



Now is the time
to invest in
your team.

2025
2026

AFDO Training Can Help!

AFDO COURSES

Developed and led by AFDO's experienced training team, these courses can help you or your team with technical and professional development. AFDO has a host of options for employees — from new hires to highly experienced — to fit every budget. Check out these training opportunities and pass them along to anyone you want to help succeed.

Active Managerial Control — Industry Only ●

Course Type: In-Person

Cost: \$350 members, \$600 non-members

Seat Limit: 24

Who Should Attend: Food safety industry leaders such as operations leaders, franchisees, and food safety managers

Description: This high-energy workshop is designed for operations leaders and franchisees who want to move beyond checklists and take control of food safety. Whether you're running one location or overseeing multiple teams, you'll discover how to drive performance by putting food safety at the heart of your strategy.

Basic Inspections and Investigations Course for New Manufactured Food and Retail Regulators ●●

Course Type: Virtual

Cost: \$400

Seat Limit: 18

Who Should Attend: Manufactured and retail food inspectors and industry professionals with less than six months of experience

Description: The course provides fundamental learning opportunities for new food regulators who have responsibilities for performing routine and non-routine inspections, and also complaint investigations.

This 5-hour, five-session course also covers training for conducting investigations and collecting product samples for analysis by a laboratory (when applicable).

Basic Inspections and Investigations Course for New Manufactured Food and Retail Regulators — Train-the-Trainer ●●

Course Type: In-Person

Cost: \$750 members, \$950 non-members

Seat Limit: 16

Who Should Attend: Advanced manufactured food and retail food program instructors, industry professionals, lead trainers, and those desiring to be a lead trainer

Description: This three-and-a-half-day train-the-trainer course will provide future instructors with the tools, resources, and skills needed to be an instructor for the Basic Inspection and Investigation Course. The participants will be guided through the materials and provided key concepts for instruction of basic and fundamental learning opportunities for new food regulators.

Basic Inspections and Investigations Course — Produce ●

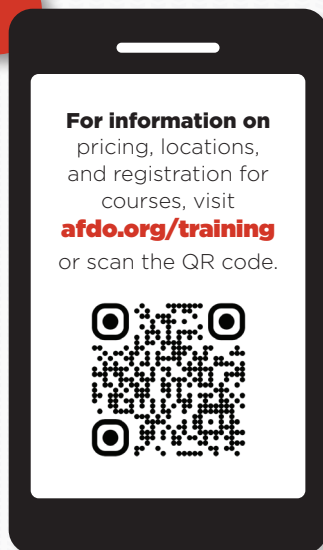
Course Type: In-Person

Cost: FREE for Produce Regulatory Program participants

Seat Limit: 18

Who Should Attend: Produce regulatory inspectors with less than six months of experience

Description: The Basic Inspections and Investigations Course provides basic and fundamental learning opportunities for new produce regulators who have responsibilities for conducting routine and non-routine inspections, and may have responsibilities for conducting investigations or collecting product samples for analysis by a laboratory (when applicable).





AFDO's virtual training courses are an interactive experience.

Inspector Boot Camp ●

Course Type: Virtual

Cost: FREE

Seat Limit: 1,000

Who Should Attend: Manufactured and retail food inspectors with two years or less on-the-job experience

Description: Across three 4-hour sessions, you'll discover both power skills and technical skills through interactive strategies with participants. Technical skills are split into days of training specifically for retail-level inspectors (restaurants, grocery stores, etc.), and there is a separate day for manufactured-level inspectors (food processing facilities).

Advanced Inspector Boot Camp ●

Course Type: Virtual

Cost: FREE

Seat Limit: 1,000

Who Should Attend: Manufactured and retail food inspectors with more than two years of experience

Description: During Advanced Boot Camp, inspectors will hear live discussions on several topics during the three 4-hour sessions. This live, virtual training expands on training information for inspectors, including understanding food safety plans, identifying special processes, recognizing and shaping food safety culture, identifying what a foodborne illness investigation is, and much more.

