

Produce Safety University

Presented by the Supplemental Nutrition and Safety Programs, Office of Food Safety

What is Produce Safety University (PSU)?

Developed by USDA's Food and Nutrition Service (FNS) in collaboration with USDA's Agricultural Marketing Service (AMS), PSU is a **one-week experiential learning program** that immerses child nutrition professionals in the fresh produce supply chain.

Participants learn to identify and manage food safety risks associated with fresh produce whether it's purchased from farmers or distributors, received whole or fresh-cut, or grown in a school garden. The curriculum covers all aspects of the fresh produce supply chain from growing and harvesting to storage and preparation through a combination of lecture, laboratory, and field-trip instruction.

Who attends PSU?

The target audience for PSU includes **local school nutrition program operators** and **State agency staff** involved in administration, training, and technical assistance for school nutrition programs. All States and territories are encouraged to nominate school nutrition professionals to attend. Approximately **150 participants graduate** from PSU annually, with increasing interest every year.

When and where is PSU held?

Multiple PSU sessions are held **annually during the spring and summer months nationwide**. In 2021, FNS partnered with the Institute of Child Nutrition (ICN) to launch a virtual edition of PSU inclusive of live instructor-led training, small group activities, and video-based produce lab and field trip experiences.

What is the impact of PSU?

PSU is a **train-the-trainer immersion course** that arms school nutrition professionals with tools and knowledge to address real life scenarios, critically analyze and respond to food safety issues, and teach others critical food safety concepts and practices. Participants also earn continuing education hours for Professional Standards for school nutrition professionals.