Please join us for an informational meeting about FOODPIC on February 23, 2009 at the Cobb Galleria in Room 102 from 9:00 to 12:45. Space is limited to the first 50 people that email us at foodpic@uga.edu. Here is a copy of the agenda and what items will be discussed. Come check us out and see what we have to offer you. Thanks.

9:00 - 9:30 Registration

9:30 - 9:40 Welcome from IFT

IFT Representative

9:40 - 10:00 FoodPIC, A partnership for success by the Food Industry

Phillips

Overview of FoodPIC Center/Program

10:00 - 10:15 How do we determine what consumers want, and will they really like it?

Resurreccion

Consumer/sensory

10:15 - 10:30 How do we measure and enhance nutritional & physical properties?

Hung

Chemical and Physical Properties

10:30 - 11:00 Break

11:00 - 11:15 How do we formulate food products to meet consumers' preferences?

Thomas

Culinology, Designing Foods

11:15 - 11:30 How do we make products consumers want?

Chinnan

Pilot Scale, Production scale

11:30 - 11:45 How do we assure safety?

Chen

HACCP, Prevention, Detection

11:45 - 12:00 Packaging, Marketing, and Summary

Brody

Types of Packaging, Marketing Strategies

12:00 - 12:45 “Food Innovation and Innovative Thinking”

Moskowitz

Keynote

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