



**Certified Food Scientist (CFS)
 Preparatory Course**
 IFT19
 New Orleans Marriott, NOLA

COURSE AGENDA* SATURDAY JUNE 1		
8:00	Welcome & Course Overview	Erin O'Connell
8:15	Food Chemistry & Food Analysis	John Budin
9:45	Refreshment Break (15 minutes)	
10:00	Regulatory	Eric Greenberg
11:30	Lunch (1 hour)	
12:30	Quality Assurance & Quality Control	John Budin
1:45	Refreshment Break (15 minutes)	
2:00	Food Microbiology	Matthew Taylor
3:30	Food Safety	Matthew Taylor
4:45	Exam Strategies	Erin O'Connell
5:00	Adjourn – End of Day 1	

COURSE AGENDA* SUNDAY JUNE 2		
9:00	Food Engineering	Kathiravan Krishnamurthy
10:30	Refreshment Break (15 minutes)	
10:45	Sensory Evaluation & Consumer Testing	Bob Baron
12:00	Lunch (1 hour)	
1:00	Product Development: Introduction, Concept Development	Tanuj Motwani
1:15	Product Development: Prototype Design & Testing (45 min)	Tanuj Motwani
	Product Development: Product Optimization (45 min)	Tanuj Motwani
2:45	Refreshment Break (15 minutes)	
3:00	Product Development: Implementation & Commercialization (60 min)	Tanuj Motwani
4:00	Pre-Course Practice Test Question Review	TBD
4:30	Remarks & Next Steps	Erin O'Connell
5:00	Adjourn – End of Course	

**Please note that the schedule, including speakers, topics, and times, are subject to change.*

Questions about registering or about the CFS Prep Course? Email info@ift.org.