Environmental Sampling: A Tool for Solving Outbreaks at the Retail Food Level ●

Course Type: In-Person

Cost: \$350 members, \$450 non-members; two-day train-the-trainer version, \$600 members, \$800 non-members

Seat Limit: 36

Who Should Attend: Field staff who conduct environmental sampling or assessments and supervisors or coordinators who plan sampling assignments and outbreak responses

Description: Learn how to build a sampling team and plan for an environmental sampling exercise, target sampling areas based on specific pathogens, and see how sampling can contribute to an overall environmental assessment of a facility. This one-day course can also be customized to include an additional day-long train-the-trainer component.

Evaluating Active Managerial Control for Regulators ●

Course Type: In-Person or Virtual

Cost: (Virtual) \$100 members, \$300 non-members

Seat Limit: 20

Who Should Attend: Retail food regulators employed by state, local, tribal, and territorial agencies

Description: During an 8-hour in-person session or two 4-hour virtual classes, retail food regulators will learn how to evaluate Active Managerial Control of foodborne illness risk factors in food service and retail establishments, and how to explain the ways the Food Code addresses and establishes controls for risk factors, further establishes the five key public health interventions, and more.

Implementing Risk-Based Inspections and Auditing for Retail Food Establishments — Industry Only ●

Course Type: In-Person

Cost: \$995 members, \$1,395 non-members

Seat Limit: 36

Who Should Attend: Industry food safety professionals, quality assurance managers, and third-party food safety auditors who want to understand risk-based inspection concepts and applications taught to regulatory food safety professionals

Description: Step into the role of a food safety regulator with this hands-on, instructor-led training designed specifically for industry professionals. Over two interactive days, you'll gain the same advanced risk-based inspection skills taught to regulatory inspectors.

Instructor Skills Training ●●

Course Type: In-Person

Cost: \$600 members, \$800 non-members

Seat Limit: 24

Who Should Attend: Regulatory and industry professionals involved in training, presenting, or speaking at meetings or conferences

Description: The IST course provides individuals with an overview of the knowledge, skills, and abilities necessary to deliver effective training, presentations, meetings, and information. The course is activity-based, participant-driven, and consists largely of facilitated discussions and activities in both small and large group settings.

Food Safety Culture for Regulators with Frank Yiannas ●

Course Type: In-Person

Cost: \$400 member, \$1,200 non-member

Seat Limit: 50

Who Should Attend: Food safety regulatory program leaders, supervisors, and emerging leaders

Note: This course requires an application. Accepted applicants will be notified at least nine weeks before the course of their application, at which point an invoice will be issued.

Description: This workshop will teach regulators how to evaluate and strengthen the food safety culture of an organization or establishment they regulate and how to make their regulatory practices and programs more effective.

Program Manager Workshop ●

Course Type: In-Person & Virtual

Cost: FREE

Seat Limit: 24

Who Should Attend: New, existing, and future program leaders currently employed by federal, state, local, tribal, and territorial agencies

Note: By application only. Please email pkennelly@afdo.org for more information.

Description: The course is designed to provide insight into key knowledge points that food program managers need to effectively implement their programs. Topics during the course include media relations, emergency response, integrated food safety systems, budgeting, human resources, legal and regulatory authorities, compliance, enforcement, and more.

Root Cause Analysis for Retail Food Safety ●●

Course Type: Virtual

Cost: \$400 members, \$600 non-members

Seat Limit: 20

Who Should Attend: Experienced food safety professionals in regulatory or industry roles

Description: During four 3-and-a-half-hour sessions, this course develops the skills needed to define the problem, collect data, determine the “why” of a violation or outbreak, and identify solutions by applying the concepts of root cause analysis to reduce risk factor violation occurrence and enhance foodborne illness outbreak investigations.

Process Improvement — A Training Practitioner Certificate Experience ●●

Course Type: In-Person & Virtual

Cost: \$750 members, \$950 non-members

Seat Limit: 16

Who Should Attend: Regulatory and industry leaders

Description: This course goes in-depth to teach the necessary facilitation skills and provide the tools to identify inefficiencies, streamline operations, maintain performance, and stay focused.

