

Hybrid training for quality assurance and food safety programs designed for small-scale food processors and distributors

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USDA-NIFA, Food Safety Outreach Program

<https://ucfoodsafety.ucdavis.edu>

<https://ucsmallfarmfoodsafety.ucdavis.edu>

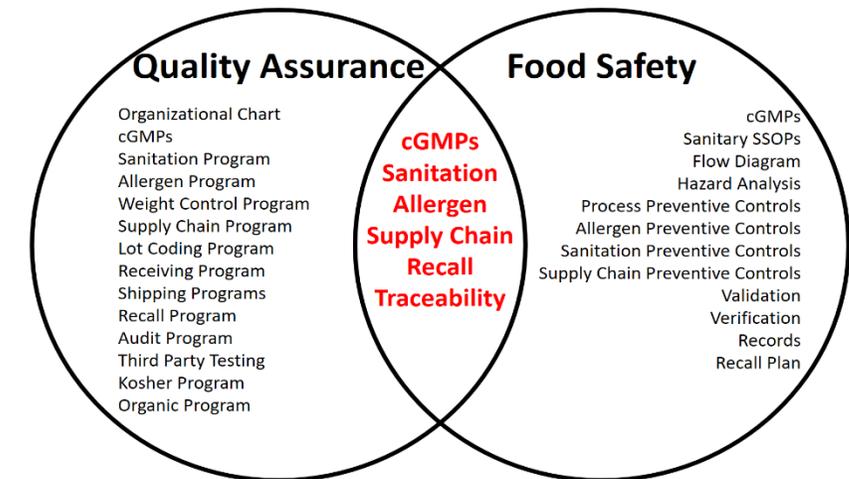


United States Department of Agriculture

National Institute of Food and Agriculture

Problem Statement / Issue Definition:

- Quality assurance and food safety programs overlap
- Many small-scale processors can benefit from enhanced understanding of these overlaps
- Certificate training courses (PCQI, BPCS) are targeted to managers and supervisors and may not address the training needs of many in the industry
 - Limited availability of Spanish courses due to limited bi-lingual instructors
- Small and very small businesses prefer an online option for training
- Hybrid (online and in-person) courses have been shown to be as effective in learning outcomes as strictly in person instruction

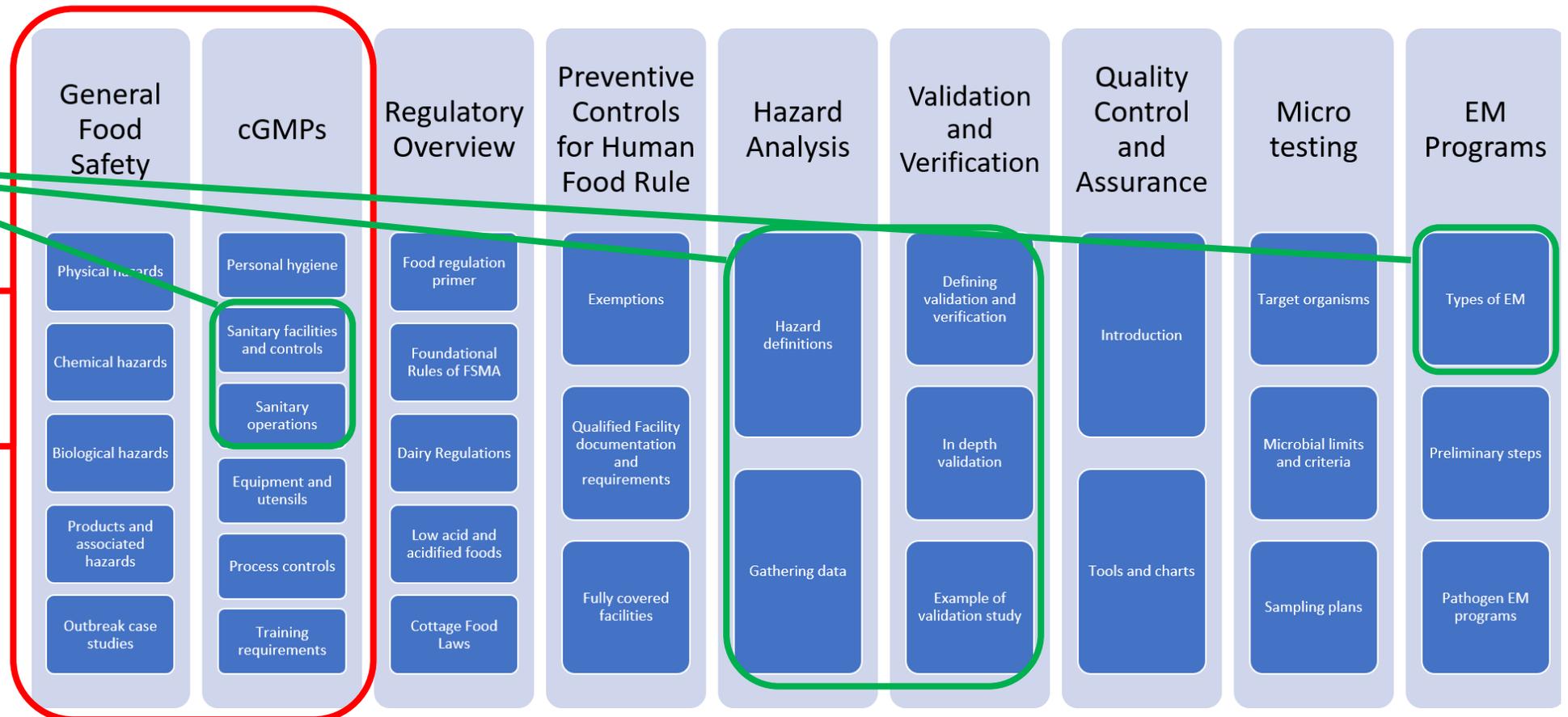


Approach / Methods:

