVEL INFORMATION**  
 N/A

**APPLICATION PROCEDURES**  
 Use FSIS Form 4410-6, Continuing Education Program Application. Supervisory approval is not required.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE <b>LISTING OF CONTINUING EDUCATION ACTIVITIES</b>		<b>COURSE TITLE</b> Managing a Commercial Sheep Flock	
<b>PROGRAM OF STUDY</b> Food Animal Production	<b>AREA OF STUDY</b> Production Systems	<b>COURSE NUMBER</b> 30-02-1-005	
<b>WHO TO CONTACT:</b> Drs. John Malmstrom/Robert Boschert		<b>PHONE NUMBER</b> FTS 731-7563 (817)387-8222	<b>WHEN TO APPLY</b>
<b>ADDRESS OF CONTACT</b> USDA, FSIS, MPITS, PTD, Box 1608, Denton, TX 76202			

**TRAINING DESCRIPTION**  
 This two-part series covers decisions regarding the establishment of a sheep flock including the selection of the breeding stock. It also covers the breeding, feeding and marketing of sheep. A self-administered exam is also included.

<b>TRAINING DATES</b> N/A	<b>LENGTH OF TIME REQUIRED</b> Self-Paced
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**TRAINING LOCATION**  
 Home Study Course

**PREREQUISITES**  
 None

**BOOKS/SUPPLIES NEEDED OR PROVIDED**  
 Requires student to have access to a slide projector or viewer and an audio cassette player.

**TRAVEL INFORMATION**  
 N/A

**APPLICATION PROCEDURES**  
 Use FSIS Form 4410-6, Continuing Education Program Application. Supervisory approval is not required.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE <b>LISTING OF CONTINUING EDUCATION ACTIVITIES</b>		COURSE TITLE <b>Beef Facilities</b>	
PROGRAM OF STUDY Food Animal Production	AREA OF STUDY Production Systems	COURSE NUMBER 30-02-1-006	
WHO TO CONTACT: Drs. John Malmstrom/Robert Boschert		PHONE NUMBER FTS 731-7563 (817)387-8222	WHEN TO APPLY
ADDRESS OF CONTACT USDA, FSIS, MPITS, PTD, Box 1608, Denton, TX 76202			

**TRAINING DESCRIPTION**

This slide-tape presentation discusses the basic types of beef facilities: (1) open lot and (2) confinement. Building size, floor design, roof types, feed bunk design and methods of disposal and watering are covered.

<b>TRAINING DATES</b> N/A	<b>LENGTH OF TIME REQUIRED</b> Self-Paced
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**TRAINING LOCATION**  
Home Study Course

**PREREQUISITES**  
None

**BOOKS/SUPPLIES NEEDED OR PROVIDED**  
Requires student to have access to a slide projector or viewer and an audio cassette player.

**TRAVEL INFORMATION**  
N/A

**APPLICATION PROCEDURES**  
Use FSIS Form 4410-6, Continuing Education Program Application. Supervisory approval is not required.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE <b>LISTING OF CONTINUING EDUCATION ACTIVITIES</b>		COURSE TITLE Swine Facilities I	
PROGRAM OF STUDY Food Animal Production	AREA OF STUDY Production Systems	COURSE NUMBER 30-02-1-007	
WHO TO CONTACT: Drs. John Malmstrom/Robert Boschert		PHONE NUMBER FTS 731-7563 (817)387-8222	WHEN TO APPLY
ADDRESS OF CONTACT USDA, FSIS, MPITS, PID, Box 1608, Denton, TX 76202			

**TRAINING DESCRIPTION**  
 This program discusses two basic types of facilities - open lot and confinement. Building size, floor design, roof types, feed bunk design and methods of waste disposal and watering are covered in this presentation. A self-administered exam is also included.

<b>TRAINING DATES</b> N/A	<b>LENGTH OF TIME REQUIRED</b> Self-Paced
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**TRAINING LOCATION**  
 Home Study Course

**PREREQUISITES**  
 None

**BOOKS/SUPPLIES NEEDED OR PROVIDED**  
 Requires student to have access to a slide projector or viewer and an audio cassette player.

**TRAVEL INFORMATION**  
 N/A

**APPLICATION PROCEDURES**  
 Use FSIS Form 4410-6, Continuing Education Program Application. Supervisory approval is not required.

LISTING OF CONTINUING EDUCATION ACTIVITIES

COURSE TITLE

Swine Facilities II

PROGRAM OF STUDY

Food Animal Production

AREA OF STUDY

Production Systems

COURSE NUMBER

30-02-1-008

WHO TO CONTACT:

Drs. John Malmstrom/Robert Boschert

PHONE NUMBER

FIS 731-7563  
(817)387-8222

WHEN TO APPLY

ADDRESS OF CONTACT

USDA, FSIS, MPITS, PTD, Box 1608, Denton, TX 76202

TRAINING DESCRIPTION

This slide-tape presentation shows the various types of facility layouts and discusses the advantages and disadvantages of each. An overview of a farrowing, nursery, finishing and breeding stock facilities is presented. A self-administered exam is also included.

TRAINING DATES

N/A

LENGTH OF TIME REQUIRED

Self-Paced

TRAINING LOCATION

Home Study Course

PREREQUISITES

None

BOOKS/SUPPLIES NEEDED OR PROVIDED

Requires student have access to a slide projector or viewer and an audio cassette player.

TRAVEL INFORMATION

N/A

APPLICATION PROCEDURES

Use FSIS Form 4410-6, Continuing Education Program Application. Supervisory approval is not required.



LISTING OF CONTINUING EDUCATION ACTIVITIES

COURSE TITLE

Food: Will There Be Enough

PROGRAM OF STUDY

Food Animal Production

AREA OF STUDY

Food Animal Marketing  
Systems

COURSE NUMBER

30-05-1-001

WHO TO CONTACT:

Drs. John Malmstrom/Robert Boschert

PHONE NUMBER

FIS 731-7563  
(817)387-8222

WHEN TO APPLY

ADDRESS OF CONTACT

USDA, FSIS, MPITS, PID, Box 1608, Denton, TX 76202

TRAINING DESCRIPTION

This audio visual program discusses the problem of food production and marketing in the face of rapidly growing world population. The program consists of two filmstrips-audio modules. A self-administered exam is also included.

TRAINING DATES

N/A

LENGTH OF TIME REQUIRED

Self-Paced

TRAINING LOCATION

Home Study Course

PREREQUISITES

None

BOOKS/SUPPLIES NEEDED OR PROVIDED

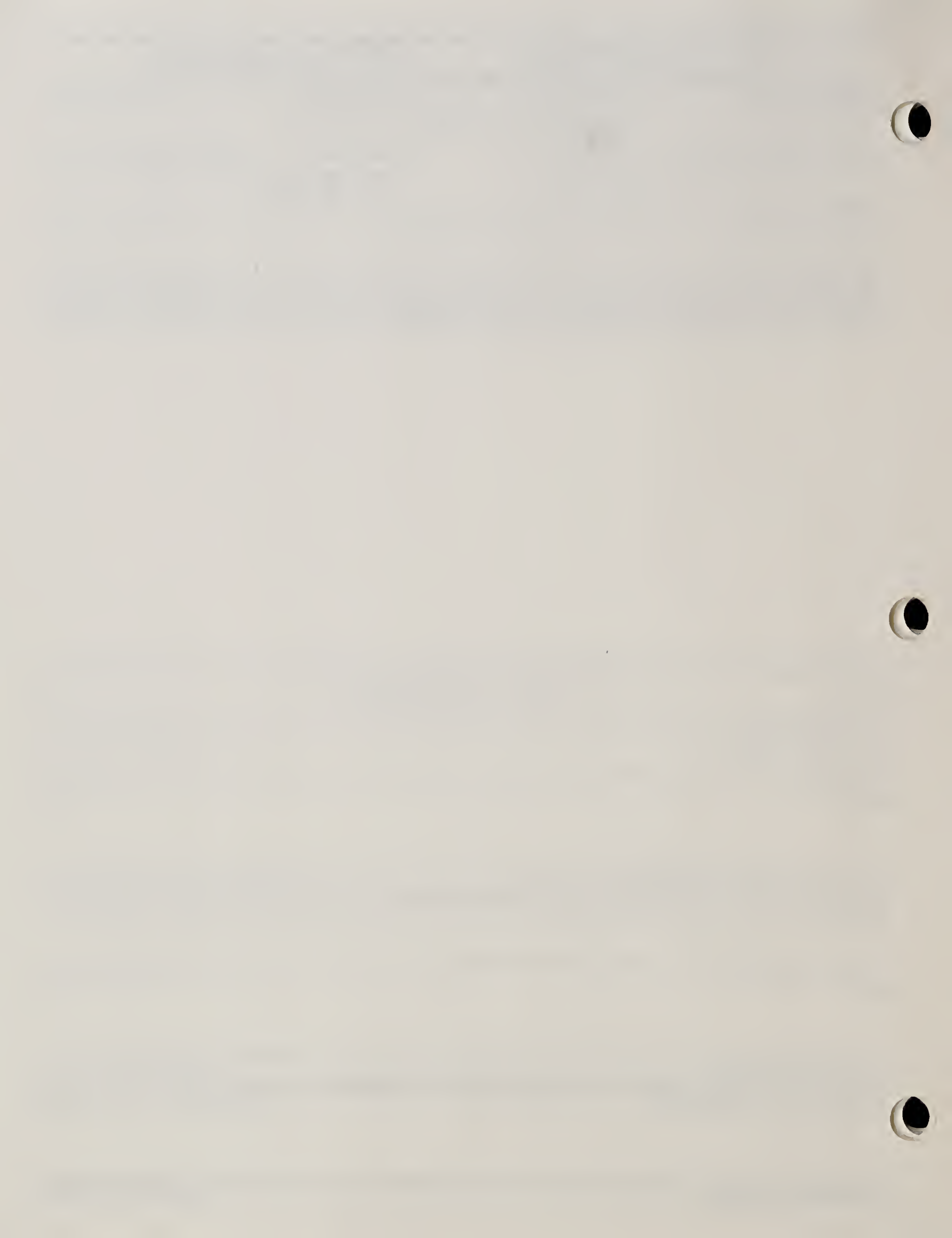
Requires student to have access to a filmstrip projector or viewer and an audio cassette player.

TRAVEL INFORMATION

N/A

APPLICATION PROCEDURES

Use FSIS Form 4410-6, Continuing Education Program Application. Supervisory approval is not required.



## Management Science

Management and supervision are high priority areas which need continuing attention in the Agency. The complexity and changing nature of the work environment and the emphasis on increased productivity present increasing problems for managers and supervisors. These managers and supervisors need to gain and maintain skills in managing people and other resources. This continuing education program will provide opportunities for Agency managers and supervisors to gain the competency needed to successfully manage people and other resources.

### Areas of Study

Individual and Group Behavior  
Communication Process in Management  
Personnel Staffing, Classification and Organization  
Performance Appraisal and Awards  
Employee Conduct and Discipline  
Training and Employee Development  
Equal Employment Opportunity  
Labor Management Relations  
Administrative Procedures.



LISTING OF CONTINUING EDUCATION ACTIVITIES

COURSE TITLE  
Readings for  
Self-Motivation

PROGRAM OF STUDY

AREA OF STUDY

COURSE NUMBER

Management Science

Individual and  
Group Behavior

40-01-1-001

WHO TO CONTACT:

Mr. Ron Gurley

PHONE NUMBER

FTS or Commercial  
(202) 447-3614

WHEN TO APPLY

ADDRESS OF CONTACT

USDA, FSIS, PD, EDSB, Room 3447 South Building  
14th and Independence Ave., S.W., Washington, D.C. 20250

TRAINING DESCRIPTION

These are selected readings from the Employee Development Executive Resource Library. The following may be selected either one at a time or as a set depending upon availability. If you know of other titles you would like to see listed, please let the contact person know and we will try to obtain it for you. Many of these books may also be available at your local library.

1. Born to Win by Muriel James and Dorothy Jungeward
2. Motivation and Personality by Abraham H. Maslow

TRAINING DATES

N/A

LENGTH OF TIME REQUIRED

at own pace

TRAINING LOCATION

Home Study

PREREQUISITES

None

BOOKS/SUPPLIES NEEDED OR PROVIDED

Books provided on loan from the FSIS Executive Resource Library

TRAVEL INFORMATION

N/A

APPLICATION PROCEDURES

Use FSIS Form 4410-6, Continuing Education Program Application. Submit directly to Contact listed above. No supervisory or high level approval required.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE		COURSE TITLE	
LISTING OF CONTINUING EDUCATION ACTIVITIES		Films on Self-Motivation	
PROGRAM OF STUDY	AREA OF STUDY	COURSE NUMBER	
Management Science	Individual and Group Behavior	40-01-1-002	
WHO TO CONTACT:		PHONE NUMBER	WHEN TO APPLY
Mr. Ron Gurley		FTS or Commercial (202) 447-3614	
ADDRESS OF CONTACT			
USDA, FSIS, PD, EDSB, Room 3447 South Building 14th and Independence Ave., S.W., Washington, D.C. 20250			

TRAINING DESCRIPTION

These are selected Films from the Employee Development Executive Resource Library. The following may be selected either one at a time or as a set depending upon availability. If you know of other titles you would like to see listed, please let the contact person know and we will try to obtain it for you. All films are 16mm, in color with sound.

1. Transactional Analysis
2. The Secret Sharer
3. This Thing Called Change

TRAINING DATES	LENGTH OF TIME REQUIRED
N/A	at own pace

TRAINING LOCATION  
Home Study

PREREQUISITES  
None

BOOKS/SUPPLIES NEEDED OR PROVIDED  
You will need a 16 mm Film Projector with Sound.

TRAVEL INFORMATION  
N/A

APPLICATION PROCEDURES  
Use FSIS Form 4410-6, Continuing Education Program Application. Submit directly to Contact listed above. No supervisory or high level approval required.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE <b>LISTING OF CONTINUING EDUCATION ACTIVITIES</b>		COURSE TITLE Practical English and the Command of Words	
PROGRAM OF STUDY	AREA OF STUDY	COURSE NUMBER	
Management Science	Communications	40-02-1-001	
WHO TO CONTACT:		PHONE NUMBER	WHEN TO APPLY
Mr. Ron Gurley		FTS or Commercial (202) 447-3614	
ADDRESS OF CONTACT			
USDA, FSIS, PD, EDSB, Room 3447 South Building 14th and Independence Ave., S.W., Washington, D.C. 20250			
TRAINING DESCRIPTION			

The ability to communicate in clear, correct language—fluently, effectively, and confidently—is an essential personal asset.

This personal development program is based on a new approach to instruction that gets to the heart of everyday language problems—including choice and proper use of words, pronunciation, spelling, grammar, and punctuation. The material is easy to read, understand, and stimulating. There are no classes to attend, no written assignments, no dry difficult texts. Instead, you advance at your own pace through fifty-two brief and lively lessons. Periodic pretests and quarterly tests help you chart your progress.

