

ABOUT THE TRAINING

This is a nine-module eLearning curriculum which aims to provide a road-map of regulation compliance for food businesses with blended retailing and manufacturing functions, particularly to assist retailers who conduct specialized processing.

The modules are self-guided and independent to each other.

1. Where do I fit? - A regulation compliance roadmap
2. Food safety Definitions
3. Food Safety Hazard
4. Good Practices at Retail Food Establishments
5. Seven principles of HACCP
6. Overview of Specialized Processing Methods
7. Reduced Oxygen Packaging (ROP) HACCP
8. Smoked Meat
9. Sushi



REGISTRATION INSTRUCTIONS

The eLearning curriculum for retailers is housed in the LSU AgCenter Moodle. You need an AgCenter or Google account, and an enrollment key. For Google users, make sure the name in the Google account matches the name used in the registration form.

Here is how to get started:

- Fill a registration form using this link

https://lsu.qualtrics.com/jfe/form/SV_0Gkvms8SnKpN5X0

- You will be redirected to a new page with the instructions on how to create a Moodle account.
- Click on the link provided.
- Click on the “LSU AgCenter Users” or “Google Users” button.
- Once you are logged in, you will be asked to grant Moodle permission to access your Google account.
- Click “Allow” or “Continue” to grant permission.
- You will be redirected to the Louisiana Retailers Specialized Processing Methods Course.
- Type the enrollment key to enroll in the course.

***Note: Link and enrollment key are embedded in the instructions you will receive after filling the registration form. Make sure to SAVE or DOWNLOAD a PDF file of the instructions before you click on the link to the curriculum. REMEMBER YOU WILL NEED THE ENROLLMENT KEY PROVIDED TO ACCESS THE COURSE.**

You can also access the registration form by scanning the QR code below.



Louisiana Food Retailers
SPECIALIZED PROCESSING