



Principles of Freezing and Frozen Food Processing Course
U. C. Davis
October 23-24, 2007

Tuesday, October 23, 2007

8:30 – 9:00 Registration

9:00 – 9:10 Welcome - Ms. Leslie Sarasin - American Frozen Food Institute (AFFI)

9:10 – 9:20 Introductions and Overview of the Course – Dr. Diane Barrett, U.C. Davis

9:20 - 10:20 Principles of Freezing - Dr. Paul Singh, U.C. Davis

10:20-10:30 Break

10:30 –11:30 Safety and Microbiology of Frozen Foods - Dr. Linda Harris, U.C. Davis

11:30 –12:15 Overview of Meat and Poultry Operations - Mr. David Sorrick, ConAgra Foods

12:15 – 1:15 Lunch

1:15– 2:00 Overview of Fruit and Vegetable Operations - Mr. Kurt Buckman, Birdseye Foods, Inc.

2:00– 2:45 Quality and Residual Enzymes in Frozen Fruits and Vegetables – Dr. Diane Barrett, U.C. Davis

2:45 – 3:15 Break

3:15 – 4:00 Industrial Freezing Equipment, Mr. Greg Smith, FMC FoodTech

4:00 – 4:45 Reception

Wednesday, October 24, 2007

9:45 – 10:30 Legal and Regulatory Responsibilities for a Frozen Food Plant - Mr. Gary Kushner , Hogan & Hartson

9:00 - 9:45 Sanitation in a Frozen Food Facility - Mr. Roger Brown, Ecolab

10:30–10:45 Break

10:45–11:30 Distribution of Frozen Foods - Mr. Bill Thompson, VersaCold

11:30 –12:30 Lunch

12:30 – 1:15 Demonstration – UC Faculty/Students

1:15 – 2:00 Promotion of Frozen Foods - Ms. Elise Cortina, AFFI

2:00 – 2:30 Security of Frozen Food Operations – Mr. Robert Garfield, AFFI

2:30 – 3:00 Wrap-up – Dr. Diane Barrett