TRAINING DATES	LENGTH OF TIME REQUIRED
N/A	6 months

TRAINING LOCATION
Home Study

PREREQUISITES
None

BOOKS/SUPPLIES NEEDED OR PROVIDED
All provided including a New Webster's Dictionary of the English Language that successful students may keep.

TRAVEL INFORMATION
N/A

APPLICATION PROCEDURES
Use FSIS Form 4410-6, Continuing Education Program Application. Submit directly to Contact listed above. No supervisory or high level approval required.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE <b>LISTING OF CONTINUING EDUCATION ACTIVITIES</b>		COURSE TITLE Readings about Management	
PROGRAM OF STUDY Management Science	AREA OF STUDY Communications Process in Mgmt	COURSE NUMBER 40-02-1-002	
WHO TO CONTACT: Mr. Ron Gurley		PHONE NUMBER FTS or Commercial (202) 447-3614	WHEN TO APPLY
ADDRESS OF CONTACT USDA, FSIS, PD, EDSB, Room 3447 South Building 14th and Independence Ave., S.W., Washington, D.C. 20250			

TRAINING DESCRIPTION

These are selected readings from the Employee Development Executive Resource Library. The following may be selected either one at a time or as a set depending upon availability. If you know of other titles you would like to see listed, please let the contact person know and we will try to obtain it for you. Many of these books may also be available at your local library.

1. Zero Based Budgeting by Peter Pyhr
2. Theories of Management by Raymond E. Miles
3. Management by Objectives and Results by George Morrissey
4. Management—the Art of Working with People by Donald C. Mosely
5. Managing in Time of Radical Change by John J. Fendrock
6. Planagement: Moving Concept into Reality by Robert Randolpy
7. Managerial Psychology by Harold Leavitt
8. The Industrial Environment; Evaluation and Control by Mary Amdur
9. Goals Analysis by Robert F. Mager

TRAINING DATES N/A	LENGTH OF TIME REQUIRED at own pace
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TRAINING LOCATION  
Home Study

PREREQUISITES  
None

BOOKS/SUPPLIES NEEDED OR PROVIDED  
Books provided on loan from the FSIS Executive Resource Library

TRAVEL INFORMATION  
N/A

APPLICATION PROCEDURES  
Use FSIS Form 4410-6, Continuing Education Program Application. Submit directly to Contact listed above. No supervisory or high level approval required.



LISTING OF CONTINUING EDUCATION ACTIVITIES

COURSE TITLE

Readings on  
Supervision I

PROGRAM OF STUDY

Management Science

AREA OF STUDY

Communications  
Process in Mgmt

COURSE NUMBER

40-02-1-003

WHO TO CONTACT:

Mr. Ron Gurley

PHONE NUMBER

FIS or Commercial  
(202) 447-3614

WHEN TO APPLY

ADDRESS OF CONTACT

USDA, FSIS, PD, EDSB, Room 3447 South Building  
14th and Independence Ave., S.W., Washington, D.C. 20250

TRAINING DESCRIPTION

These are selected readings from the Employee Development Executive Resource Library. The following may be selected either one at a time or as a set depending upon availability. If you know of other titles you would like to see listed, please let the contact person know and we will try to obtain it for you. Many of these books may also be available at your local library.

1. Unobtrusive Measures by E. J. Webb
2. Work and the Nature of Man by Frederick Herzberg
3. Classics of Personnel Management by Thomas H. Patten, Jr.
4. The Human Side of Enterprize by Douglas McGregor
5. Making Management Human by Alfred J. Marrow
6. New Ways of Managing Conflict by Rensis Likert
7. New Perspectives in Job Enrichment by John R. Maher
8. Management Minded Supervision by Bradford E. Miles

TRAINING DATES

N/A

LENGTH OF TIME REQUIRED

at own pace

TRAINING LOCATION

Home Study

PREREQUISITES

None

BOOKS/SUPPLIES NEEDED OR PROVIDED

Books provided on loan from the FSIS Executive Resource Library

TRAVEL INFORMATION

N/A

APPLICATION PROCEDURES

Use FSIS Form 4410-6, Continuing Education Program Application. Submit directly to Contact listed above. No supervisory or high level approval required.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE		COURSE TITLE	
LISTING OF CONTINUING EDUCATION ACTIVITIES		Readings on Supervision II	
PROGRAM OF STUDY	AREA OF STUDY	COURSE NUMBER	
Management Science	Communications Process in Mgmt	40-02-1-004	
WHO TO CONTACT:		PHONE NUMBER	WHEN TO APPLY
Mr. Ron Gurley		FTS or Commercial (202) 447-3614	
ADDRESS OF CONTACT			
USDA, FSIS, PD, EDSB, Room 3447 South Building 14th and Independence Ave., S.W., Washington, D.C. 20250			

TRAINING DESCRIPTION

These are selected readings from the Employee Development Executive Resource Library. The following may be selected either one at a time or as a set depending upon availability. If you know of other titles you would like to see listed, please let the contact person know and we will try to obtain it for you. Many of these books may also be available at your local library.

1. The Supervisor as Instructor by Martin M. Boardwell
2. The Principles of Scientific Management by Fredrick Winslow Taylor
3. Personnel Selection and Placement by Marvin D. Dunnette
4. Analyzing Performance Problems by Robert F. Manager
5. The Hidden Dimension by Edward T. Hall
6. The Role Play Technique by Maier, Solem and Maier
7. Human Competence by Thomas Gilbert
8. The People Puzzle by Morris Massey
9. The Time Trap by Alec Mackensie

TRAINING DATES	LENGTH OF TIME REQUIRED
N/A	at own pace

TRAINING LOCATION  
Home Study

PREREQUISITES  
None

BOOKS/SUPPLIES NEEDED OR PROVIDED  
Books provided on loan from the FSIS Executive Resource Library

TRAVEL INFORMATION  
N/A

APPLICATION PROCEDURES  
Use FSIS Form 4410-6, Continuing Education Program Application. Submit directly to Contact listed above. No supervisory or high level approval required.

LISTING OF CONTINUING EDUCATION ACTIVITIES

COURSE TITLE

Readings on the  
Leadership Arts

PROGRAM OF STUDY

AREA OF STUDY

COURSE NUMBER

Management Science

Communications  
Process in Mgmt

40-02-1-005

WHO TO CONTACT:

Mr. Ron Gurley

PHONE NUMBER

FIS or Commercial  
(202) 447-3614

WHEN TO APPLY

ADDRESS OF CONTACT

USDA, FSIS, PD, EDSB, Room 3447 South Building  
14th and Independence Ave., S.W., Washington, D.C. 20250

TRAINING DESCRIPTION

These are selected readings from the Employee Development Executive Resource Library. The following may be selected either one at a time or as a set depending upon availability. If you know of other titles you would like to see listed, please let the contact person know and we will try to obtain it for you. Many of these books may also be available at your local library.

1. The Future Executive by Harlan Cleveland
2. Leadership and Effective Management by Fieldler and Chemers
3. Success with People by Willard I. Zangwill
4. Of Acceptable Risk by William Lowrance
5. Effective Managerial Leadership by James J. Cribbin
6. The OK Boss by Muriel James
7. A Theory of Leadership Effectiveness by Fred E. Fielder
8. Management of Organizational Behavior by Paul Hersey

TRAINING DATES

N/A

LENGTH OF TIME REQUIRED

at own pace

TRAINING LOCATION

Home Study

PREREQUISITES

None

BOOKS/SUPPLIES NEEDED OR PROVIDED

Books provided on loan from the FSIS Executive Resource Library

TRAVEL INFORMATION

N/A

APPLICATION PROCEDURES

Use FSIS Form 4410-6, Continuing Education Program Application. Submit directly to Contact listed above. No supervisory or high level approval required.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE		COURSE TITLE	
LISTING OF CONTINUING EDUCATION ACTIVITIES		Readings about Speaking	
PROGRAM OF STUDY	AREA OF STUDY	COURSE NUMBER	
Management Science	Communications Process in Mgmt	40-02-1-006	
WHO TO CONTACT:		PHONE NUMBER	WHEN TO APPLY
Mr. Ron Gurley		FTS or Commercial (202) 447-3614	
ADDRESS OF CONTACT			
USDA, FSIS, PD, EDSB, Room 3447 South Building 14th and Independence Ave., S.W., Washington, D.C. 20250			

TRAINING DESCRIPTION

These are selected readings from the Employee Development Executive Resource Library. The following may be selected either one at a time or as a set depending upon availability. If you know of other titles you would like to see listed, please let the contact person know and we will try to obtain it for you. Many of these books may also be available at your local library.

1. Discussion in Small Groups by David Potter
2. Effective Speaking by Dorothy Carnegie
3. Speaking Up by Janet Stone and Jane Bochner
4. What Do You Say After You Say Hello by Eric Berne, MD
5. How to Talk to People by Irving J. Lee
6. Presentational Speaking for Business by William S. Howell
7. Stand Up, Speak Out, Talk Back by Robert E. Alberit

TRAINING DATES	LENGTH OF TIME REQUIRED
N/A	at own pace

TRAINING LOCATION
Home Study

PREREQUISITES
None

BOOKS/SUPPLIES NEEDED OR PROVIDED
Books provided on loan from the FSIS Executive Resource Library

TRAVEL INFORMATION
N/A

APPLICATION PROCEDURES
Use FSIS Form 4410-6, Continuing Education Program Application. Submit directly to Contact listed above. No supervisory or high level approval required.

LISTING OF CONTINUING EDUCATION ACTIVITIES

COURSE TITLE

Readings on  
 Interpersonal Relations

PROGRAM OF STUDY

Management Science

AREA OF STUDY

Communications  
 Process in Mgmt

COURSE NUMBER

40-02-1-007

WHO TO CONTACT:

Mr. Ron Gurley

PHONE NUMBER

FIS or Commercial  
 (202) 447-3614

WHEN TO APPLY

ADDRESS OF CONTACT

USDA, FSIS, PD, EDSB, Room 3447 South Building  
 14th and Independence Ave., S.W., Washington, D.C. 20250

TRAINING DESCRIPTION

These are selected readings from the Employee Development Executive Resource Library. The following may be selected either one at a time or as a set depending upon availability. If you know of other titles you would like to see listed, please let the contact person know and we will try to obtain it for you. Many of these books may also be available at your local library.

1. I'm OK, You're OK by Thomas Harris
2. Group Processes by Joseph Luft
3. In the Country of the Young by John W. Aldridge
4. The Five Great Rules of Selling by Percy H. Whiting
5. Preventing Discrimination Complaints by Richard Peres
6. Managing Intergroup Conflict in Industry by Robert Blake
7. Transactional Analysis on the Job and Communication with Subordinates by Charles Albano and Thomasine Rendero

TRAINING DATES

N/A

LENGTH OF TIME REQUIRED

at own pace

TRAINING LOCATION

Home Study

PREREQUISITES

None

BOOKS/SUPPLIES NEEDED OR PROVIDED

Books provided on loan from the FSIS Executive Resource Library

TRAVEL INFORMATION

N/A

APPLICATION PROCEDURES

Use FSIS Form 4410-6, Continuing Education Program Application. Submit directly to Contact listed above. No supervisory or high level approval required.

LISTING OF CONTINUING EDUCATION ACTIVITIES

COURSE TITLE

Readings about  
Writing

PROGRAM OF STUDY

Management Science

AREA OF STUDY

Communications  
Process in Mgmt

COURSE NUMBER

40-02-1-008

WHO TO CONTACT:

Mr. Ron Gurley

PHONE NUMBER

FTS or Commercial  
(202) 447-3614

WHEN TO APPLY

ADDRESS OF CONTACT

USDA, FSIS, PD, EDSB, Room 3447 South Building  
14th and Independence Ave., S.W., Washington, D.C. 20250

TRAINING DESCRIPTION

These are selected readings from the Employee Development Executive Resource Library. The following may be selected either one at a time or as a set depending upon availability. If you know of other titles you would like to see listed, please let the contact person know and we will try to obtain it for you. Many of these books may also be available at your local library.

1. Clear Writing by Marilyn B. Gilbert

TRAINING DATES

N/A

LENGTH OF TIME REQUIRED

at own pace

TRAINING LOCATION

Home Study

PREREQUISITES

None

BOOKS/SUPPLIES NEEDED OR PROVIDED

Books provided on loan from the FSIS Executive Resource Library

TRAVEL INFORMATION

N/A

APPLICATION PROCEDURES

Use FSIS Form 4410-6, Continuing Education Program Application. Submit directly to Contact listed above. No supervisory or high level approval required.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE <b>LISTING OF CONTINUING EDUCATION ACTIVITIES</b>		COURSE TITLE Films on Management	
PROGRAM OF STUDY Management Science	AREA OF STUDY Individual and Group Behavior	COURSE NUMBER 40-01-1-009	
WHO TO CONTACT: Mr. Ron Gurley		PHONE NUMBER FTS or Commercial (202) 447-3614	WHEN TO APPLY
ADDRESS OF CONTACT USDA, FSIS, PD, EDSB, Room 3447 South Building 14th and Independence Ave., S.W., Washington, D.C. 20250			

TRAINING DESCRIPTION

These are selected Films from the Employee Development Executive Resource Library. The following may be selected either one at a time or as a set depending upon availability. If you know of other titles you would like to see listed, please let the contact person know and we will try to obtain it for you. All films are 16mm, in color with sound.

1. The ABC's of Decision Making
2. The Effective Uses of Power
3. The Modern Meaning of Efficiency
4. The ABC Man: Manager in Mid-Career
5. How to Fail at Managing Without Really Trying
6. Pygmalion Effect- Self Fulfilling Prophecy
7. Changing Attitudes Through Communications

TRAINING DATES N/A	LENGTH OF TIME REQUIRED at own pace
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TRAINING LOCATION

Home Study

PREREQUISITES

None

BOOKS/SUPPLIES NEEDED OR PROVIDED

You will need a 16 mm Film Projector with Sound.

TRAVEL INFORMATION

N/A

APPLICATION PROCEDURES

Use FSIS Form 4410-6, Continuing Education Program Application. Submit directly to Contact listed above. No supervisory or high level approval required.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE <b>LISTING OF CONTINUING EDUCATION ACTIVITIES</b>		COURSE TITLE Films on Writing	
PROGRAM OF STUDY Management Science	AREA OF STUDY Individual and Group Behavior	COURSE NUMBER 40-02-1-010	
WHO TO CONTACT: Mr. Ron Gurley		PHONE NUMBER FTS or Commercial (202) 447-3614	WHEN TO APPLY
ADDRESS OF CONTACT USDA, FSIS, PD, EDSB, Room 3447 South Building 14th and Independence Ave., S.W., Washington, D.C. 20250			

TRAINING DESCRIPTION

These are selected Films from the Employee Development Executive Resource Library. The following may be selected either one at a time or as a set depending upon availability. If you know of other titles you would like to see listed, please let the contact person know and we will try to obtain it for you. All films are 16mm, in color with sound.

