

# PRODUCE INSPECTION TRAINING PROGRAM

If you receive, handle, buy, ship, or sell produce—this course is for you!

United Fresh Produce Association, in partnership with the USDA-AMS, is offering three expert-led produce inspection courses in 2015. 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: **Quality Control Managers • Produce Buyers • Warehouse Managers • Field Inspectors • Produce Inspectors • Quality Assurance Managers • Packing Supervisors • Produce Receivers • Operations Managers • Dock Supervisors • Inventory Control Managers and more!**



This is a five-day course and it includes a two-day Fundamentals course and a three-day Commodity Lab. The Fundamentals course is a pre-requisite to attending the Commodity Labs.

## FUNDAMENTALS OF PRODUCE INSPECTION\* (DAY 1-2)

This two-day course covers essential knowledge, terminology, and practical information that anyone who handles produce must know:

### Inspection Essentials

- Interpretation of Standards & Tolerances
- 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

## 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)

## 2015 CLASS DATES

January 26-27, 2015	Fundamentals of Inspection*
January 28-30, 2015	Commodity Labs
January 26-30, 2015	Full Course
June 1-2, 2015	Fundamentals of Inspection*
June 3-5, 2015	Commodity Labs
June 1-5, 2015	Full Course
September 21-22, 2015	Fundamentals of Inspection*
September 23-25, 2015	Commodity Labs
September 21-25, 2015	Full Course

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

### TRAINING FACILITY & LOCATION

USDA SCI Training and Development Center, Fredericksburg, VA

**Sign up today to become more knowledgeable about quality standards, inspection grading, USDA produce procedures and requirements, and much more!**

# 2015 PRODUCE INSPECTION REGISTRATION FORM

For online registration, please visit [www.unitedfresh.org/produceinspection](http://www.unitedfresh.org/produceinspection)

## ATTENDEE INFORMATION

Full Name \_\_\_\_\_ Badge Name \_\_\_\_\_

Company \_\_\_\_\_ Title \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Phone \_\_\_\_\_ Email (for confirmation) \_\_\_\_\_

Additional company contact to receive registration confirmation, course info, etc (please include name, title and email address):

## FULL COURSE/COMMODITY LABS ATTENDEES

For those attending the Full Course or Commodity Labs, each 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.

## CLASS DATES & COURSE PRICING (CHECK DESIRED CLASS)

		Member	Non-Member
<input type="checkbox"/> January 26-27, 2015	Fundamentals	\$895	\$1095
<input type="checkbox"/> January 28-30, 2015	Commodity Labs*	\$1225	\$1425
<input type="checkbox"/> January 26-30, 2015	Full Course	\$1925	\$2325
<input type="checkbox"/> January 26-30, 2015	Group Rate (3+ Registrants)	\$1825	\$2225
<input type="checkbox"/> June 1-2, 2015	Fundamentals	\$895	\$1095
<input type="checkbox"/> June 3-5, 2015	Commodity Labs*	\$1225	\$1425
<input type="checkbox"/> June 1-5, 2015	Full Course	\$1925	\$2325
<input type="checkbox"/> June 1-5, 2015	Group Rate (3+ Registrants)	\$1825	\$2225
<input type="checkbox"/> September 21-22, 2015	Fundamentals	\$895	\$1095
<input type="checkbox"/> September 22-25, 2015	Commodity Labs*	\$1225	\$1425
<input type="checkbox"/> September 21-25, 2015	Full Course	\$1925	\$2325
<input type="checkbox"/> September 21-25, 2015	Group Rate (3+ Registrants)	\$1825	\$2225

\*Attendees who registered for the Commodity Labs course must have previously attended the Fundamentals course.

Total Due \$ \_\_\_\_\_

## GROUP RATE

Companies who register three or more attendees for the Full Course (Fundamentals & Commodity Labs) will receive a \$100 a discount off each registration fee. Registrations must be received at the same time or the discount will not apply.

## PAYMENT

Check Payment Method:  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

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.

## CANCELLATION POLICY

**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.** Due to the limited size of this course, 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. Course transfers are only available to other courses in the same calendar year.

## MAIL OR FAX PAYMENT TO

United Fresh Produce Association  
1901 Pennsylvania Ave. NW, Suite 1100  
Washington, DC 20006  
Fax: (202) 303-3433 · Email: [education@unitedfresh.org](mailto:education@unitedfresh.org)

