

Small Farm Education Field Day and Webinar Series

2021

Field Day
July 29

in-person at the
Purdue Student Farm

Webinar Series
August 2 - 13

live, online
education



PRESENTED BY:

The Purdue
Student Farm
and



Horticulture and Landscape Architecture

REGISTER TODAY: <https://www.purdue.edu/hla/sites/studentfarm/events/>

Please join us for the 2021 Small Farm Education Field Day and Webinar Series!

This year we're happy to offer an in-person Field Day on July 29 at the Purdue Student Farm in West Lafayette and live, online education seminars August 2 - 13 as a webinar series.

QUESTIONS? Contact ...

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REGISTER TODAY!

Click to register or scan the QR code →

A Zoom link for the webinars will be emailed to you after registering.



MONDAY, AUGUST 2

12:00 – 1:30 pm EST

Moderator: Petrus Langenhoven

Food Safety Overviews and Sanitation Standard Operation Procedures

Juan Archila and Betty Feng, Purdue University

Sanitation Standard Operating Procedures (SSOPs) are one of the necessary food safety practices that food processors need to follow. The SSOPs are essential written procedures to ensure a sanitary environment where the food is being processed. This session will present information needed to develop SSOPs to prevent contamination or adulteration of a product.

Value-adding Business Food Safety and Cottage Food Law

Han Chen and Betty Feng, Purdue University

Many growers are interested in producing value-added food products to diversify farm income sources. However, with further processing, growers are subject to additional food safety regulations. To establish a successful value-added business, food safety is one of the critical components. This presentation will provide a food safety aspect of the value-added business and discuss the cottage food laws in Indiana.

Fresh Produce Food Safety and Good Agricultural Practices for Small Farms

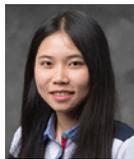
Amanda Deering and Scott Monroe, Purdue University

Food safety is a critical part of growing produce. The use of Good Agricultural Practice (GAPs) by produce growers has been shown to reduce the risk of on-farm contamination of produce by a foodborne pathogen. This presentation will cover the basics of produce food safety and will focus on the main risk factors that are found in a typical production environment and how they may be managed. Regulatory and industry systems that ensure the use of GAPs by produce growers will also be discussed.



Juan Archila is a Food Science MS student under the advisory of Dr. Betty Feng, specializing in food safety education and communication. He is conducting research projects evaluating the effectiveness

of online food safety educational materials for small-food processors and veteran farmers.



Han Chen is a Ph.D. student in Dr. Betty Feng's lab from Purdue Food Science Department. She is passionate with providing food safety education to small-scale farmers and food processors.

Her Master's thesis identified barriers and needs in food safety education among military veteran farmers and small-scale produce growers. Her PhD research focuses on developing programs to enhance food safety culture in farming and retail communities.



Indiana native **Scott Monroe** is the sixth generation in his family involved in vegetable production. He attended both Vincennes and Purdue Universities, earning degrees in Agriculture, Horticultural

Science, and Plant Pathology and has worked in various capacities in the produce industry. Scott is a Food Safety Educator based in Southwestern Indiana and conducts statewide produce food safety programming and research from the Purdue Extension Food Safety Training Hub near Vincennes, Indiana.



Dr. Feng is an assistant professor of food science. She is dedicated to the research and extension of human factors in the safety of food. She is a certified trainer for FSMA Preventative Control Qualified

Individual (PCQI) and has developed and conducted multiple food safety workshops for small-size processors and farmers.



Amanda Deering earned her bachelor's degree in biology and master's degree in plant biology from Central Michigan University. She completed her Ph.D. at Purdue University in food microbiology and food safety specializing in fresh produce food safety. Amanda works closely with industry to develop and test novel sanitization treatments that can be used for fresh produce. She leads the Purdue Extension SafeProduceIN team that works in Indiana to deliver Good Agricultural Practices trainings for growers/producers, coordinating education and training for county and

campus staff in GAPs and related food safety needs, and developing resources that address the real-time needs of growers in Indiana.