1. Letterwriting at Work

TRAINING DATES N/A	LENGTH OF TIME REQUIRED at own pace
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TRAINING LOCATION  
Home Study

PREREQUISITES  
None

BOOKS/SUPPLIES NEEDED OR PROVIDED  
You will need a 16 mm Film Projector with Sound.

TRAVEL INFORMATION  
N/A

APPLICATION PROCEDURES  
Use FSIS Form 4410-6, Continuing Education Program Application. Submit directly to Contact listed above. No supervisory or high level approval required.



U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE		COURSE TITLE	
LISTING OF CONTINUING EDUCATION ACTIVITIES		Films on Supervision	
PROGRAM OF STUDY	AREA OF STUDY	COURSE NUMBER	
Management Science	Individual and Group Behavior	40-02-1-011	
WHO TO CONTACT:		PHONE NUMBER	WHEN TO APPLY
Mr. Ron Gurley		FIS or Commercial (202) 447-3614	
ADDRESS OF CONTACT			
USDA, FSIS, PD, EDSB, Room 3447 South Building 14th and Independence Ave., S.W., Washington, D.C. 20250			
TRAINING DESCRIPTION			

These are selected Films from the Employee Development Executive Resource Library. The following may be selected either one at a time or as a set depending upon availability. If you know of other titles you would like to see listed, please let the contact person know and we will try to obtain it for you. All films are 16mm, in color with sound.

1. The Power of Positive Reinforcement
2. KITA, or What have You Done for Me Lately?
3. Building a Climate for Individual Growth
4. Motivation Through Job Enrichment
5. The Effective Uses of Power and Authority
6. That's Not My Job
7. The Motivation to Work Series

TRAINING DATES	LENGTH OF TIME REQUIRED
N/A	at own pace

TRAINING LOCATION
Home Study

PREREQUISITES
None

BOOKS/SUPPLIES NEEDED OR PROVIDED
You will need a 16 mm Film Projector with Sound.

TRAVEL INFORMATION
N/A

APPLICATION PROCEDURES
Use FSIS Form 4410-6, Continuing Education Program Application. Submit directly to Contact listed above. No supervisory or high level approval required.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE <b>LISTING OF CONTINUING EDUCATION ACTIVITIES</b>		COURSE TITLE Reading about Organizations	
PROGRAM OF STUDY Management Science	AREA OF STUDY Personnel Staff, Class, Organization	COURSE NUMBER 40-03-1-001	
WHO TO CONTACT: Mr. Ron Gurley		PHONE NUMBER FTS or Commercial (202) 447-3614	WHEN TO APPLY
ADDRESS OF CONTACT USDA, FSIS, PD, EDSB, Room 3447 South Building 14th and Independence Ave., S.W., Washington, D.C. 20250			

TRAINING DESCRIPTION

These are selected readings from the Employee Development Executive Resource Library. The following may be selected either one at a time or as a set depending upon availability. If you know of other titles you would like to see listed, please let the contact person know and we will try to obtain it for you. Many of these books may also be available at your local library.

1. The Unseen Revolution by Peter F. Drucker
2. Organizational Renewal by Gordon L. Kippitt
3. The Government Manual by Government Services Administration(GSA)
4. The Path of Least Resistance by Ken Hultman
5. Performance in Organizations by L.L. Cummings
6. Up the Organization by Robert Townsend
7. The Organizational Man by William H. Whyter. Jr.
8. Strategies of Organizational Development by Richard Bechard

TRAINING DATES N/A	LENGTH OF TIME REQUIRED at own pace
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TRAINING LOCATION  
Home Study

PREREQUISITES  
None

BOOKS/SUPPLIES NEEDED OR PROVIDED  
Books provided on loan from the FSIS Executive Resource Library

TRAVEL INFORMATION  
N/A

APPLICATION PROCEDURES  
Use FSIS Form 4410-6, Continuing Education Program Application. Submit directly to Contact listed above. No supervisory or high level approval required.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE		COURSE TITLE	
LISTING OF CONTINUING EDUCATION ACTIVITIES		Reading about Career Development	
PROGRAM OF STUDY	AREA OF STUDY	COURSE NUMBER	
Management Science	Training and Employee Develop	40-06-1-001	
WHO TO CONTACT:		PHONE NUMBER	WHEN TO APPLY
Mr. Ron Gurley		FTS or Commercial (202) 447-3614	
ADDRESS OF CONTACT			
USDA, FSIS, PD, EDSB, Room 3447 South Building 14th and Independence Ave., S.W., Washington, D.C. 20250			

TRAINING DESCRIPTION

These are selected readings from the Employee Development Executive Resource Library. The following may be selected either one at a time or as a set depending upon availability. If you know of other titles you would like to see listed, please let the contact person know and we will try to obtain it for you. Many of these books may also be available at your local library.

1. Theories of Career Development by Samuel Osipow
2. Life Work Planning by Arthur G. Kirn, M. O. Kirn
3. Orientation and Conflict in Careers by Abraham Zaleznik
4. Self-Directed Change for the Mid-Career Manager by Robert Pears
5. Up the Organization by Robert Townsend
6. Making Vocational Choices: Theory of Careers by John Holland
7. Job Hunting Secrets and Tactics by Kirby W. Stanat
8. Strategies of Organizational Development by Richard Bechard

TRAINING DATES	LENGTH OF TIME REQUIRED
N/A	at own pace

TRAINING LOCATION  
Home Study

PREREQUISITES  
None

BOOKS/SUPPLIES NEEDED OR PROVIDED  
Books provided on loan from the FSIS Executive Resource Library

TRAVEL INFORMATION  
N/A

APPLICATION PROCEDURES  
Use FSIS Form 4410-6, Continuing Education Program Application. Submit directly to Contact listed above. No supervisory or high level approval required.

LISTING OF CONTINUING EDUCATION ACTIVITIES

COURSE TITLE

National  
Agricultural Library

PROGRAM OF STUDY

Management Science

AREA OF STUDY

Training and  
Employee Develop

COURSE NUMBER

40-06-1-002

WHO TO CONTACT:

Mr. Ron Gurley

PHONE NUMBER

FTS or Commercial  
(202) 447-3614

WHEN TO APPLY

ADDRESS OF CONTACT

USDA, FSIS, PD, EDSB, Room 3447 South Building  
14th and Independence Ave., S.W., Washington, D.C. 20250

TRAINING DESCRIPTION

The services of the National Agricultural Library are available to all USDA employees regardless of duty location. This also includes the products of the Technical Information Systems. Books and other publications are lent in response to job related requests. The collections consist of books, journals, and other materials. The subjects range from such topics as technical agricultural, farming, veterinary science, entomology, botany, chemistry, soil science, food and nutrition, agricultural marketing, rural sociology, economics, management, law and statutes related to agriculture.

TRAINING DATES

N/A

LENGTH OF TIME REQUIRED

at own pace

TRAINING LOCATION

Home Study

PREREQUISITES

None

BOOKS/SUPPLIES NEEDED OR PROVIDED

All materials are provided on loan from the National  
Agricultural Library.

TRAVEL INFORMATION

N/A

APPLICATION PROCEDURES

Apply directly to the National Agricultural Library to Information  
Services on (301) 344-3778 above. No supervisory or high level approval required.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE <b>LISTING OF CONTINUING EDUCATION ACTIVITIES</b>		COURSE TITLE Career Development For Women I & II	
PROGRAM OF STUDY	AREA OF STUDY	COURSE NUMBER	
Management Science	Training and Employee Develop	40-06-3-001	
WHO TO CONTACT:		PHONE NUMBER	WHEN TO APPLY
Mr. Ron Gurley		FTS or Commercial (202) 447-3614	Spring
ADDRESS OF CONTACT			
USDA, FSIS, PD, EDSB, Room 3447 South Building 14th and Independence Ave., S.W., Washington, D.C. 20250			
TRAINING DESCRIPTION			

FSIS has a significant population of women who have the potential for higher level positions throughout the Agency. This program is designed to provide the opportunity for women to gain the skills and knowledge required for career development. The program was created to meet not only the objectives of the FSIS Affirmative Action Plan but to demonstrate management's commitment to raise the status of women in the Agency.

Look for the complete Announcement in the Spring.

TRAINING DATES	LENGTH OF TIME REQUIRED
Various	one year

TRAINING LOCATION
Various/Headquarters Trip for GS-5 through GS-8 Participants.

PREREQUISITES
GS-5 through GS-12 Employees

BOOKS/SUPPLIES NEEDED OR PROVIDED

TRAVEL INFORMATION

APPLICATION PROCEDURES
Refer to procedures provided in the Announcement.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE		COURSE TITLE	
LISTING OF CONTINUING EDUCATION ACTIVITIES		Advanced Career Training in MPI	
PROGRAM OF STUDY	AREA OF STUDY	COURSE NUMBER	
Management Science	Training and Employee Develop	40-06-3-002	
WHO TO CONTACT:		PHONE NUMBER	WHEN TO APPLY
Mr. Ron Gurley		FTS or Commercial (202) 447-3614	Summer
ADDRESS OF CONTACT			
USDA, FSIS, PD, EDSB, Room 3447 South Building 14th and Independence Ave., S.W., Washington, D.C. 20250			

TRAINING DESCRIPTION

MPI has established an ongoing employee development program for the purpose of enhancing the skills and abilities of individuals having career aspirations in advanced meat and poultry processing operations. The training program consists of a combination of college residency work, agency training, on-the-job training and home study work.

Look for the complete Announcement in the Summer.

TRAINING DATES	LENGTH OF TIME REQUIRED
Various	12 months

TRAINING LOCATION  
Plainfield, VT and Tuskegee Institute, Alabama

PREREQUISITES  
All GS-9 through GS-11 MPIO field employees with at least one year of experience at the GS-9 level.

BOOKS/SUPPLIES NEEDED OR PROVIDED

TRAVEL INFORMATION

APPLICATION PROCEDURES

Refer to procedures provided in the Announcement.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE <b>LISTING OF CONTINUING EDUCATION ACTIVITIES</b>		COURSE TITLE Executive Staff Officer Program	
PROGRAM OF STUDY Management Science	AREA OF STUDY Training and Employee Develop	COURSE NUMBER 40-06-3-003	
WHO TO CONTACT: Mr. Ron Gurley		PHONE NUMBER FTS or Commercial (202) 447-3614	WHEN TO APPLY Summer
ADDRESS OF CONTACT USDA, FSIS, PD, EDSB, Room 3447 South Building 14th and Independence Ave., S.W., Washington, D.C. 20250			

**TRAINING DESCRIPTION**

Currently there are over 300 people serving in staff officer positions in FSIS. In most cases these people were recruited from field line positions where they gained a wealth of program experience. Staff officers however require a different set of skills required to successfully carry out their responsibilities. The goals of the Staff Officer Program is to provide training in the skills and knowledge required for good staff work.

Look for the complete Announcement in the Summer.

TRAINING DATES Various	LENGTH OF TIME REQUIRED 12 months
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TRAINING LOCATION  
 Various

PREREQUISITES  
 All GS-9 through GS-14 employees who occupy staff positions.

BOOKS/SUPPLIES NEEDED OR PROVIDED

TRAVEL INFORMATION

APPLICATION PROCEDURES  
 Refer to procedures provided in the Announcement.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE <b>LISTING OF CONTINUING EDUCATION ACTIVITIES</b>		COURSE TITLE Executive Managerial Development Program	
PROGRAM OF STUDY Management Science	AREA OF STUDY Training and Employee Develop	COURSE NUMBER 40-06-3-004	
WHO TO CONTACT: Mr. Ron Gurley		PHONE NUMBER FTS or Commercial (202) 447-3614	WHEN TO APPLY Summer
ADDRESS OF CONTACT USDA, FSIS, PD, EDSB, Room 3447 South Building 14th and Independence Ave., S.W., Washington, D.C. 20250			

TRAINING DESCRIPTION

The role of the federal manager is a unique challenge. The skills, knowledges and abilities required for executive level positions must be developed and sharpened in order to meet the complexities of managerial and executive environments. This development program is designed to provide exposure to the theories of management and leadership and culminates in an eighteen month individual development plan designed for independent study.

Look for the complete Announcement in the Summer.

TRAINING DATES Various	LENGTH OF TIME REQUIRED 2 and 1/2 years
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TRAINING LOCATION Various
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PREREQUISITES All GS-13 through GS-14 employees.
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BOOKS/SUPPLIES NEEDED OR PROVIDED
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TRAVEL INFORMATION
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APPLICATION PROCEDURES Refer to procedures provided in the Announcement.
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U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE		COURSE TITLE	
LISTING OF CONTINUING EDUCATION ACTIVITIES		Career Development for MPI Inspectors	
PROGRAM OF STUDY	AREA OF STUDY	COURSE NUMBER	
Management Science	Training and Employee Develop	40-06-3-005	
WHO TO CONTACT:		PHONE NUMBER	WHEN TO APPLY
Mr. Ron Gurley		FIS or Commercial (202) 447-3614	continuously
ADDRESS OF CONTACT			
USDA, FSIS, PD, EDSB, Room 3447 South Building 14th and Independence Ave., S.W., Washington, D.C. 20250			
TRAINING DESCRIPTION			

This program is available for all MPI Food Inspectors. It consists of 89 lessons plus 20 hours of a personal tutor who will work with the participant. The training staff of the MPI Program Training Division at Denton, Texas and the Training Staff at the Ft. Worth Training Center reviewed these lessons and incorporated the skills required to perform in TQC assignments. Anyone completing the program will have the basic skills to handle the material presented at the Ft. Worth TQC classes. The studies take an average of six months. Meetings are set up on weekends where employees receive an orientation and information on materials and linking up with a tutor. Individual testing also is used to determine where the participant should begin. The materials covers such topics as math, reading, problem solving, history, chemistry, physics and others. Successful completion also prepares the student to take the GED examination for high school equivalency certification.

TRAINING DATES	LENGTH OF TIME REQUIRED
open	six months
TRAINING LOCATION	
Home study plus local tutor	
PREREQUISITES	
none	
BOOKS/SUPPLIES NEEDED OR PROVIDED	
TRAVEL INFORMATION	
APPLICATION PROCEDURES	
Send Speed Memo or call contact	



## Quality Systems

The function of quality assurance/quality control as a management tool to assure compliance with Federal meat and poultry inspection laws has elevated the quality discipline to high Agency priority. The quality discipline interacts with all Agency programs which provide confidence through verifications, audits and evaluations of products or services. Development and maintenance of professional competence in quality systems is essential to meet the challenge and expectations of increased efficiency, effectiveness, and productivity.

