



Produce Inspection Training Program

United Fresh, in partnership with the USDA-AMS, is offering three expert led produce inspection courses in 2011 through the Foundation's Center for Food Safety & Quality. This unique program provides real, hands-on instruction from USDA experts to anyone involved in the produce supply chain—grower to retailer.

This course is designed for: **Produce Buyers • Warehouse Managers • Field Inspectors • Produce Inspectors • Quality Control Managers • Quality Assurance Managers • Packing Supervisors • Produce Receivers • Operations Managers • Dock Supervisors • Inventory Control Managers and more!** If you receive, handle, buy, ship, or sell produce—this course is for you! Sign up today to become more knowledgeable about quality standards, inspection grading, USDA produce procedures and requirements, and much more!

Fundamentals of Produce Inspection* (Day 1-2)

The two-day Fundamentals of Produce Inspection course covers essential knowledge, terminology, and practical information that anyone who handles produce must know:

Inspection Essentials

- Interpretation of Standards & Tolerances
- General Terminology
- FV-237 Request Form
- GAP and GHP Overview

Perishable Agricultural Commodities Act (PACA)

General Market Inspection Principles

- Sampling Procedures
- Lot Accessibility
- Equipment Overview
- How to Read the FV-300
- Appeal Procedures & Re-inspections
- Lab Demonstration

Types of Inspections

- Quality and Condition
- Condition Only
- Net Weight and Size
- Digital Imaging

**Prerequisite to Commodity Labs*

2011 Class Dates:

January 10-11, 2011
Fundamentals of Inspection*

January 12-14, 2011
Commodity Labs

January 10-14, 2011
Both Courses

May 16-17, 2011
Fundamentals of Inspection*

May 18-20, 2011
Commodity Labs

May 16-20, 2011
Both Courses

**Prerequisite to Commodity Labs*

Commodity Labs (Day 3-5)

Commodity Labs apply the principals learned in the fundamentals course to real product inspections. USDA experts show hands-on examination of a range of different commodities:

Commodity Inspections

- Five Standard Commodities:
 - Grapes
 - Lettuces
 - Potatoes
 - Strawberries
 - Tomatoes
- Other Commodities are Customized to Class' Most Common Requests (up to 12 in total)

Group Discounts

Companies who register three or more attendees for both the Fundamentals & Commodity Labs Courses will receive a \$100 a discount off each registration fee. Registrations must be received at the same time, for the same course.

For more information: visit www.unitedfresh.org/programs or call the United Fresh Education Department at (202) 303-3400.



Training Facility & Location:
USDA Fresh Products Branch National Inspectors' Training and Development Center Fredericksburg, VA



2011 Produce Inspection Registration Form

Name _____
Company _____
Title _____
Address _____
City _____ State _____ Zip _____
Phone/Fax _____ Email (for confirmation) _____

Class Dates & Course Pricing: (Check Desired Class)

		<u>Member</u>	<u>Non-Member</u>
<input type="checkbox"/> January 10-14, 2011	Fundamentals*	\$895	\$1095
<input type="checkbox"/> January 12-14, 2011	Commodity Labs	\$1225	\$1425
<input type="checkbox"/> January 10-14, 2011	Both	\$1925	\$2325
<input type="checkbox"/> January 10-14, 2011	Both (3+ Registrants)	\$1825	\$2225
<input type="checkbox"/> May 16-17, 2011	Fundamentals*	\$895	\$1095
<input type="checkbox"/> May 18-20, 2011	Commodity Labs	\$1225	\$1425
<input type="checkbox"/> May 16-20, 2011	Both	\$1925	\$2325
<input type="checkbox"/> May 16-20, 2011	Both (3+ Registrants)	\$1825	\$2225
<input type="checkbox"/> September 12-13, 2011	Fundamentals*	\$895	\$1095
<input type="checkbox"/> September 14-16, 2011	Commodity Labs	\$1225	\$1425
<input type="checkbox"/> September 12-16, 2011	Both	\$1925	\$2325
<input type="checkbox"/> September 12-16, 2011	Both (3+ Registrants)	\$1825	\$2225
Total Due:		\$ _____	

*Prerequisite to Commodity Labs

Commodity Labs Attendees Only:

Each commodity labs course will include the following commodities: Grapes, Lettuces, Potatoes, Strawberries, and Tomatoes. Please list your next top five (5) commodity products:

1. _____
2. _____
3. _____
4. _____
5. _____

All requests are tallied and sent to the USDA for product orders based on availability and most common requests of participants.

Check Method of Payment: Check Visa MasterCard American Express

Credit Card # _____ Expiration Date _____

Name on Credit Card _____

Signature _____

Confirmation Notification:

Attendance in this course is limited. Once your registration is processed, you will receive a detailed course confirmation, including hotel and travel information. If you have any questions, please contact the United Fresh Education Department at 202-303-3400.

Course Minimum Requirements/Cancellation Policy:

Each class requires a minimum of 12 and a maximum of 32 attendees. Registration is on a first-come, first-served basis. In the event that the minimum number of registrants is not reached THREE weeks before the course, the class will be cancelled and United Fresh will contact you immediately. The course may be rescheduled or attendees may be registered for the next available course.

Registration cancellations must be received no later than four weeks prior to the start of the course to be issued a refund, less a \$75 cancellation fee. Cancellations made less than four weeks in advance will not be issued a refund. Course transfers will only be accepted up to four weeks prior to the start of the scheduled seminar and only if space is available.

Mail and/or Fax Payment to:

United Fresh Foundation

1901 Pennsylvania Ave. NW, Suite 1100
Washington, DC 20006

Phone: (202) 303-3400 • Fax: (202) 303-3433