

The precertification coursework is offered at no cost to State of Florida Employees through the Food and Drug Administrations, Office of Regulatory Affairs' Virtual University (ORAU). If you are not a State of Florida employee, you should register for the courses using www.Silliker.com

The Silliker website requires that you first select a Country (which of course would be United States) and it then allows you to register. You are able to review the curriculum by selecting Silliker Online University-Powered by EduNeering.

Then select: Comprehensive Curriculums.

The amount of the package is indicated along with a list of the course included in the package. Using our required course listing, see below, you can select the appropriate courses. You must have a credit card to pay for the courses and you are granted access for 3-6 months.

The 30 hours of training include subject matters relating to Prevailing Statutes and Regulations, Food Microbiology, Food Epidemiology, and Hazard Analysis Critical Control Point (HACCP). The specific course topics and associated continuing education units are included in the table below.

TITLE OF COURSE	CODE	CEUs
PREVAILING STATUTES, REGULATIONS, ORDINANCES		
Basic Food Law for State Regulators	FDA35	1
Basics of Inspection: Beginning an Inspection	FDA38	2
Basics of Inspection: Issues & Observations	FDA39	2
MICROBIOLOGY		
Food Microbiological Control 1: Overview of Microbiology	MIC01	1
Food Microbiological Control 2A: Gram-Negative Rods	MIC02	1
Food Microbiological Control 2B: Gram-Positive Rods & Cocci	MIC03	2

Food Microbiological Control 3: Foodborne Viruses	MIC04	1
Food Microbiological Control 4: Foodborne Parasites	MIC05	2
Food Microbiological Control: Mid-Series Exam	MIC16	
Food Microbiological Control 5: Controlling Growth Factors	MIC06	2
Food Microbiological Control 6: Control by Refrigeration & Freezing	MIC07	1
Food Microbiological Control 7A: Control by Thermal Processing	MIC08	2
Food Microbiological Control 9: Natural Toxins	MIC12	2
Food Microbiological Control 11: Good Manufacturing Practices	MIC14	2
Food Microbiological Control 12: Cleaning & Sanitizing	MIC15	2
EPIDEMIOLOGY		
Foodborne Illness Investigations 1: Collecting Surveillance Data	FI01	2
Foodborne Illness Investigations 2: Beginning the Investigation	FI02	2
HACCP		
Basics of HACCP: Overview of HACCP	FDA16	1
Basics of HACCP: Prerequisite Programs & Preliminary Steps	FDA17	1
Basics of HACCP: The Principles	FDA18	1

TOTAL CEUs

30

In addition to the above training, a list of references and sample questions is available to assist you in studying for the certification examination. They are located at <http://www.myfloridaeh.com/community/certification/pdfs/FoodRef.pdf>