Goal: Development of a hybrid training program on basics in quality assurance and food safety programs

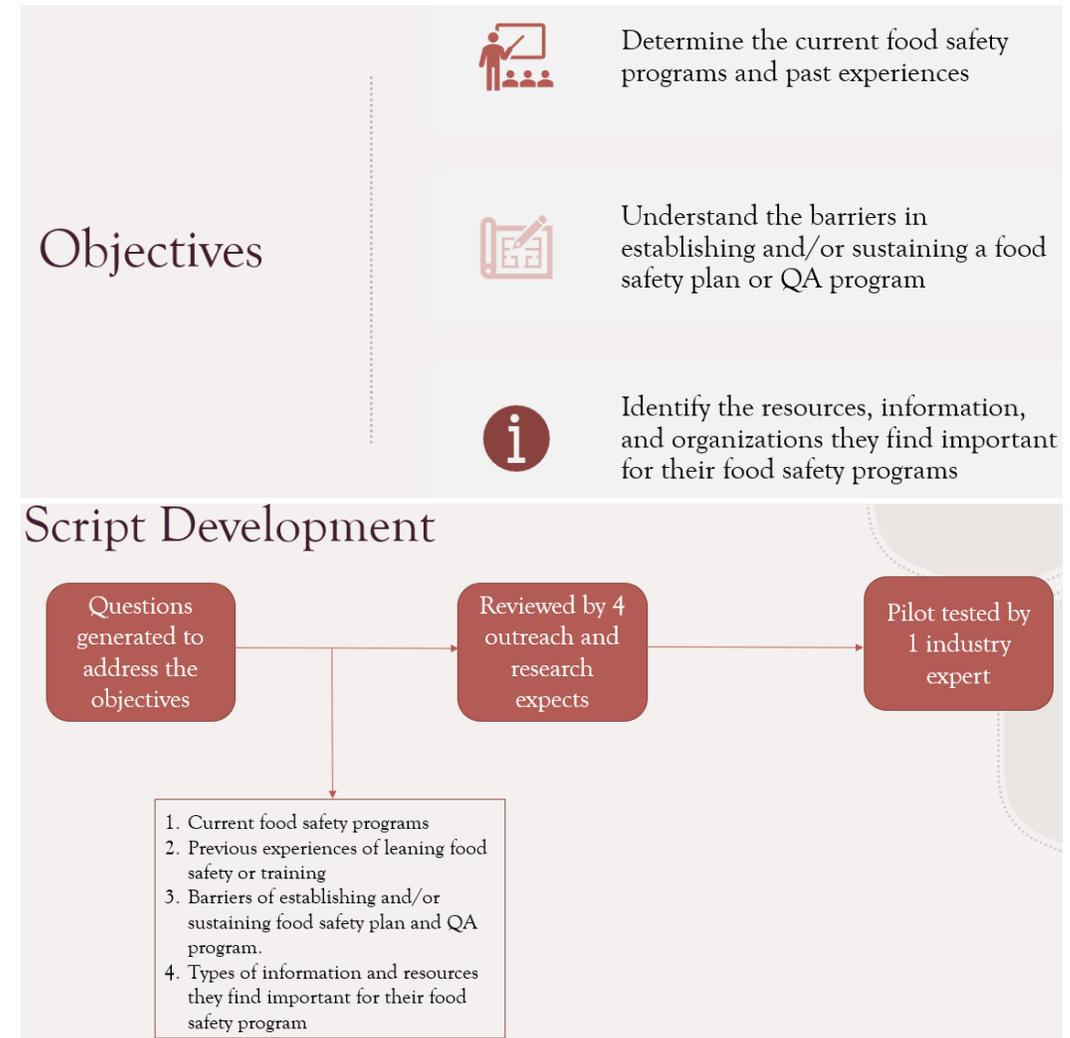
- Online course
- Supplementary in person workshops

For employee training programs:
Spanish translation



Results / Outcomes:

- Module development
 - Learning outcomes, PowerPoint presentation, scripts, supplementary handouts, recordings
- Interviews and evaluation
 - IRB approval
 - 20 interviews
- Translation
- Integration into Moodle 2023



Results / Outcomes:

Perception of In-Person vs. Online Training

	In-Person	Online	Hybrid
Pros	<ul style="list-style-type: none"> Highly preferred Visually infer for understanding Provide demonstrations, real-world examples, & connections Better concentration and grasp of information Efficient 	<ul style="list-style-type: none"> Convenient More accessible Larger reach Information verified No time or travel restrictions 	<ul style="list-style-type: none"> Can fix current problems Save time Don't need to come in everyday
Cons	<ul style="list-style-type: none"> Time and travel restrictions Loss of production Distractions Less details Boring 	<ul style="list-style-type: none"> Lacks interactions Few resources Internet problems Expensive Monotone Distractions No communication or questions 	<ul style="list-style-type: none"> Expensive Internet problems

Challenges of Food Safety Training



95% of the interviewed processors had ESL employees
45% of those did not offer training in another language

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