### Areas of Study

- Concepts of Quality
- Economics of Quality
- Vendor Quality Control
- Reliability and Maintainability
- Quality Planning Management
- Statistical Quality Control
- Quality Improvement
- Quality and the Law
- Quality Engineering



U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE <b>LISTING OF CONTINUING EDUCATION ACTIVITIES</b>		COURSE TITLE Selected Textbook Readings in Quality Systems	
PROGRAM OF STUDY Quality Systems	AREA OF STUDY Concepts of Quality	COURSE NUMBER 50-01-1-001	
WHO TO CONTACT: B. F. Dennis		PHONE NUMBER 202-447-3840 FTS or Commercial	WHEN TO APPLY
ADDRESS OF CONTACT USDA/FSIS/MPITS, Processed Products, Room 2159, South Building 14th & Independence Ave., S.W., Washington, D.C. 20250			

TRAINING DESCRIPTION

This self-study course provides selected textbook readings in Quality Systems that will enable the student to develop an understanding of the concepts of quality.

Guide to Quality Control, Ishikawa. New book presents quality-related material in a way that makes it easily understandable. Basic math skills. Good first course in quality control.

Statistical Sampling Principles, Ockerman, 1977. Statistical QC procedures oriented toward laboratory analysis of meat products. Algebra skills. Many examples.

Quality is Free, Crosby. How to manage quality so that it becomes a source of profit for business. Doing things right the first time. No math skills.

Consumer Product Safety, U.S. Department of Commerce, Office of Consumer Affairs, 1981. Responsive business approaches to consumer needs. Product liability law. Checklists. Pamphlet.

TRAINING DATES N/A	LENGTH OF TIME REQUIRED Self-paced. A return date will be specified upon registration.
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TRAINING LOCATION

Home Study

PREREQUISITES

Basic and advanced math skills and a working knowledge of algebra is required for some texts. (See each text description.)

BOOKS/SUPPLIES NEEDED OR PROVIDED

Books are on a loan basis from the Quality Systems C.E. Library.

TRAVEL INFORMATION

N/A

APPLICATION PROCEDURES

Use FSIS Form 4410-6, Continuing Education Program Application

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE <b>LISTING OF CONTINUING EDUCATION ACTIVITIES</b>		COURSE TITLE Selected Textbook Readings in Quality Systems (cont'd)	
PROGRAM OF STUDY Quality Systems	AREA OF STUDY Concepts of Quality	COURSE NUMBER 50-01-1-001	
WHO TO CONTACT: B. F. Dennis		PHONE NUMBER 202-447-3840 FTS or Commercial	WHEN TO APPLY
ADDRESS OF CONTACT USDA/FSIS/MPITS, Processed Products, Room 2159, South Building 14th & Independence Ave., S.W., Washington, D.C. 20250			

TRAINING DESCRIPTION

Statistical Quality Control Handbook, Western Electric.

Introduction to statistical quality control, engineering applications, inspection procedures and acceptance sampling. Easily understandable. Basic math skills.

Evaluating Quality Control Systems, Golomski, 1980.

Meat and Poultry Inspector's total quality training manuals used by the Program Training Division, Denton/Ft. Worth, TX. Parts I, II and III. Basic math skills.

Statistical Quality Control, Grant and Leavenworth

Frequently used college and university text. Statistical quality control, Shewhart control charts, acceptance sampling and related topics. Algebra skills.

Total Quality Control, Feigenbaum.

Business quality management, engineering technology of quality control, in-plant applications and education and training. Algebra skills.

Control of Critical Points In Food Processing - A Systems Approach, The Food Processors Institute.

An organized approach to problem solving. The total quality control concept in food processing is presented. Algebra skills.

Quality Control Handbook, Juran.

Comprehensive. Text for CQE exam. Advanced math skills.

Quality Control and Industrial Statistics, Duncan.

"Why" and "how" of statistical quality control. Frequently used reference. Advanced math skills.

Harvard Business Review

Reprints for serious reading. Japanese Management. Quality/Productivity.

Food Technology

Reprints for serious reading. Symposia on Quality Control/Quality Assurance.

Quality Progress

Reprints for serious reading.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE <b>LISTING OF CONTINUING EDUCATION ACTIVITIES</b>		COURSE TITLE Videotaped Lectures on Quality Systems	
PROGRAM OF STUDY Quality Systems	AREA OF STUDY Concepts of Quality	COURSE NUMBER 50-01-1-002	
WHO TO CONTACT: B. F. Dennis		PHONE NUMBER 202-447-3840 FTS or Commercial	WHEN TO APPLY
ADDRESS OF CONTACT USDA/FSIS/MPITS, Processed Products, Room 2159, South Building 14th & Independence Ave., S.W., Washington, D.C. 20250			

**TRAINING DESCRIPTION**

These video tapes will bring outstanding speakers within the quality discipline to the participant and provide a state-of-the-art introduction to the concepts of quality and productivity. The presentors also provide insight into the management aspects or organizing work for quality in the world's marketplace.

- NBC News White Paper: If Japan Can ... Why Can't We? (1 thirty-minute tape)
- Engineering Renewal and Growth (10 thirty-minute tapes, Colorado State University)
- Manufacturing Quality Control Lectures (13 thirty-minute tapes, Colorado State University)
- Quality, Productivity and Competitive Position (14 fifty-minute tapes plus text, 375 pages, with W. Edwards Deming, a world renown Quality Expert from the Massachusetts Institute of Technology, Center for Advanced Engineering Study.)

TRAINING DATES N/A	LENGTH OF TIME REQUIRED Self Paced study. A return date will be specified upon registration.
TRAINING LOCATION Home Study	
PREREQUISITES None	

**BOOKS/SUPPLIES NEEDED OR PROVIDED**

Access to a 3/4 inch tape video cassette player. These machines may be found in local libraries, schools, or other community facilities.

**TRAVEL INFORMATION**

Travel or other expenses accrued by the student when securing a video cassette player will not be reimbursed.

**APPLICATION PROCEDURES**

Use FSIS Form 4410-6, Continuing Education Program Application

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE		COURSE TITLE	
LISTING OF CONTINUING EDUCATION ACTIVITIES		Home Study Courses - Nontutorial	
PROGRAM OF STUDY	AREA OF STUDY	COURSE NUMBER	
Quality Systems	Quality Planning Management	50-05-1-001	
WHO TO CONTACT:		PHONE NUMBER	WHEN TO APPLY
B. F. Dennis		202-447-3840	
ADDRESS OF CONTACT		FIS or Commercial	
USDA/FSIS/MPITS, Processed Products, Room 2159, South Building 14th & Independence Ave., S.W., Washington, D.C. 20250			
TRAINING DESCRIPTION			

This study contains three separate course offerings that deal with the management of Quality from the Juran Institute.

1. Management of Quality Juran Institute. Specially designed course to serve as the basis for in-house training of managers at all levels and in all functions in the management of quality. Manual (508 pages) divided into 22 training modules.
2. Upper Management and Quality, Juran Institute. Course designed to serve as in-house executive training. Fits America's need to have top managers trained in quality-related concepts. Manual (300 pages) follows modular structure. Visual aid package available.
3. Quality Improvement and Cost Reduction, Juran Institute. Extract from "Management of Quality". Projects, organizing, diagnosis, remedy, errors and motivation. Arranged in 6 major topics, modular design and three-ring notebook.

TRAINING DATES	LENGTH OF TIME REQUIRED
N/A	Self Paced study. A return date will be specified upon registration.

TRAINING LOCATION
Home Study

PREREQUISITES
A high school diploma or equivalent will provide the student with the level of understanding to tackle the courses.

BOOKS/SUPPLIES NEEDED OR PROVIDED
Materials provided on loan from the Quality System's C.E. Library. Student will be notified of other visual aid requirements upon registration.

TRAVEL INFORMATION
N/A

APPLICATION PROCEDURES
Use FSIS Form 4410-6, Continuing Education Program Application



LISTING OF CONTINUING EDUCATION ACTIVITIES

COURSE TITLE

Home Study Courses -  
Tutorial

PROGRAM OF STUDY

AREA OF STUDY

COURSE NUMBER

Quality Systems

Quality Planning  
Management

50-05-1-002

WHO TO CONTACT:

B. F. Dennis

PHONE NUMBER

202-447-3840

WHEN TO APPLY

FTS or Commercial

ADDRESS OF CONTACT

USDA/FSIS/MPITS, Processed Products, Room 2159, South Building  
14th & Independence Ave., S.W., Washington, D.C. 20250

TRAINING DESCRIPTION

This training course in Quality Control Management contains 8 lessons with feedback to the student provided by members of the staff at the Thomas Institute. It covers topics ranging from the organization for quality control, handling complaints, warranties, and auditing to problems in personnel management.

TRAINING DATES

N/A

LENGTH OF TIME REQUIRED

Self Paced

TRAINING LOCATION

Home Study

PREREQUISITES

A high school diploma or equivalent will provide the student with the level of understanding to tackle the courses.

BOOKS/SUPPLIES NEEDED OR PROVIDED

Provided by the Thomas Institute upon registration.

TRAVEL INFORMATION

N/A

APPLICATION PROCEDURES

Use FSIS Form 4410-6, Continuing Education Program Application

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE <b>LISTING OF CONTINUING EDUCATION ACTIVITIES</b>		COURSE TITLE Regional Opportunities (Field)	
PROGRAM OF STUDY Quality Systems	AREA OF STUDY Quality Planning Management	COURSE NUMBER 50-05-2-001	
WHO TO CONTACT: B. F. Dennis		PHONE NUMBER 202-447-3840 FTS or Commercial	WHEN TO APPLY
ADDRESS OF CONTACT USDA/FSIS/MPITS, Processed Products, Room 2159, South Building 14th & Independence Ave., S.W., Washington, D.C. 20250			

This is a mobility assignment opportunity that will enable the participant to accompany FSIS-MPIO Regional supervisory personnel to observe the relationships with Plant and Quality Control Inspectors (QCI). Placement opportunities are primarily intra-regional and the length of the assignment is dependent upon conditions at the time of placement. Assignments in most cases will not exceed 5 days.

TRAINING DATES N/A	LENGTH OF TIME REQUIRED 5 days maximum
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TRAINING LOCATION Various intra-Regional locations.
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PREREQUISITES Applicants will be required to complete home-study or formal class work in Quality Systems and a demonstrated strong interest in quality work-related experience will also be considered.
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BOOKS/SUPPLIES NEEDED OR PROVIDED
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TRAVEL INFORMATION All travel and related expenses will be paid by the Continuing Education Program excluding salary.
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APPLICATION PROCEDURES Use FSIS Form 4410-6, Continuing Education Program Application
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U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE <b>LISTING OF CONTINUING EDUCATION ACTIVITIES</b>		COURSE TITLE National Opportunities (Washington, D.C.)	
PROGRAM OF STUDY Quality Systems	AREA OF STUDY Quality Planning Management	COURSE NUMBER 50-05-2-002	
WHO TO CONTACT: B. F. Dennis		PHONE NUMBER 202-447-3840 FTS or Commercial	WHEN TO APPLY
ADDRESS OF CONTACT USDA/FSIS/MPITS, Processed Products, Room 2159, South Building 14th & Independence Ave., S.W., Washington, D.C. 20250			
TRAINING DESCRIPTION			

This is a mobility assignment opportunity that will enable the participant to come to Washington, D.C., and observe FSIS-MPITS administrative personnel during the approval of plant systems, formulation of policy, and management of existing systems. The participant will also visit other governmental agencies that have established quality functions. The placement will be with the Processed Products Inspection Division and is not intended to exceed 5 working days.

TRAINING DATES Upon Arrangement	LENGTH OF TIME REQUIRED 5 days maximum
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TRAINING LOCATION Washington, D.C.
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PREREQUISITES Applicants will be required to complete home-study or formal class work in Quality Systems and a demonstrated strong interest in quality work-related experience will also be considered.
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BOOKS/SUPPLIES NEEDED OR PROVIDED
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TRAVEL INFORMATION All travel and related expenses will be paid by the Continuing Education Program excluding salary.
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APPLICATION PROCEDURES Use FSIS Form 4410-6, Continuing Education Program Application
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U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE <b>LISTING OF CONTINUING EDUCATION ACTIVITIES</b>		COURSE TITLE Home Study Course Nontutorial	
PROGRAM OF STUDY Quality Systems	AREA OF STUDY Statistical Quality Control	COURSE NUMBER 50-06-1-001	
WHO TO CONTACT: B. F. Dennis		PHONE NUMBER 202-447-3840 FTS or Commercial	WHEN TO APPLY
ADDRESS OF CONTACT USDA/FSIS/MPITS, Processed Products, Room 2159, South Building 14th & Independence Ave., S.W., Washington, D.C. 20250			
TRAINING DESCRIPTION			

This course is designed for personnel who have not had prior training in quality control and who may have only a limited math background.

TRAINING DATES N/A	LENGTH OF TIME REQUIRED Self-paced
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TRAINING LOCATION Home Study
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PREREQUISITES None
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BOOKS/SUPPLIES NEEDED OR PROVIDED A three-ring notebook is needed.
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TRAVEL INFORMATION N/A
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APPLICATION PROCEDURES
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Use FSIS Form 4410-6, Continuing Education Program Application

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE		COURSE TITLE	
LISTING OF CONTINUING EDUCATION ACTIVITIES		Home Study Course Tutorial	
PROGRAM OF STUDY	AREA OF STUDY	COURSE NUMBER	
Quality Systems	Statistical Quality Control	50-06-1-002	
WHO TO CONTACT:		PHONE NUMBER	WHEN TO APPLY
B. F. Dennis		202-447-3840	
ADDRESS OF CONTACT		FTS or Commercial	
USDA/FSIS/MPITS, Processed Products, Room 2159, South Building 14th & Independence Ave., S.W., Washington, D.C. 20250			
TRAINING DESCRIPTION			

1. Statistical Quality Control, The Thomas Institute. Content: Statistics, control charts, sampling, and process capability. 17 lessons. Prerequisites: high school diploma or equivalent work experience.
2. Statistics I, The Thomas Institute. Content: descriptive statistics, probability distributions, standard deviation and permutations. Prerequisites: algebra skills.
3. Statistics II, The Thomas Institute. Content: Application of probability, setting specifications, distributions and goodness of fit. 5 lessons. Prerequisites: Statistics I or equivalent.
4. Achieving Results with Statistical Methods, American Society for Quality Control. Content: Unit one, descriptive statistics. Unit two, sampling, testing, estimation. Unit three, control charts, regression, correlation and experimental design. Approximately 30 hours home study each unit. Self-paced. Algebra skills. Nine (9) CEU's awarded.

TRAINING DATES	LENGTH OF TIME REQUIRED
N/A	Self-paced

TRAINING LOCATION
Home Study

PREREQUISITES
Vary according to course and will range from high school diploma (or equivalent work experience), algebra skills, and Statistics I. The course material for specific information.

