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And other academic and industry experts...

UCDAVIS
DEPARTMENT OF PLANT SCIENCES

UCDAVIS
COLLEGE OF AGRICULTURAL
AND ENVIRONMENTAL SCIENCES

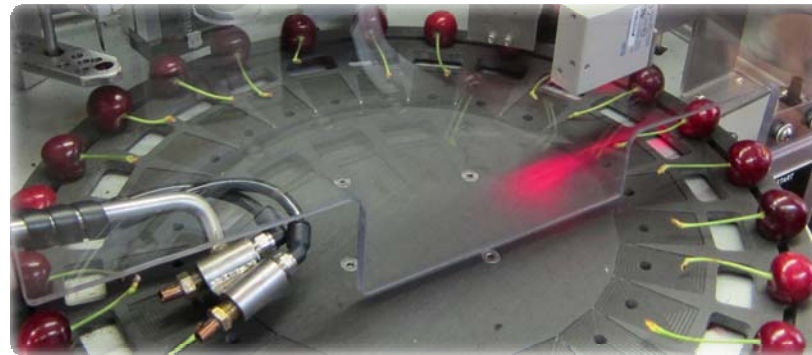
University of California
Agriculture and Natural Resources

Who Should Register

Anyone interested in the produce industry, whether newcomer or veteran, can benefit by becoming a certified Produce Professional. Boosting credibility, learning about current industry technologies and developing professionally are just three of the many reasons to participate. Other benefits include networking with like-minded attendees, meeting and interacting with produce industry experts, and association with UC Davis, the world's premier center for postharvest learning. Additionally, participants receive 4 years' of online access to recorded lectures, handouts and additional valuable resources.

Why Hire a Produce Professional

A produce expert wears many hats—from harvest to consumption—and needs a diverse range of information at their fingertips. Earning a Produce Professional Certificate from UC Davis equips individuals with a set of tools representing all aspects of postharvest handling. They will have taken classes and demonstrated their knowledge of produce safety, harvesting systems, cooling, packaging, transportation, quality, modified atmospheres and marketing of fresh produce, and will be up-to-speed on current research.



FOR MORE INFORMATION

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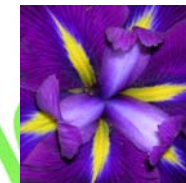
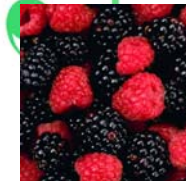
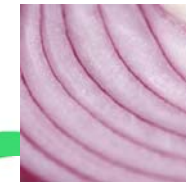
The UC Davis Postharvest Technology Center reserves the right to cancel or reschedule courses and to change instructors. Every reasonable effort will be made to notify enrollees of changes or cancellations. The University of California does not discriminate in any of its policies, procedures or practices. The University is an affirmative action/equal opportunity employer.

Produce Professional Certificate Program

An exciting, first-of-its-kind opportunity for the produce industry. Obtaining a Produce Professional Certificate from the UC Davis Postharvest Technology Center offers credibility to employers and marketability to individuals.

Find out more at:
postharvest.ucdavis.edu/certificate

UCDAVIS
POSTHARVEST TECHNOLOGY
Produce Professional Certificate



LIST OF EDUCATIONAL COMPONENTS

Core On-Site Courses

Postharvest Technology Short Course (40 points) (mandatory)

A week-long, intensive study of the biology and current technologies used for handling fruits, nuts, vegetables & ornamentals.

Produce Safety: A Science-based Framework (20 points) (mandatory)

An interactive workshop to improve awareness and appreciation of the tools used for effective hazard analysis and quantitative risk assessment.

Fruit Ripening & Retail Handling (16 points) (mandatory choice 1)

The workshop focuses on how to increase profits by reducing losses, and delivering ready-to-eat, delicious fruits and fruit-vegetables to the consumer

—AND/OR—

Fresh-cut Products (24 points) (mandatory choice 2)

A workshop for food professionals including lectures, demonstrations, discussions and updates on fresh-cut fruit and vegetable research.

Optional Courses

Postharvest Technology Short Course Field Tour (25 points)

The field tour travels through California, visiting harvesting, packing, cooling, storage and distribution facilities. (Prerequisite: Postharvest Technology Short Course)

Methods of Measuring Flavor, Color & Texture (16 points)

This course is a real hands-on learning experience including lectures, labs and demonstrations on measurement of flavor, color and texture.

Emerging Postharvest Technologies (16 points)

This condensed course highlights the latest technologies for produce handling and quality maintenance of produce.

Citrus Postharvest Pest Control Conference (12 points)

This yearly conference offers discussions of current pest control issues and the outlook of the citrus industry.

Distance Learning Modules (1 point each)

Various commodity- or topic-specific lectures, with a wide range of topics from which to choose..



Produce Professional Certificate Program

With a 35-year history, and a cadre of the most respected experts in the field, the UC Davis Postharvest Technology Center is ripe to introduce its new Produce Professional Certificate Program; the first-of-its-kind package for produce industry professionals.

The program allows participants to customize their curriculum through an a-la-carte menu in addition to a core set of courses. Based on a point system, the program awards one point for each hour of instruction. This includes a minimum of 76 hours of required courses and approximately 44 hours of optional courses and lectures for a total of 120 points to earn a certificate. Certificate completion can be achieved with as few as 3 on-site courses, which may be taken in any order during the 4-year time frame. Online modules may be taken at any time. We will honor a 2-year retroactive option to participants enrolled in previous courses who pass the test for each course attended.

Participants will complete a course, in person or online, take an online quiz, and upon earning the required score (>80%), receive a record of achievement. After completing 120 points, the UC Davis Postharvest Technology Center will award participants their well-deserved Produce Professional Certificate, presented in a custom frame. Participants will have the opportunity to renew their certification every five years.



What it Costs

Certificate Registration Fee: \$2500*

Enrollment in the certificate program guarantees priority registration in all on-site courses, access to an extensive selection of distance learning modules, individual module certificates after completion of an online exam for each course or distance learning module, and a "Produce Professional Certificate" plaque is awarded upon earning 120 points within the 4 year time frame. Recertification is available every 5 years for an additional fee of \$250.

**Individual course and workshop enrollment fees are not included. Additional enrollment fees will be approximately \$5000, depending upon courses chosen over the 4-year program. Registration Fee may be paid in two installments within a six month time period.*

REGISTRATION IS EASY!

On-Line: Link to our secure on-line registration form: http://postharvest.ucdavis.edu/Education/Produce_Professional_Certificate/

By Phone: Call (530) 752-6941
Please have your Visa, MasterCard, Discover, or American Express account number handy.

By Fax: Send this completed registration form, along with credit card information to:
(530) 754-4326

By Mail: Complete this form and send it with your credit card information, or check, to:
Attn: Mary Reed, Center Manager
Postharvest Technology Center
Dept. of Plant Sciences, MS2
One Shields Avenue
Davis, CA 95616

Participant Information:

Name

Company

Position/Job Title

Address

City State Zip

Daytime Phone Fax

Email Address

- \$2500 Certificate Registration Fee -OR-
 \$1250 1st Installment of my Registration Fee

Payment Information

- Enclosed is a check payable to "UC Regents"
 Please charge my credit card:

Account Number Expires

Authorizing Signature

Type of Card:
 Visa MasterCard Discover American Express

Please provide the 3 or 4 digit Credit Card Verification Code (CVC): ____ _