

## Ready-To-Eat/Shelf Stable Self-Paced Training Course Agenda

1	Welcome - Agenda, Technical Instructions
2	Introduction to the Course
3	RTE-SS Products Process Familiarization
4	Lethality, Stabilization, and Multiple Hurdles
5	Food Ingredients of Public Health Concern
6	Knowledge Check #1
7	RTE Sanitation
8	<i>Listeria monocytogenes</i> Regulations
9	RTE Sampling
10	Knowledge Check #2
11	On-the-Job checklist
12	Course Evaluation
13	Resources
14	Course Completion Certificate