BOOKS/SUPPLIES NEEDED OR PROVIDED

TRAVEL INFORMATION
N/A

APPLICATION PROCEDURES

Use FSIS Form 4410-6, Continuing Education Program Application

LISTING OF CONTINUING EDUCATION ACTIVITIES

COURSE TITLE

University, College and  
 Continuing Education Courses

PROGRAM OF STUDY	AREA OF STUDY	COURSE NUMBER	
Quality Systems	Statistical Quality Control	50-06-3-001	
WHO TO CONTACT:		PHONE NUMBER	WHEN TO APPLY
B. F. Dennis		202-447-3840	
		FTS or Commercial	

ADDRESS OF CONTACT

USDA/FSIS/MPITS, Processed Products, Room 2159, South Building  
 14th & Independence Ave., S.W., Washington, D.C. 20250

TRAINING DESCRIPTION

UNIVERSITY, COLLEGE, COMMUNITY COLLEGE AND CONTINUING EDUCATION CENTERS: Employee facilitates own placement in quality-related courses at education institution of choice. Admission standards at the institution apply. Specific institutions offer a degree in quality. Usually quality-related courses are catalogued with business, mathematics, engineering or statistics departments, depending upon the institution. Agency shall bear costs of course and reference book. All other costs for transportation, course materials and other similar expenses to be borne by the employee. Prerequisites: Preregistration approval of Agency required for enrollment. Requires travel and attendance on own time. Successful completion required for cost-share.

UNIVERSITY, COLLEGE OR OTHER INSTITUTION OF CHOICE.  
 Specific institutions which offer a degree in quality:

- De Anza College of California, Cupertino, CA
- University of Phoenix, San Jose, CA
- University of San Francisco, San Francisco, CA
- Redlands University, Redlands, CA
- St. Mary's College, Moraga, CA
- Elmhurst College, Elmhurst, IL
- Regis College, Denver, CO

TRAINING DATES	LENGTH OF TIME REQUIRED
Varies	Varies

TRAINING LOCATION
Varies

PREREQUISITES
Preregistration approval of Agency. Successful completion required for cost share. Individual admission standards for desired courses apply.

BOOKS/SUPPLIES NEEDED OR PROVIDED
Varies according to selected courses.

TRAVEL INFORMATION
Travel and attendance on employees own time.

APPLICATION PROCEDURES
Use FSIS Form 4410-6, Continuing Education Program Application

LISTING OF CONTINUING EDUCATION ACTIVITIES

COURSE TITLE

Reference Standards for  
Quality Systems

PROGRAM OF STUDY

Quality Systems

AREA OF STUDY

Quality  
Engineering

COURSE NUMBER

50-09-1-001

WHO TO CONTACT:

B. F. Dennis

PHONE NUMBER

202-447-3840

WHEN TO APPLY

FIS or Commercial

ADDRESS OF CONTACT

USDA/FSIS/MPITS, Processed Products, Room 2159, South Building  
14th & Independence Ave., S.W., Washington, D.C. 20250

TRAINING DESCRIPTION

This home-study course will help the participant to develop an understanding of the standards for quality systems.

TRAINING DATES

N/A

LENGTH OF TIME REQUIRED

Self-paced

TRAINING LOCATION

Home Study

PREREQUISITES

None

BOOKS/SUPPLIES NEEDED OR PROVIDED

TRAVEL INFORMATION

N/A

APPLICATION PROCEDURES

Use FSIS Form 4410-6, Continuing Education Program Application

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE <b>LISTING OF CONTINUING EDUCATION ACTIVITIES</b>		COURSE TITLE Advance Courses	
PROGRAM OF STUDY Quality Systems	AREA OF STUDY Quality Engineering	COURSE NUMBER 50-09-3-001	
WHO TO CONTACT: B. F. Dennis		PHONE NUMBER 202-447-3840 FTS or Commercial	WHEN TO APPLY
ADDRESS OF CONTACT USDA/FSIS/MPITS, Processed Products, Room 2159, South Building 14th & Independence Ave., S.W., Washington, D.C. 20250			

This structured, intensive study course is to prepare participants for the Quality Engineer Examination. The Course will include special tutoring. Upon successful completion of the written examination (up to 8 hours), the certificate of Quality Engineer (QOE) will be conferred by the American Society for Quality Control.

TRAINING DATES Open	LENGTH OF TIME REQUIRED 3-4 weeks, depending upon the profile of the class.
TRAINING LOCATION Selected to best fit the class composition and availability of facilities.	
PREREQUISITES Completion of sufficient advance work to establish a firm interest in quality, willingness to do reading on personal time in preparation for the course, willingness to pursue course under intensive study habits which will probably average six hours of study nightly; and membership in the American Society of Quality Control (ASQC).	
BOOKS/SUPPLIES NEEDED OR PROVIDED	

TRAVEL INFORMATION  
 All travel and related expenses (excluding salary) will be paid by the Continuing Education Program.

APPLICATION PROCEDURES  
 Use FSIS Form 4410-6, Continuing Education Program Application



U.S. DEPARTMENT OF AGRICULTURE  
FOOD SAFETY AND INSPECTION SERVICE  
**LISTING OF CONTINUING EDUCATION ACTIVITIES**

COURSE TITLE  
Short Courses

PROGRAM OF STUDY

AREA OF STUDY

COURSE NUMBER

Quality Systems

Quality  
Engineering

50-09-3-002

WHO TO CONTACT:

B. F. Dennis

PHONE NUMBER

202-447-3840

WHEN TO APPLY

FIS or Commercial

ADDRESS OF CONTACT

USDA/FSIS/MPITS, Processed Products, Room 2159, South Building  
14th & Independence Ave., S.W., Washington, D.C. 20250

TRAINING DESCRIPTION

1. Software Quality Assurance, a four-day course, will cover the philosophy of software quality assurance, methodology, planning, administration and workshop. The course provides an in-depth study of methodology, procedures and administrative functions associated with software QA. The various types of software documentation are discussed and the standards for the review of these documents are covered in detail.
2. Practical Application of Statistics to Quality Control, a three-day course, will cover Step 1, CQE. Topics covered will include probability concepts and application; data collection and analysis; process capability studies; the reality of sampling; and workshops.

TRAINING DATES

To be announced

LENGTH OF TIME REQUIRED

Four days

TRAINING LOCATION

Rutgers University, New Brunswick, N.J.

PREREQUISITES

Completion of sufficient advance work to establish a firm interest in quality. Consideration will be given to employees residing in the immediate area.

BOOKS/SUPPLIES NEEDED OR PROVIDED

TRAVEL INFORMATION

Tuition, travel, lodging and other related expenses will be paid by the Continuing Education Program.

APPLICATION PROCEDURES

Use FSIS Form 4410-6, Continuing Education Program Application

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE <b>LISTING OF CONTINUING EDUCATION ACTIVITIES</b>		COURSE TITLE State Certificate	
PROGRAM OF STUDY Quality Systems	AREA OF STUDY Quality Engineering	COURSE NUMBER 50-09-3-003	
WHO TO CONTACT: B. F. Dennis		PHONE NUMBER 202-447-3840 FTS or Commercial	WHEN TO APPLY
ADDRESS OF CONTACT USDA/FSIS/MPITS, Processed Products, Room 2159, South Building 14th & Independence Ave., S.W., Washington, D.C. 20250			
TRAINING DESCRIPTION			

State Certification: The employee facilitates their own application for the examination for Professional Engineer (PE), Quality Engineer (QOE). Admission Standards for the examination in the State of Certification apply. A written examination is required. The Agency will bear the cost of examination and certification; the annual maintenance fee will be borne by the employee.

TRAINING DATES	LENGTH OF TIME REQUIRED
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TRAINING LOCATION

PREREQUISITES

Preexamination approval of Agency required for cost-share.

BOOKS/SUPPLIES NEEDED OR PROVIDED

TRAVEL INFORMATION

APPLICATION PROCEDURES

Use FSIS Form 4410-6, Continuing Education Program Application

## **Food Science and Technology**

Food Technology is an advanced and rapidly expanding discipline requiring a synthesis of the basic sciences to achieve its goals. Advances in food technology produce a wider variety of products at reasonable cost. However, the scientific and safety aspects of these advances must be closely monitored. A high level of knowledge in the area of science and food technology is required of Agency personnel because of interaction with industry, the public, foreign governments, and other interested organizations. This program of study will provide a means of acquiring this knowledge and insure the effectiveness of Agency personnel.

### **Areas of Study**

Food Processing  
Science of Food Preservation  
Food Standards and Labeling  
Food Additives  
Nutrition  
Food Marketing Systems  
Future Trends



U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE <b>LISTING OF CONTINUING EDUCATION ACTIVITIES</b>		<b>COURSE TITLE</b> Introduction to Food Science and Technology	
<b>PROGRAM OF STUDY</b> Food Science and Technology	<b>AREA OF STUDY</b> General	<b>COURSE NUMBER</b> 60-00-1-001	
<b>WHO TO CONTACT:</b> Dr. Beth Calvi		<b>PHONE NUMBER</b> 202-447-8623	<b>WHEN TO APPLY</b>
<b>ADDRESS OF CONTACT</b> USDA/FSIS/Continuing Education, Room 4911, South Building 14th & Independence Ave., S.W., Washington, D.C. 20250			

**TRAINING DESCRIPTION**

This course is designed individually for each student who wants to explore subjects related to Food Science and Technology. There will be an initial telephone conference with the Director, discussing the individual's background and interests. From information obtained, a program of study will be developed. Through a combination of readings, audio cassettes, films, designed experiences, and formal courses, knowledge may be gained of: food processing methods, unit operations of the food industry, deterioration factors, water and waste treatment, food preservation, refrigeration, canning, dehydration, curing/smoking, radiation, fermentation, equipment, packaging standards, labeling, additives, nutrition, and regulations. This course will be interactive with the Director or other professionals, and could be used within the framework of a study group.

<b>TRAINING DATES</b> To be arranged	<b>LENGTH OF TIME REQUIRED</b> To be determined
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**TRAINING LOCATION**  
 To be announced

**PREREQUISITES**  
 None: This course is for the student that has not studied chemistry or microbiology, but has been, or expects to be exposed to food processing operations.

**BOOKS/SUPPLIES NEEDED OR PROVIDED**

**TRAVEL INFORMATION**  
 N/A

**APPLICATION PROCEDURES**  
 Use FSIS Form 4410-6, Continuing Education Program Application, procedures. Contact Director for further details.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE <b>LISTING OF CONTINUING EDUCATION ACTIVITIES</b>		COURSE TITLE Special Topics in Food Science and Technology	
PROGRAM OF STUDY Food Science and Technology	AREA OF STUDY General	COURSE NUMBER 60-00-1-002	
WHO TO CONTACT: Dr. Beth Calvi		PHONE NUMBER 202-447-8623	WHEN TO APPLY
ADDRESS OF CONTACT USDA/FSIS/Continuing Education, Room 4911, South Building 14th & Independence Ave., S.W., Washington, D.C. 20250			

**TRAINING DESCRIPTION**

Students who are interested in diverse aspects of food science and technology, beyond a basic overview, will design (with the Director) a program to study specific scientific or technological topics in depth. The course begins with the students discussing their present knowledge and perceived interests with the Director. The student will then select one subject, such as aseptic packaging, irradiation of food, or sausage manufacturing, to focus upon. An outline of activities to explore that subject will be developed. Completion of five such studies will result in a certificate of accomplishment.

<b>TRAINING DATES</b> To be arranged	<b>LENGTH OF TIME REQUIRED</b> To be determined.
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**TRAINING LOCATION**

To be announced

**PREREQUISITES**

This course is designed for the student who has some knowledge of chemistry, microbiology, and biochemistry.

**BOOKS/SUPPLIES NEEDED OR PROVIDED**

**TRAVEL INFORMATION**

N/A

**APPLICATION PROCEDURES**

Use FSIS Form 4410-6, Continuing Education Program Application, procedures. Contact Director for further details.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE <b>LISTING OF CONTINUING EDUCATION ACTIVITIES</b>		COURSE TITLE Advanced Study in Food Science and Technology	
PROGRAM OF STUDY Food Science and Technology	AREA OF STUDY General	COURSE NUMBER 60-00-1-003	
WHO TO CONTACT: Dr. Beth Calvi		PHONE NUMBER 202-447-8623	WHEN TO APPLY
ADDRESS OF CONTACT USDA/FSIS/Continuing Education, Room 4911, South Building 14th & Independence Ave., S.W., Washington, D.C. 20250			

**TRAINING DESCRIPTION**

A course of study will be developed for professional food technologists who want to update and expand their knowledge in the area of food science and technology.

This program will highlight new technologies, and new applications of existing technologies. Impacts of food science and technology on government functions, industry, and the consumer will be investigated. The student will be able to complete a project that could contribute to the scientific awareness of the Agency.

<b>TRAINING DATES</b> To be announced	<b>LENGTH OF TIME REQUIRED</b> To be determined
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**TRAINING LOCATION**  
 To be announced

**PREREQUISITES**  
 At least 15 hours of food science or related courses and 30 hours of basic science courses.

**BOOKS/SUPPLIES NEEDED OR PROVIDED**

**TRAVEL INFORMATION**  
 N/A

**APPLICATION PROCEDURES**

Use FSIS Form 4410-6, Continuing Education Program Application, procedures. Contact Director for further details.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE <b>LISTING OF CONTINUING EDUCATION ACTIVITIES</b>		COURSE TITLE Selected Readings	
PROGRAM OF STUDY Food Science and Technology	AREA OF STUDY Food Processing	COURSE NUMBER 60-01-1-001	
WHO TO CONTACT: Dr. Beth Calvi		PHONE NUMBER 202-447-8623	WHEN TO APPLY
ADDRESS OF CONTACT USDA/FSIS/Continuing Education, Room 4911, South Building 14th & Independence Ave., S.W., Washington, D.C. 20250			
TRAINING DESCRIPTION			

Principles of Food Packaging

This book reflects the state of the art in food packaging in 1980. The origin and properties of packaging materials are described in detail. The book also covers different packaging methods in relation to processing.

Fundamentals of Food Chemistry

This text is designed for students interested in the basics of nutrition, food chemistry, and food preservation.

Fundamentals of Food Canning Technology

This book is a comprehensive description of canning processes and procedures. This includes heat sterilization, hermetic packaging, consumer demand and government regulations.

Processed Meat

This book discusses the composition and nutritional values of raw meat and processed meat food products, analytical methodology, blending and other aspects of meat processing.

(Cont'd)

TRAINING DATES N/A	LENGTH OF TIME REQUIRED Self Paced
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TRAINING LOCATION  
Home Study

PREREQUISITES  
Previous knowledge of chemistry and microbiology will be helpful.

BOOKS/SUPPLIES NEEDED OR PROVIDED

TRAVEL INFORMATION  
N/A

APPLICATION PROCEDURES  
Use FSIS Form 4410-6, Continuing Education Program Application.



