KOSHER *Basics*

Topics:

- What are Kosher Ingredients and Products
- Kosher Certification Process
- Kosher Symbols & Labeling
- Kosherization
- Transportation & Equipment

Compliance with standards for Kosher food production is increasingly important in helping companies reach growing demand.

This introduction to Kosher Basics is designed for quality control staff, regulatory personnel, food safety professionals, and those in food production. Learners will discover what Kosher is and how Kosher certification works. The quick and approachable online format allows users to access training from any location. Practical tips, exercises and scenarios prepare for real life implementations.

| Printable Resources | Production Charts | Checks for Understanding | Convenient Access | Online Textbook | Quizzes | Certificate |