OFFICE OF TRAINING, EDUCATION AND DEVELOPMENT

Janet Williams, Consumer Safety Officer
Office of Training, Education and Development
Division of Programmatic Training
Cooperative Foods Program Branch
OFFICE OF TRAINING, EDUCATION AND DEVELOPMENT (OTED) ORGANIZATION

Food and Drug Administration
  – Office of Global Regulatory Operations and Policy
  • Office of Regulatory Affairs
  • Office of Training, Education, and Development
OTED ORGANIZATION (cont’d)

- Office of Training, Education, and Development (OTED)
  - Division of Programmatic Training (DPT)
    - Cooperative Food Programs Branch (CFPB)
    - Manufactured Foods Program Branch (MFPB)
    - Integrated Food Safety System Branch (IFSSB)
DIVISION OF PROGRAMMATIC TRAINING

OFFICE OF THE DIRECTOR

INTEGRATED FOOD SAFETY TRAINING BRANCH

STATE COOPERATIVE PROGRAM TRAINING BRANCH

MANUFACTURED FOOD TRAINING BRANCH

MEDICAL PRODUCTS AND TOBACCO TRAINING BRANCH
OTED MISSION

• The OTED Mission is to provide high quality learning opportunities through timely, cost-effective learning products that support FDA's mission and strategic goals and meets current training and development needs of ORA personnel, state and local regulatory officials, and other stakeholders.
OTA MISSION (cont’d)

What We Do:

• Responsible for the training and development of a 5,000+-member staff located in ORA's field and headquarters offices throughout the United States and Puerto Rico

• Responsible for providing training to state local, tribal and territorial regulatory staff involved in the regulation of commodities regulated by FDA
• OTED is an accredited IACET provider
• Authorized to issue the IACET continuing education unit, CEU
• CEUs qualify under the American National Standards Institute (ANSI) IACET Standard
FISCAL YEAR 2018

• Oct 1, 2017-Sept 30, 2018
• Preliminary work plan for all food courses
• Priorities determined by the Assistant Commissioner for Regulatory Affairs (ACRA) and the OTED Director
• Resource dependent
  – People, time, money
COURSE LEVELS

• Higher lever courses
  – 200, 300, 400 and 500 level identification

• Prerequisites – MANDATORY
  – get them done early, be ready for opportunities

• Follows Course Curriculum Design
PREREQUISITE COURSES

• OTED Policy
  – Prerequisite work must be completed by the due date
  – Level 1 online courses
  – Designed with topic areas of training in Standard 2 of the Voluntary National Retail Food Regulatory Program Standards (VNRFPS) in mind.
  – Based on JTA
PREREQUISITE COURSES

• ComplianceWire
• Eduneering
• Other partners
  – IFPTI - www.ifpti.org
  – UTK CAFSP - www.vet.utk.edu/cafsp
  – UC-Davis WIFSS - www.wifss.ucdavis.edu
  – NEHA – www.neha.org
  – AUFSI – www.aufsi.auburn.edu
  – NCSU - https://fbns.ncsu.edu/
PATHLORE

• Access
  – http://orauportal.fda.gov/stc/ORA/

• Self-Nomination
  – Only available to FDA personnel.
  – State/Local Regulatory partners are registered in Pathlore by the OTED training officer for that course (after registration through the state host).

• Certificates

• Course catalog
PATHLORE (cont’d)

• FAQ
  – [https://orauportal.fda.gov/stc/ORA/PathloreFAQ.html#Help](https://orauportal.fda.gov/stc/ORA/PathloreFAQ.html#Help)

• HELP
  – Contact Information:
    • [Appsdesk@fda.hhs.gov](mailto:Appsdesk@fda.hhs.gov)
    • Helpdesk Hours of Operation*:
      • Day(s): Monday – Friday
      • Hour(s): 9:00AM – 5:00PM EST.
    • * Except for Holiday - Federal Government Observed
COURSE IN A BOX (CIB)

Requirements for conducting a CIB

• Communicate with your area FDA Retail Food Specialist
• Assure knowledgeable and competent Instructor
• Maintain exam and course content security
• Administrative obligations
  – Timeframes
  – Prerequisite verification
  – Attendance and participation verification
  – Appropriate training location
  – Printing all course materials
COURSE IN A BOX (cont’d)

Courses available

• FD112  Food Code
• FD204 Temporary Food Establishments
• FD207 Plan Review
• FD215 Managing Retail Food Safety
• FD218 Risk Based Inspection Methods at Retail
• FD312 Special Processes at Retail
• ER310 Food Safety Issues in the Event of a Disaster
QUESTIONS?
THANK YOU