U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE		COURSE TITLE	
LISTING OF CONTINUING EDUCATION ACTIVITIES		Selected Readings (Cont'd)	
PROGRAM OF STUDY	AREA OF STUDY	COURSE NUMBER	
Food Science and Technology	Food Processing	60-01-1-001	
WHO TO CONTACT:		PHONE NUMBER	WHEN TO APPLY
Dr. Beth Calvi		202-447-8623	
ADDRESS OF CONTACT			
USDA/FSIS/Continuing Education, Room 4911, South Building 14th & Independence Ave., S.W., Washington, D.C. 20250			
TRAINING DESCRIPTION			

Source Book of Food Enzymology

This book provides a unique and comprehensive coverage of all aspects of enzyme research in in food and food processing.

Elementary Food Science

This book focuses on the basic principles of key operations in the food industry. These include: the addition of water, food ingredients and/or acids; preservation; freezing; curing; smoking; and packaging.

Fundamentals of Food Processing Operations

This book focuses on the basic principles of key operations in the food industry. These include: the addition of water, food ingredients and/or acids; preservation; freezing; curing; smoking; and packaging.

Dictionary of Nutrition

This book is a basic encyclopedia of food science, food technology, and nutrition terminology.

Meat Handbook

This book is a useful source of reference for those involved in meat industry & meat processing.

Poultry Products Technology

This book defines overall industry practices and problems including the processing, handling and marketing of poultry products.

Food Proteins

This book is a complete course of instruction in the field of protein technology. The book describes in detail the relationship between structure, function, and utilization of protein foods.

Meat, Poultry and Seafood Technology

This book describes the latest developments in the areas of meat, poultry and fish technology. It also discusses different food processing patents that have been developed in recent years.

Soybeans: Chemistry and Technology

This book is a valuable reference for chemical composition, process technology, nutritional values, and the application of soy proteins in the food industry.

Principles of Thermal  
Process Control

LISTING OF CONTINUING EDUCATION ACTIVITIES

PROGRAM OF STUDY

Food Science and  
Technology

AREA OF STUDY

Food  
Processing

COURSE NUMBER

60-01-1-002

WHO TO CONTACT:

Dr. Beth Calvi

PHONE NUMBER

202-447-8623

WHEN TO APPLY

ADDRESS OF CONTACT

USDA/FSIS/Continuing Education, Room 4911, South Building  
14th & Independence Ave., S.W., Washington, D.C. 20250

TRAINING DESCRIPTION

This is the principle text for Better Process Control Schools. The reader will become familiar with relevant technical procedures, mechanical controls, record keeping requirements and GMP regulations.

TRAINING DATES

N/A

LENGTH OF TIME REQUIRED

Self Paced

TRAINING LOCATION

Home Study

PREREQUISITES

None

BOOKS/SUPPLIES NEEDED OR PROVIDED

Text available on a loan basis from C.E. Library.

TRAVEL INFORMATION

N/A

APPLICATION PROCEDURES

Use FSIS Form 4410-6, Continuing Education Program Application.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE <b>LISTING OF CONTINUING EDUCATION ACTIVITIES</b>		<b>COURSE TITLE</b> Sausage & Processed Meats Manufacturing	
<b>PROGRAM OF STUDY</b> Food Science and Technology	<b>AREA OF STUDY</b> Food Processing	<b>COURSE NUMBER</b> 60-01-1-003	
<b>WHO TO CONTACT:</b> Dr. Beth Calvi		<b>PHONE NUMBER</b> 202-447-8623	<b>WHEN TO APPLY</b>
<b>ADDRESS OF CONTACT</b> USDA/FSIS/Continuing Education, Room 4911, South Building 14th & Independence Ave., S.W., Washington, D.C. 20250			
<b>TRAINING DESCRIPTION</b>			

This home-study course covers all aspects of production process from plant layout through the processing and packaging of sausage. It also discusses computer formulation, meat canning, quality control and spoilage problems. Includes formulas for many kinds of sausage; textbook by Robert E. Rust (140 pages); and ten exams, which are graded to provide feedback on the student's progress.

<b>TRAINING DATES</b> N/A	<b>LENGTH OF TIME REQUIRED</b> Self Paced
<b>TRAINING LOCATION</b> Home Study	
<b>PREREQUISITES</b> None	
<b>BOOKS/SUPPLIES NEEDED OR PROVIDED</b>  Material available on a loan basis from C.E. Library.	
<b>TRAVEL INFORMATION</b> N/A	
<b>APPLICATION PROCEDURES</b>  Use FSIS Form 4410-6, Continuing Education Program Application.	

LISTING OF CONTINUING EDUCATION ACTIVITIES

Meat Identification

PROGRAM OF STUDY

Food Science and  
Technology

AREA OF STUDY

Food  
Processing

COURSE NUMBER

60-01-1-004

WHO TO CONTACT:

Dr. Beth Calvi

PHONE NUMBER

202-447-8623

WHEN TO APPLY

ADDRESS OF CONTACT

USDA/FSIS/Continuing Education, Room 4911, South Building  
14th & Independence Ave., S.W., Washington, D.C. 20250

TRAINING DESCRIPTION

This home-study course consists of slides and audio-cassette tape. It discusses meat cuts, animal sources of food and food reduction for beef, pork, lamb and veal.

TRAINING DATES

N/A

LENGTH OF TIME REQUIRED

Self Paced

TRAINING LOCATION

Home Study

PREREQUISITES

None

BOOKS/SUPPLIES NEEDED OR PROVIDED

Access to slide projector (or viewer) and audio cassette tape player. Material available on loan from National Agriculture Library.

TRAVEL INFORMATION

N/A

APPLICATION PROCEDURES

Use FSIS Form 4410-6, Continuing Education Program Application.

LISTING OF CONTINUING EDUCATION ACTIVITIES

COURSE TITLE

Engineering Orientation to  
Meat Packaging

PROGRAM OF STUDY

Food Science and  
Technology

AREA OF STUDY

Food  
Processing

COURSE NUMBER

60-01-1-005

WHO TO CONTACT:

Dr. Beth Calvi

PHONE NUMBER

202-447-8623

WHEN TO APPLY

ADDRESS OF CONTACT

USDA/FSIS/Continuing Education, Room 4911, South Building  
14th & Independence Ave., S.W., Washington, D.C. 20250

TRAINING DESCRIPTION

This home-study course covers the engineering aspects of equipment and layout for the abattoir, cutting and boning operations, meat processing, rendering and by-products, packaging and shipping, plant sanitation, and environment and maintenance. Discusses the statutory requirements of USDA, OSHA, EPA, and local building codes. Includes a textbook (105 pages) and 10 exams that are graded for feedback to student on progress.

TRAINING DATES

N/A

LENGTH OF TIME REQUIRED

10 weeks

TRAINING LOCATION

Home Study

PREREQUISITES

None

BOOKS/SUPPLIES NEEDED OR PROVIDED

Textbook provided

TRAVEL INFORMATION

N/A

APPLICATION PROCEDURES

Use FSIS Form 4410-6, Continuing Education Program Application.  
Supervisory approval not required.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE <b>LISTING OF CONTINUING EDUCATION ACTIVITIES</b>		COURSE TITLE Beef Operations in the Meat Industry	
PROGRAM OF STUDY Food Science and Technology	AREA OF STUDY Food Processing	COURSE NUMBER 60-01-1-006	
WHO TO CONTACT: Dr. Beth Calvi		PHONE NUMBER 202-447-8623	WHEN TO APPLY
ADDRESS OF CONTACT USDA/FSIS/Continuing Education, Room 4911, South Building 14th & Independence Ave., S.W., Washington, D.C. 20250			

**TRAINING DESCRIPTION**

This home-study course covers beef operations from breeding to by-products, including: grading and inspection, slaughter, breaking, boning, and fabrication. Also deals with distribution and management of beef operations. This course is open for any person who needs to know more about red meat processing and technology. Includes 10 exams and a textbook by Donald H. Kropf (129 pages) with illustrations, glossary and bibliography.

<b>TRAINING DATES</b> N/A	<b>LENGTH OF TIME REQUIRED</b> 10 weeks
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**TRAINING LOCATION**  
Home Study

**PREREQUISITES**  
None

**BOOKS/SUPPLIES NEEDED OR PROVIDED**  
Textbook provided

**TRAVEL INFORMATION**  
N/A

**APPLICATION PROCEDURES**  
Use FSIS Form 4410-6, Continuing Education Program Application.  
Supervisory approval not required.

LISTING OF CONTINUING EDUCATION ACTIVITIES

COURSE TITLE

Retort Pouch Technology

PROGRAM OF STUDY

Food Science and  
Technology

AREA OF STUDY

Food  
Processing

COURSE NUMBER

60-01-1-007

WHO TO CONTACT:

Dr. Beth Calvi

PHONE NUMBER

202-447-8623

WHEN TO APPLY

ADDRESS OF CONTACT

USDA/FSIS/Continuing Education, Room 4911, South Building  
14th & Independence Ave., S.W., Washington, D.C. 20250

TRAINING DESCRIPTION

This home-study course includes 10 technical papers that are in the Food Science and Technology files. Students will understand the materials used in Retort Pouch Technology, the filling, sealing, quality control tests, and other technical aspects of Retort Pouch processing. A short paper on the subject will be requested of the student.

TRAINING DATES

N/A

LENGTH OF TIME REQUIRED

16 hours

TRAINING LOCATION

Home Study

PREREQUISITES

None

BOOKS/SUPPLIES NEEDED OR PROVIDED

The articles are provided

TRAVEL INFORMATION

N/A

APPLICATION PROCEDURES

Use FSIS Form 4410-6, Continuing Education Program Application.  
Supervisory approval not required.

Cured Meat

LISTING OF CONTINUING EDUCATION ACTIVITIES

PROGRAM OF STUDY

Food Science and  
Technology

AREA OF STUDY

Food  
Processing

COURSE NUMBER

60-01-3-001

WHO TO CONTACT:

Dr. Beth Calvi

PHONE NUMBER

202-447-8623

WHEN TO APPLY

Limited to first  
10 applicants/FY

ADDRESS OF CONTACT

USDA/FSIS/Continuing Education, Room 4911, South Building  
14th & Independence Ave., S.W., Washington, D.C. 20250

TRAINING DESCRIPTION

This short course provides a basic update of the new technology in meat curing, including sessions on precooked meats, packaging, hams, chunked and formed meats, corned beef, and bacon.

TRAINING DATES

Jan. 17-20, 1984

LENGTH OF TIME REQUIRED

20 hrs. plus travel.

TRAINING LOCATION

Nordic Hills Hotel, Itasca, IL.

PREREQUISITES

None

BOOKS/SUPPLIES NEEDED OR PROVIDED

\$350 tuition.

TRAVEL INFORMATION

Actual subsistence not to exceed \$75.00 per day and \$500 transportation.

APPLICATION PROCEDURES

Use FSIS Form 4410-6, Continuing Education Program Application.



U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE		COURSE TITLE	
LISTING OF CONTINUING EDUCATION ACTIVITIES		Sausage Manufacturing Short Course	
PROGRAM OF STUDY	AREA OF STUDY	COURSE NUMBER	
Food Science and Technology	Food Processing	60-01-3-002	
WHO TO CONTACT:		PHONE NUMBER	WHEN TO APPLY
Dr. Beth Calvi		202-447-8623	Limited to 1st 10 applicants/FY
ADDRESS OF CONTACT			
USDA/FSIS/Continuing Education, Room 4911, South Building 14th & Independence Ave., S.W., Washington, D.C. 20250			
TRAINING DESCRIPTION			

This short course presented by American Meat Institute (AMI) provides indepth coverage in the basic chemistry and processing of sausage, including non-meat ingredients, casings, packaging, formulations, sanitation and rapid analysis.

TRAINING DATES	LENGTH OF TIME REQUIRED
Various	20 hrs. plus travel
TRAINING LOCATION	
Nordic Hills Hotel, Itasca, IL.	
PREREQUISITES	
Sausage and Processed Meats Manufacturing (Correspondence Course 60-01-1-003).	
BOOKS/SUPPLIES NEEDED OR PROVIDED	
\$350 tuition.	
TRAVEL INFORMATION	
Actual subsistence not to exceed \$75.00 per day, \$500 transportation.	
APPLICATION PROCEDURES	
Use FSIS Form 4410-6, Continuing Education Program Application.	

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE <b>LISTING OF CONTINUING EDUCATION ACTIVITIES</b>		COURSE TITLE Better Process Control	
PROGRAM OF STUDY Food Science and Technology	AREA OF STUDY Food Processing	COURSE NUMBER 60-01-3-003	
WHO TO CONTACT: Dr. Beth Calvi		PHONE NUMBER 202-447-8623	WHEN TO APPLY Limited to first 10 applicants/FY
ADDRESS OF CONTACT USDA/FSIS/Continuing Education, Room 4911, South Building 14th & Independence Ave., S.W., Washington, D.C. 20250			

TRAINING DESCRIPTION

This course is designed for those students who are directly involved in the retort operation and the canning of food products. The course discusses the effect of time, temperature and cooling in modern and safe canning of foods.

TRAINING DATES Schedule available upon request (a month Nov. - May)	LENGTH OF TIME REQUIRED 32 hrs. plus travel
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TRAINING LOCATION  
 Various University Campuses

PREREQUISITES  
 For students involved with canning operations.

BOOKS/SUPPLIES NEEDED OR PROVIDED  
 \$300 Tuition

TRAVEL INFORMATION  
 \$600 travel and lodging.

APPLICATION PROCEDURES  
 Use FSIS Form 4410-6, Continuing Education Program Application.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE		COURSE TITLE	
LISTING OF CONTINUING EDUCATION ACTIVITIES		Selected Readings	
PROGRAM OF STUDY	AREA OF STUDY	COURSE NUMBER	
Food Science and Technology	Food Preservation	60-02-1-001	
WHO TO CONTACT:		PHONE NUMBER	WHEN TO APPLY
Dr. Beth Calvi		202-447-8623	
ADDRESS OF CONTACT			
USDA/FSIS/Continuing Education, Room 4911, South Building 14th & Independence Ave., S.W., Washington, D.C. 20250			
TRAINING DESCRIPTION			
<u>Food Chemistry</u>		This text is designed for students taking courses in food processing, food preservation and food additives.	
<u>Food Science</u>		This book presents a summary of modern food science and technology. The principles of food handling, food preservation, processing packaging, storage, and marketing are presented.	
<u>Food Products Formulary Series (Vol. 1)</u>		This book covers the curing of meats, the use and limit of nitrites of all kinds of meats, poultry and fishery products, the use of plant protein in all kinds of processed foods, USDA as a Buying Agent, and a discussion of the regulatory agencies.	
<u>The Technology of Food Preservation</u>		This book is devoted to the fundamental principles of preserving fresh and processed foods. The book also describes how to predict the storage life of foods.	
TRAINING DATES		LENGTH OF TIME REQUIRED	
N/A		Self Paced	
TRAINING LOCATION			
Home Study			
PREREQUISITES			
None			
BOOKS/SUPPLIES NEEDED OR PROVIDED			
Material is available on a loan basis from C.E. Library.			
TRAVEL INFORMATION			
N/A			
APPLICATION PROCEDURES			
Use FSIS Form 4410-6, Continuing Education Program Application.			

