

Good Agricultural Practices (GAP)

COMMUNITY EDUCATION COURSE

Instructor: Keith Knudson | Course fee: \$99.00

In recent years, there has been growing interest in locally produced fresh fruits, vegetables, and other food products. Farmers' markets have become a common feature of local efforts to encourage community economic development by promoting locally grown products. This course will take you through a food safety plan activity. This course will assist growers with preparing an on-farm food safety plan.

The goal of this course is for every participant to leave with a completed and printed food safety plan.

COURSE OBJECTIVES

- To learn the basic principles of Good Agricultural Practices.
- Understand and recognize the risks involved wherever water comes into contact with fresh produce and how its quality dictates the potential for pathogen contamination.
- Create conditions that prevent food safety hazards instead of corrective actions taken after a risk has been identified.
- Develop a food safety plan.

The course will take you through the food safety steps that start at planting and go through post-harvest activities.

Major topics covered in this course are:

- Traceability
- Worker (health and) hygiene
- Agricultural Water
- Manure and other additions to soil
- Animals in the growing area
- Equipment, tools, and buildings
- Allergens
- Sprouts



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