AFDO ON-SITE

Developed by AFDO and delivered to your program or group, these courses offer a tailored experience for your next staff meeting, training session, or conference. Reach out to AFDO for pricing and other details.

Administrative Law 101 ●●

Course Type: In-Person or Virtual

Seat Limit: 100

Who Should Attend: Anyone in a regulatory or industry leadership position involved in writing and reviewing regulatory laws

Description: This course explores the basics of administrative law, including rulemaking, adjudication, and judicial review along with the foundations of administrative law.

Communication Skills for Government Regulators — Certificate Program ●

Course Type: Virtual

Seat Limit: 1,000

Who Should Attend: Regulators and program managers

Description: These virtual classes are designed to impart knowledge that will change the participants' behavior. Using polls, chat, and breakout rooms, the participants will employ their critical thinking skills.



Frank Yiannas' Food Safety Culture for Regulators course shows regulators how they can evaluate and strengthen the food safety culture of an organization or establishment they regulate.



Many AFDO courses involve group exercises that are perfect for team building, learning how others work, and more.

Eight Key Elements to Process Improvement Success ●●

Course Type: In-Person

Seat Limit: 40

Who Should Attend: Regulatory and industry leaders

Description: This streamlined version of Process Improvement — A Training Practitioner Certificate Experience lays the groundwork for teaching facilitation skills while providing the tools to identify inefficiencies, streamline operations, maintain performance, and stay focused.

Meaningful Metrics for Regulators: How to Create Meaningful Metrics for Food Safety Programs ●●

Course Type: In-Person

Seat Limit: 100 (can be adjusted based on group size)

Who Should Attend: Food regulatory and industry professionals who are responsible for evaluating and improving food safety programs

Description: This session will teach participants how to design meaningful metrics to evaluate and improve food inspection programs. Attendees will explore key principles of effective measurement, learn best practices for data collection and reporting, and gain hands-on experience in applying these concepts. By the end, participants will be equipped to align program goals with staff performance metrics and demonstrate impact on public health.

PACE Palette ●●

Course Type: In-Person

Seat Limit: 28

Who Should Attend: Managers and employees who must communicate effectively with each other

Description: The PACE® Palette is a personality temperament assessment tool designed to dramatically enhance communication in the workplace and your

personal and everyday life by utilizing a fun, non-threatening, easily adaptable tool. The tool enhances communication, and increases your understanding of yourself and the behaviors of the people around you.

The Paths to Implementing a Risk-Based Approach to Retail Food Safety Inspections ●●

Course Type: Virtual or In-Person

Seat Limit: 1,000 (virtual)

Who Should Attend: Regulatory and industry food safety leaders who want to improve the effectiveness of retail food inspections

Description: This presentation explores the elements of a risk-based inspections program by walking through the Maturity Model for Risk-Based Inspections in Retail Food Safety Programs.

The Risk-Based Inspections Trail: Where Are You Along the Journey? ●

Course Type: In-Person

Seat Limit: 30

Who Should Attend: Retail regulatory food safety leaders

Description: In this interactive workshop, you will gain perspective on creating a risk-based food inspection program that is efficient, effective, and aligned with the best practices. You will also look at areas to develop in order to strengthen your retail food inspection program's focus on foodborne illness risk factors.

Taking Your Instructor Skills from Ordinary to Extraordinary ●●

Course Type: In-Person

Seat Limit: 100

Who Should Attend: Regulatory and industry food safety professionals involved in training, presenting, or speaking at meetings or conferences

Description: This interactive learning experience will challenge your current way of delivering training. Walk away with new ideas on how to engage your participants and make not-so-exciting topics more memorable and enjoyable for learners.

A Taste of Change ●●

Course Type: Virtual

Seat Limit: 12

Who Should Attend: Current and prospective regulatory and industry leaders

Description: This course will provide a basic understanding of change and the change management methodologies. Learn how to complete a Change Project Canvas to help you organize your change initiative in this short course.