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE <b>LISTING OF CONTINUING EDUCATION ACTIVITIES</b>		<b>COURSE TITLE</b> Recognizing Food Spoilage	
<b>PROGRAM OF STUDY</b> Food Science and Technology	<b>AREA OF STUDY</b> Food Preservation	<b>COURSE NUMBER</b> 60-02-1-002	
<b>WHO TO CONTACT:</b> Dr. Beth Calvi		<b>PHONE NUMBER</b> 202-447-8623	<b>WHEN TO APPLY</b>
<b>ADDRESS OF CONTACT</b> USDA/FSIS/Continuing Education, Room 4911, South Building 14th & Independence Ave., S.W., Washington, D.C. 20250			

**TRAINING DESCRIPTION**

This film discusses how to recognize signs of spoilage and contamination and methods of preventing food poisoning.

<b>TRAINING DATES</b> N/A	<b>LENGTH OF TIME REQUIRED</b> Self Paced
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**TRAINING LOCATION**  
Home Study

**PREREQUISITES**  
None

**BOOKS/SUPPLIES NEEDED OR PROVIDED**

Access to 16 mm film projector. Material available on loan from National Agriculture Library.

**TRAVEL INFORMATION**  
N/A

**APPLICATION PROCEDURES**  
Use FSIS Form 4410-6, Continuing Education Program Application.

LISTING OF CONTINUING EDUCATION ACTIVITIES

COURSE TITLE

Introduction to Food Science  
and Technology

PROGRAM OF STUDY

Food Science and  
Technology

AREA OF STUDY

Sciences of  
Food Preservation

COURSE NUMBER

60-02-1-003

WHO TO CONTACT:

Dr. Beth Calvi

PHONE NUMBER

202-447-8623

WHEN TO APPLY

ADDRESS OF CONTACT

USDA/FSIS/Continuing Education, Room 4911, South Building  
14th & Independence Ave., S.W., Washington, D.C. 20250

TRAINING DESCRIPTION

This self-study course will provide an introduction to the principles of food microbiology and food chemistry. The material presented will give the reader a general background and a vocabulary used in food technology. Once completed, the student should be able to advance to more technical courses on activities.

TRAINING DATES

N/A

LENGTH OF TIME REQUIRED

60 hrs.

TRAINING LOCATION

A home study course

PREREQUISITES

None. This course or equivalent is required for more formal course work in the Food Science and Technology Program of Study.

BOOKS/SUPPLIES NEEDED OR PROVIDED

Materials are loaned to the participant.

TRAVEL INFORMATION

N/A

APPLICATION PROCEDURES

Submit FSIS Form 4410-6, Continuing Education Program Application, directly to contact listed above. Supervisory approvals not required.

LISTING OF CONTINUING EDUCATION ACTIVITIES

COURSE TITLE

Aseptic Processing and  
Packaging

PROGRAM OF STUDY

Food Science and  
Technology

AREA OF STUDY

Food Preservation

COURSE NUMBER

60-02-1-004

WHO TO CONTACT:

Dr. Beth Calvi

PHONE NUMBER

202-447-8623

WHEN TO APPLY

ADDRESS OF CONTACT

USDA/FSIS/Continuing Education, Room 4911, South Building  
14th & Independence Ave., S.W., Washington, D.C. 20250

TRAINING DESCRIPTION

This self-development training package includes several recent articles from professional journals and a 90-minute videotape by Dr. S. Gilbert of Rutgers University, New Brunswick, New Jersey, who discusses Aseptic Processing and Packaging. After review of the material, the student will be asked to prepare and submit a two-page summary of this technology.

TRAINING DATES

N/A

LENGTH OF TIME REQUIRED

8 hrs.

TRAINING LOCATION

A home study course

PREREQUISITES

Previous study of thermal processing (canning) technology will be helpful.

BOOKS/SUPPLIES NEEDED OR PROVIDED

Access to a 3/4" videotape player is required.

TRAVEL INFORMATION

N/A

APPLICATION PROCEDURES

Submit FSIS Form 4410-6, Continuing Education Program Application, directly to contact listed above. Supervisory approvals not required.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE		COURSE TITLE	
LISTING OF CONTINUING EDUCATION ACTIVITIES		Irradiation of Food	
PROGRAM OF STUDY	AREA OF STUDY	COURSE NUMBER	
Food Science and Technology	Food Preservation	60-02-1-005	
WHO TO CONTACT:		PHONE NUMBER	WHEN TO APPLY
Dr. Beth Calvi		202-447-8623	
ADDRESS OF CONTACT			
USDA/FSIS/Continuing Education, Room 4911, South Building 14th & Independence Ave., S.W., Washington, D.C. 20250			
TRAINING DESCRIPTION			

This self-development training package includes several recent articles from professional journals that will enable the student to understand the principles of food preservation by irradiation. The process and its application are covered, including the results of a study using low-dose irradiation for trichinae control.

TRAINING DATES	LENGTH OF TIME REQUIRED
N/A	12 hrs.

TRAINING LOCATION
A home study course

PREREQUISITES

BOOKS/SUPPLIES NEEDED OR PROVIDED

TRAVEL INFORMATION
N/A

APPLICATION PROCEDURES
Submit FSIS Form 4410-6, Continuing Education Program Application, directly to contact listed above. Supervisory approvals not required.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE <b>LISTING OF CONTINUING EDUCATION ACTIVITIES</b>		COURSE TITLE Selected Readings	
PROGRAM OF STUDY Food Science and Technology	AREA OF STUDY Food Standards and Labeling	COURSE NUMBER 60-03-1-001	
WHO TO CONTACT: Dr. Beth Calvi		PHONE NUMBER 202-447-8623	WHEN TO APPLY
ADDRESS OF CONTACT USDA/FSIS/Continuing Education, Room 4911, South Building 14th & Independence Ave., S.W., Washington, D.C. 20250			

**TRAINING DESCRIPTION**

Food Law Handbook

This book provides a basic introduction to food law and contains annotation of each food law.

Open Shelf-Life Dating of Food

This book is a good reference on the different methods of labeling of open dating and the costs and benefits of open-date labeling.

TRAINING DATES N/A	LENGTH OF TIME REQUIRED Self Paced
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TRAINING LOCATION  
Home Study

PREREQUISITES  
None

BOOKS/SUPPLIES NEEDED OR PROVIDED  
Available on a loan basis from C.E. Library.

TRAVEL INFORMATION  
N/A

APPLICATION PROCEDURES  
Use FSIS Form 4410-6, Continuing Education Program Application



LISTING OF CONTINUING EDUCATION ACTIVITIES

COURSE TITLE  
Tape Series

PROGRAM OF STUDY  
Food Science and  
Technology

AREA OF STUDY  
Food Standards  
and Labeling

COURSE NUMBER  
60-03-1-002

WHO TO CONTACT:  
Dr. Beth Calvi

PHONE NUMBER  
202-447-8623

WHEN TO APPLY

ADDRESS OF CONTACT

USDA/FSIS/Continuing Education, Room 4911, South Building  
14th & Independence Ave., S.W., Washington, D.C. 20250

TRAINING DESCRIPTION

Food Labeling

This tape gives an overview of the current requirements for nutrition labeling under Federal law and the background of this process of labeling.

Nutrition and Nutritional Labeling

This tape explains six classes of nutrients, nutritional labeling and recommended daily allowances.

TRAINING DATES

N/A

LENGTH OF TIME REQUIRED

Self Paced

TRAINING LOCATION

Home Study

PREREQUISITES

None

BOOKS/SUPPLIES NEEDED OR PROVIDED

Access to an audio cassette tape player. Material available on loan basis from National Agriculture Library.

TRAVEL INFORMATION

N/A

APPLICATION PROCEDURES

Use FSIS Form 4410-6, Continuing Education Program Application

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE <b>LISTING OF CONTINUING EDUCATION ACTIVITIES</b>		COURSE TITLE Answering Today's Questions About "Natural Foods"	
PROGRAM OF STUDY Food Science and Technology	AREA OF STUDY Food Standards and Labeling	COURSE NUMBER 60-03-1-003	
WHO TO CONTACT: Dr. Beth Calvi		PHONE NUMBER 202-447-8623	WHEN TO APPLY
ADDRESS OF CONTACT USDA/FSIS/Continuing Education, Room 4911, South Building 14th & Independence Ave., S.W., Washington, D.C. 20250			

**TRAINING DESCRIPTION**

This cassette tape discusses diet planning, health foods, organic foods, natural foods, and vegetarian diets.

<b>TRAINING DATES</b> N/A	<b>LENGTH OF TIME REQUIRED</b> Self Paced
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**TRAINING LOCATION**  
Home Study

**PREREQUISITES**  
None

**BOOKS/SUPPLIES NEEDED OR PROVIDED**  
Access to an audio cassette tape player. Material available on a loan basis from C.E. Library.

**TRAVEL INFORMATION**  
N/A

**APPLICATION PROCEDURES**  
Use FSIS Form 4410-6, Continuing Education Program Application

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE <b>LISTING OF CONTINUING EDUCATION ACTIVITIES</b>		COURSE TITLE Film Series	
PROGRAM OF STUDY Food Science and Technology	AREA OF STUDY Food Standards and Labeling	COURSE NUMBER 60-03-1-004	
WHO TO CONTACT: Dr. Beth Calvi		PHONE NUMBER 202-447-8623	WHEN TO APPLY
ADDRESS OF CONTACT USDA/FSIS/Continuing Education, Room 4911, South Building 14th & Independence Ave., S.W., Washington, D.C. 20250			
TRAINING DESCRIPTION			

Food Labeling

This film discusses nutritional labeling, consumer education, food standards and legislation, and food additives.

Read the Label

This film describes the FDA nutritional labeling program and gives examples of labels.

TRAINING DATES N/A	LENGTH OF TIME REQUIRED Self Paced
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TRAINING LOCATION  
Home Study

PREREQUISITES  
None

BOOKS/SUPPLIES NEEDED OR PROVIDED  
Access to 16mm film projector. Films available on loan from National Agriculture Library.

TRAVEL INFORMATION  
N/A

APPLICATION PROCEDURES  
Use FSIS Form 4410-6, Continuing Education Program Application

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE <b>LISTING OF CONTINUING EDUCATION ACTIVITIES</b>		COURSE TITLE Nutritional Labeling	
PROGRAM OF STUDY Food Science and Technology	AREA OF STUDY Food Standards and Labeling	COURSE NUMBER 60-03-1-005	
WHO TO CONTACT: Dr. Beth Calvi		PHONE NUMBER 202-447-8623	WHEN TO APPLY
ADDRESS OF CONTACT USDA/FSIS/Continuing Education, Room 4911, South Building 14th & Independence Ave., S.W., Washington, D.C. 20250			

**TRAINING DESCRIPTION**

This slide presentation describes FDA's nutritional labeling regulations in easily understood terms and describes why we need nutritional labeling.

<b>TRAINING DATES</b> N/A	<b>LENGTH OF TIME REQUIRED</b> Self Paced
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**TRAINING LOCATION**  
Home Study

**PREREQUISITES**  
None

**BOOKS/SUPPLIES NEEDED OR PROVIDED**  
Access to slide projector (or viewer). Slides available on loan from National Agriculture Library.

**TRAVEL INFORMATION**  
N/A

**APPLICATION PROCEDURES**  
Use FSIS Form 4410-6, Continuing Education Program Application

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE		COURSE TITLE	
LISTING OF CONTINUING EDUCATION ACTIVITIES		Selected Readings	
PROGRAM OF STUDY	AREA OF STUDY	COURSE NUMBER	
Food Science and Technology	Food Additives	60-04-1-001	
WHO TO CONTACT:		PHONE NUMBER	WHEN TO APPLY
Dr. Beth Calvi		202-447-8623	
ADDRESS OF CONTACT			
USDA/FSIS/Continuing Education, Room 4911, South Building 14th & Independence Ave., S.W., Washington, D.C. 20250			

<p><u>Flavor Technology</u></p> <p><u>Source Book for Food Scientist</u></p> <p><u>The Use of Chemical Additives in Food Processing</u></p>	<p>This book provides a comprehensive reference on flavors and flavorings by world-recognized experts.</p> <p>The first half of this book describes food chemical terms, food properties and food uses. The second half is a handbook on data composition and properties of food products.</p> <p>This book discusses how and why additives are used in the processing of foods, and what the common food additives are.</p>
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TRAINING DATES	LENGTH OF TIME REQUIRED
N/A	Self Paced

TRAINING LOCATION
Home Study

PREREQUISITES
None

BOOKS/SUPPLIES NEEDED OR PROVIDED
Material available on a loan basis from C.E. Library.

TRAVEL INFORMATION
N/A

APPLICATION PROCEDURES
Use FSIS Form 4410-6, Continuing Education Program Application

LISTING OF CONTINUING EDUCATION ACTIVITIES

COURSE TITLE

Food Additives: Beneficial  
or Deleterious

PROGRAM OF STUDY

Food Science and  
Technology

AREA OF STUDY

Food Additives

COURSE NUMBER

60-04-1-002

WHO TO CONTACT:

Dr. Beth Calvi

PHONE NUMBER

202-447-8623

WHEN TO APPLY

ADDRESS OF CONTACT

USDA/FSIS/Continuing Education, Room 4911, South Building  
14th & Independence Ave., S.W., Washington, D.C. 20250

TRAINING DESCRIPTION

This cassette discusses the value of food additives used as a flavor, food preservatives and fortifiers of food.

TRAINING DATES

N/A

LENGTH OF TIME REQUIRED

Self Paced

TRAINING LOCATION

Home Study

PREREQUISITES

None

BOOKS/SUPPLIES NEEDED OR PROVIDED

Access to audio cassette tape player. Material available on loan from National Agriculture Library.

TRAVEL INFORMATION

N/A

APPLICATION PROCEDURES

Use FSIS Form 4410-6, Continuing Education Program Application

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE <b>LISTING OF CONTINUING EDUCATION ACTIVITIES</b>		COURSE TITLE Unintended Food Additives	
PROGRAM OF STUDY Food Science and Technology	AREA OF STUDY Food Additives	COURSE NUMBER 60-04-1-003	
WHO TO CONTACT: Dr. Beth Calvi		PHONE NUMBER 202-447-8623	WHEN TO APPLY
ADDRESS OF CONTACT USDA/FSIS/Continuing Education, Room 4911, South Building 14th & Independence Ave., S.W., Washington, D.C. 20250			
TRAINING DESCRIPTION			

This tape explains accidental food additives, food contaminants, carcinogens, and tolerance levels.

