



Food Safety Basics for Ice Cream Makers

Take the Mystery Out of Quality Control

Are you a small to medium-sized ice cream or frozen dessert manufacturer looking to ensure your products meet important food safety requirements? Look no further than our online training curriculum.

This comprehensive course bundle includes eight courses on important food safety topics such as Good Manufacturing Practices, Sanitation Controls, and Environmental Monitoring. Two additional modules provide a roadmap to help you implement effective food safety control strategies.

Created by a collaborative group of food safety experts from ice cream processors, academia, and learning design specialists from top universities across the country, the course bundle was funded by the Innovation Center for U.S. Dairy to help all ice cream makers. It provides a straightforward introduction to food safety practices for ice cream makers and helps you take the mystery out of quality control.

Enrollment is open year-round, and you can complete the course at your own pace, either in one sitting or over time. Once you've completed a course or the curriculum, you'll earn a certificate of completion, showing your commitment to producing safe, high-quality ice cream products.

Invest in your business's future by enrolling in Food Safety Basics for Ice Cream Makers today. With its expert guidance and proven techniques, you'll be able to take the necessary steps to ensure your products are safe, meet important requirements, and provide peace of mind for your customers.

Food Safety Basics for Ice Cream Makers Curriculum includes the following courses :

1. Importance of Food Safety
2. Food Safety Hazards
3. Good Manufacturing Practices
4. Allergens
5. Sanitation Controls
6. Supplier Verification
7. Process Controls

8. Environmental Monitoring
9. Food Safety Control Strategies
10. Putting it all together into a food safety management system

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