TRAINING DATES N/A	LENGTH OF TIME REQUIRED Self Paced
TRAINING LOCATION Home Study	
PREREQUISITES None	
BOOKS/SUPPLIES NEEDED OR PROVIDED Access to audio cassette tape player. Material available on loan from National Agricultural Library.	
TRAVEL INFORMATION N/A	
APPLICATION PROCEDURES Use FSIS Form 4410-6, Continuing Education Program Application	

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE <b>LISTING OF CONTINUING EDUCATION ACTIVITIES</b>		COURSE TITLE Selected Readings	
PROGRAM OF STUDY Food Science and Technology	AREA OF STUDY Nutrition	COURSE NUMBER 60-05-1-001	
WHO TO CONTACT: Dr. Beth Calvi		PHONE NUMBER 202-447-8623	WHEN TO APPLY
ADDRESS OF CONTACT USDA/FSIS/Continuing Education, Room 4911, South Building 14th & Independence Ave., S.W., Washington, D.C. 20250			

TRAINING DESCRIPTION

<p><u>Protein Quality in Humans</u></p>	<p>This book describes the current status and potential applications of invitro evaluation of nutritional quality of proteins for human consumption.</p>
<p><u>Nutritional Evaluation of Food Processing</u></p>	<p>This book provides the basis for evaluating the effects of processing and preservation on the nutritional values of foods.</p>
<p><u>Nutritional &amp; Safety Aspects</u></p>	<p>This book is an excellent source to describe the effect of different processing methods on the nutritional values of foods.</p>

TRAINING DATES N/A	LENGTH OF TIME REQUIRED Self Paced
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TRAINING LOCATION  
 Home Study

PREREQUISITES  
 These readings would be most meaningful to students who have knowledge of chemistry, biochemistry, and microbiology.

BOOKS/SUPPLIES NEEDED OR PROVIDED  
 Material available on a loan basis from C.E. Library.

TRAVEL INFORMATION  
 N/A

APPLICATION PROCEDURES  
 Use FSIS Form 4410-6, Continuing Education Program Application



U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE <b>LISTING OF CONTINUING EDUCATION ACTIVITIES</b>		COURSE TITLE Nutrition Update	
PROGRAM OF STUDY Food Science and Technology	AREA OF STUDY Nutrition	COURSE NUMBER 60-05-1-002	
WHO TO CONTACT: Dr. Beth Calvi		PHONE NUMBER 202-447-8623	WHEN TO APPLY
ADDRESS OF CONTACT USDA/FSIS/Continuing Education, Room 4911, South Building 14th & Independence Ave., S.W., Washington, D.C. 20250			
TRAINING DESCRIPTION			

These monthly newsletters contain brief articles designed to give the reader a general overview of current issues related to nutrition.

TRAINING DATES N/A	LENGTH OF TIME REQUIRED Self Paced
TRAINING LOCATION Home Study	
PREREQUISITES None	
BOOKS/SUPPLIES NEEDED OR PROVIDED  Material is available on a loan basis.	
TRAVEL INFORMATION N/A	
APPLICATION PROCEDURES Use FSIS Form 4410-6, Continuing Education Program Application	

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE <b>LISTING OF CONTINUING EDUCATION ACTIVITIES</b>		COURSE TITLE Cassette-Tape Series	
PROGRAM OF STUDY Food Science and Technology	AREA OF STUDY Nutrition	COURSE NUMBER 60-05-1-003	
WHO TO CONTACT: Dr. Beth Calvi		PHONE NUMBER 202-447-8623	WHEN TO APPLY
ADDRESS OF CONTACT USDA/FSIS/Continuing Education, Room 4911, South Building 14th & Independence Ave., S.W., Washington, D.C. 20250			

**TRAINING DESCRIPTION**

Recommended Dietary Allowance

This cassette tape describes the origin, purpose and current status of recommended dietary allowance (RDA) in human nutrition.

Nutrition and the Brain

This cassette tape discusses rat feeding experiments which investigate the relationship between what is eaten and brain chemistry.

TRAINING DATES N/A	LENGTH OF TIME REQUIRED Self Paced
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TRAINING LOCATION  
Home Study

PREREQUISITES  
None

BOOKS/SUPPLIES NEEDED OR PROVIDED  
Access to an audio cassette tape player. Material available on loan from National Agriculture Library.

TRAVEL INFORMATION  
N/A

APPLICATION PROCEDURES  
Use FSIS Form 4410-6, Continuing Education Program Application

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE <b>LISTING OF CONTINUING EDUCATION ACTIVITIES</b>		COURSE TITLE Protein and Meat Substitutes	
PROGRAM OF STUDY Food Science and Technology	AREA OF STUDY Nutrition	COURSE NUMBER 60-05-1-004	
WHO TO CONTACT: Dr. Beth Calvi		PHONE NUMBER 202-447-8623	WHEN TO APPLY
ADDRESS OF CONTACT USDA/FSIS/Continuing Education, Room 4911, South Building 14th & Independence Ave., S.W., Washington, D.C. 20250			

TRAINING DESCRIPTION

This tape describes plant protein and meat alternatives. It also discusses how protein needs can be met with plant protein by extending and substituting for meat protein.

TRAINING DATES N/A	LENGTH OF TIME REQUIRED Self Paced
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TRAINING LOCATION  
Home Study

PREREQUISITES  
None

BOOKS/SUPPLIES NEEDED OR PROVIDED

Access to 3/4" video tape player. Material is available on loan from National Agriculture Library.

TRAVEL INFORMATION  
N/A

APPLICATION PROCEDURES

Use FSIS Form 4410-6, Continuing Education Program Application

LISTING OF CONTINUING EDUCATION ACTIVITIES

PROGRAM OF STUDY

Food Science and  
Technology

AREA OF STUDY

Nutrition

COURSE NUMBER

60-05-1-005

WHO TO CONTACT:

Dr. Beth Calvi

PHONE NUMBER

202-447-8623

WHEN TO APPLY

ADDRESS OF CONTACT

USDA/FSIS/Continuing Education, Room 4911, South Building  
14th & Independence Ave., S.W., Washington, D.C. 20250

TRAINING DESCRIPTION

Nutritional Needs of Our Bodies

This film discusses the basic four food groups, nutrition, nutrient intake, nutrient requirements, nutrition functions, digestion and absorption and diet patterns.

How a Hamburger Turns In To You

This film describes amino acids, metabolism and proteins. It also explains the role of DNA and RNA in the re-synthesis of amino acids in the cells.

What Is Nutrition?

This film discusses digestion, absorption, deficiency diseases, disorders, and food habits.

TRAINING DATES

N/A

LENGTH OF TIME REQUIRED

Self Paced

TRAINING LOCATION

Home Study

PREREQUISITES

None

BOOKS/SUPPLIES NEEDED OR PROVIDED

Access to a 16mm film projector. Material available on loan from National Agriculture Library.

TRAVEL INFORMATION

N/A

APPLICATION PROCEDURES

Use FSIS Form 4410-6, Continuing Education Program Application

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE		COURSE TITLE	
LISTING OF CONTINUING EDUCATION ACTIVITIES		Soy Protein: You Will Be Surprised.	
PROGRAM OF STUDY	AREA OF STUDY	COURSE NUMBER	
Food Science and Technology	Nutrition	60-05-1-006	
WHO TO CONTACT:		PHONE NUMBER	WHEN TO APPLY
Dr. Beth Calvi		202-447-8623	
ADDRESS OF CONTACT			
USDA/FSIS/Continuing Education, Room 4911, South Building 14th & Independence Ave., S.W., Washington, D.C. 20250			

TRAINING DESCRIPTION

This slide and audio cassette package describes the role of soy protein in the diet as a source of vegetable portein.

TRAINING DATES	LENGTH OF TIME REQUIRED
N/A	Self Paced
TRAINING LOCATION	
Home Study	
PREREQUISITES	
None	
BOOKS/SUPPLIES NEEDED OR PROVIDED	
Access to slide projector (or viewer) and audio cassette tape player. Material available on loan from National Agriculture Library.	
TRAVEL INFORMATION	
N/A	
APPLICATION PROCEDURES	
Use FSIS Form 4410-6, Continuing Education Program Application	

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE <b>LISTING OF CONTINUING EDUCATION ACTIVITIES</b>		<b>COURSE TITLE</b> Food Ingredient Assessment Division in Action	
<b>PROGRAM OF STUDY</b> Food Science and Technology	<b>AREA OF STUDY</b> Nutrition	<b>COURSE NUMBER</b> 60-05-2-001	
<b>WHO TO CONTACT:</b> Dr. Beth Calvi		<b>PHONE NUMBER</b> 202-447-8623	<b>WHEN TO APPLY</b>
<b>ADDRESS OF CONTACT</b> USDA/FSIS/Continuing Education, Room 4911, South Building 14th & Independence Ave., S.W., Washington, D.C. 20250			

**TRAINING DESCRIPTION**

This mobility assignment is designed to familiarize students with the basic concepts of nutrient evaluation and how nutrients effect regulatory requirements.

<b>TRAINING DATES</b> To be scheduled with FIAD/NB.	<b>LENGTH OF TIME REQUIRED</b> 40 hrs. plus travel.
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**TRAINING LOCATION**  
 FSIS/FIAD/Nutrition Branch, Washington, D.C.

**PREREQUISITES**  
 Student should be employed in a position dealing with processed food.

**BOOKS/SUPPLIES NEEDED OR PROVIDED**

**TRAVEL INFORMATION**  
 Actual subsistence not to exceed \$75.00 per day plus \$500 transportation.

**APPLICATION PROCEDURES**  
 Use FSIS Form 4410-6, Continuing Education Program Application

LISTING OF CONTINUING EDUCATION ACTIVITIES

COURSE TITLE

Selected Readings

PROGRAM OF STUDY

Food Science and  
 Technology

AREA OF STUDY

Food Marketing  
 System

COURSE NUMBER

60-06-1-001

WHO TO CONTACT:

Dr. Beth Calvi

PHONE NUMBER

202-447-8623

WHEN TO APPLY

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USDA/FSIS/Continuing Education, Room 4911, South Building  
 14th & Independence Ave., S.W., Washington, D.C. 20250

TRAINING DESCRIPTION

Consumer Behavior

This book is designed for students who are interested in food marketing and nutrition. The book provides a cross-disciplinary approach to the phenomena of consumer choice in the market place.

Food and Economics

This text discusses food production problems in the world today. Emphasis is placed on domestic and world food supplies. The law of supply and demand are studied in depth.

Food and Consumer

This text is a popular book for explaining the nature of the available food supplies, their preparation, packaging and marketing.

TRAINING DATES

N/A

LENGTH OF TIME REQUIRED

Self Paced

TRAINING LOCATION

Home Study

PREREQUISITES

None

BOOKS/SUPPLIES NEEDED OR PROVIDED

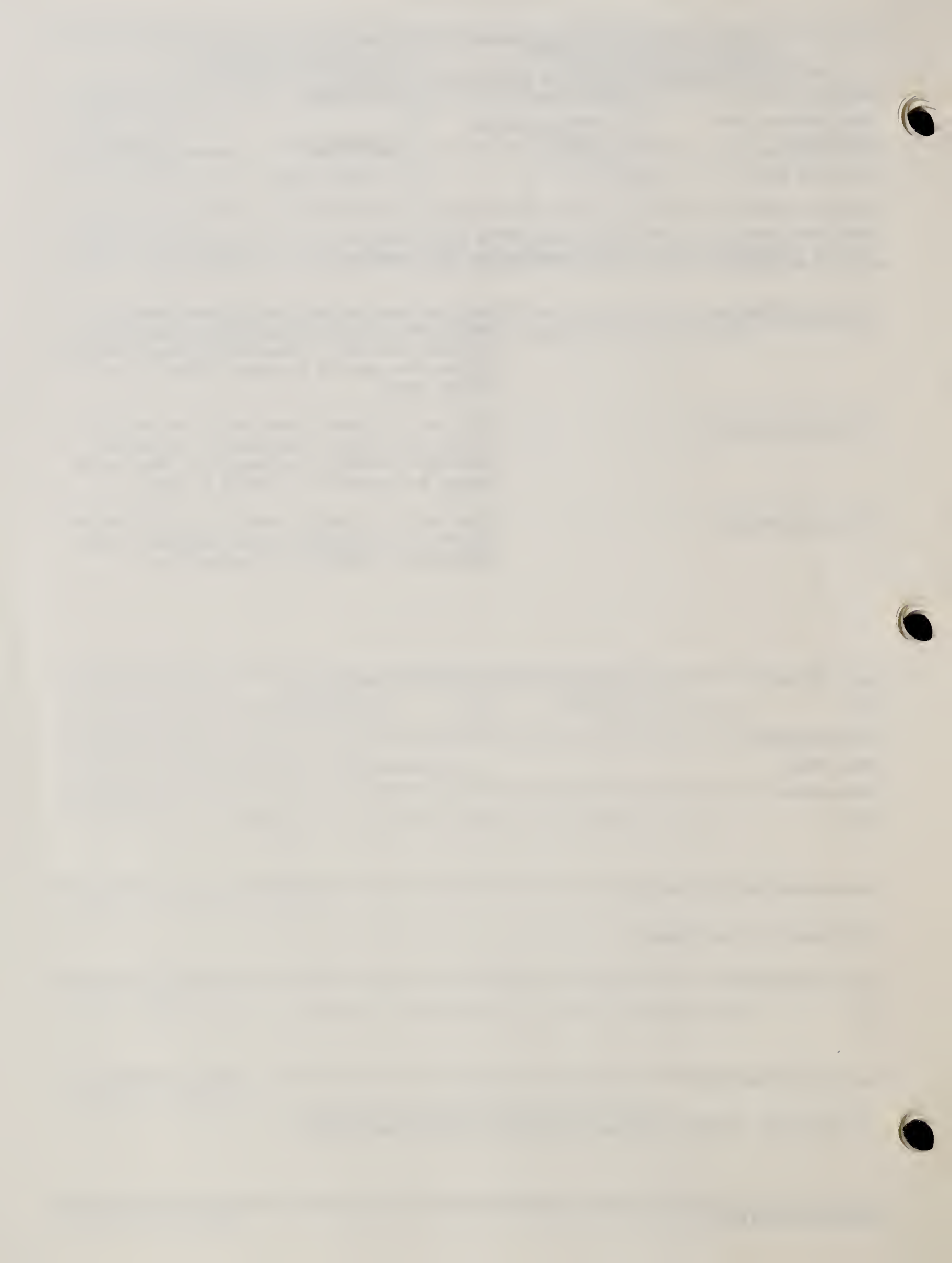
Available on a loan basis.

TRAVEL INFORMATION

N/A

APPLICATION PROCEDURES

Use FSIS Form 4410-6, Continuing Education Program Application





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