

2026
2027



Now is the time
to invest in
your team.

AFDO Training Can Help!

AFDO COURSES

Developed and led by AFDO's experienced training team, these courses focus on practical skills that support real-world roles and career growth. AFDO offers a range of training options — designed for professionals at different experience levels — to fit varying needs, schedules, and budgets. Explore these training opportunities and share them with colleagues who could benefit.

Active Managerial Control for Industry Leaders ●

Course Type: In-Person

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

CEUs: AFDO

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

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

CEUs: AFDO, CDPH

Description: The course provides fundamental learning opportunities for new food regulators who have responsibilities for performing routine and non-routine inspections, and complaint investigations. Across five 5-hour sessions, this course also covers training for conducting investigations and collecting product samples.

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

Course Type: In-Person

Who Should Attend: Advanced manufactured food and retail food program instructors, 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 ●

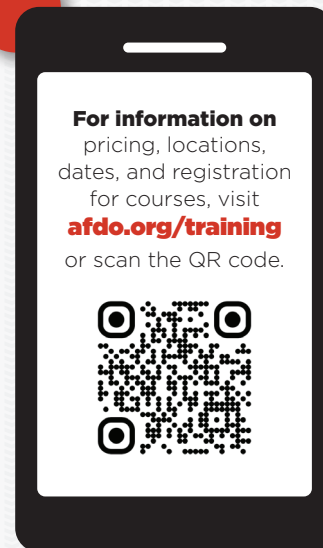
Course Type: In-Person

Cost: FREE for Produce Regulatory Program participants

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

CEUs: AFDO, CDPH

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).



For information on pricing, locations, dates, and registration for courses, visit afdo.org/training or scan the QR code.





AFDO's virtual training courses are an interactive experience.

Crucial Conversations for Mastering Dialogue ●●

Course Type: Virtual

Who Should Attend: Leaders, managers, project managers, and anyone in a position where crucial conversations occur

CEUs: AFDO

Description: Through a dynamic blend of research-backed skills, engaging videos, interactive exercises, and real-world application, you will learn how the world's best communicators create awareness, alignment, reduce and de-escalate tension, and reach better outcomes, even in challenging situations across five, 2.5-hour sessions.

Inspector Boot Camp ●

Course Type: Virtual

Cost: FREE

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

CEUs: AFDO, NEHA, CDPH

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 specifically for retail-level inspectors (restaurants, grocery stores, etc.) and manufactured-level inspectors (food processing facilities).

Advanced Inspector Boot Camp ●

Course Type: Virtual

Cost: FREE

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

CEUs: AFDO, NEHA, CDPH

Description: 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, how to identify special processes, recognize and shape food safety culture, identify what a foodborne illness investigation is, and much more.

Environmental Sampling Workshop ●

Course Type: In-Person

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

CEUs: AFDO, NEHA, CDPH

Description: Through a blend of classroom instruction and immersive exercises, participants learn how effective sampling identifies root cause, informs control strategies, and strengthens public health decision-making. The workshop emphasizes legally defensible practices and hands-on experiences to mirror real foodborne illness investigations.

Evaluating Active Managerial Control for Regulators ●

Course Type: In-Person or Virtual

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

CEUs: AFDO, CDPH

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, explain how the Food Code addresses and establishes controls for risk factors, and 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

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

CEUs: AFDO, NEHA

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.



Many of AFDO's technical training courses include hands-on instruction.

Communicating with Impact: Skills for Instructing, Engaging, and Inspiring Others ●●

Course Type: In-Person

Who Should Attend: Anyone who is involved in training, presenting, or speaking

CEUs: AFDO

Description: Whether you're a regulator, industry professional, instructor, presenter, manager, leader, mentor, or anyone who communicates information to others, this course gives you the practical tools and confidence to deliver content in a way that truly connects, engages, and inspires adult learners. Formerly known as Instructor Skills Training, this course teaches you how to adapt to audience-specific situations, settings, and learning styles, including regulators who want to strengthen how they explain technical concepts to food managers and operators, as well as those who do any form of public speaking, training, or presenting.

Food Safety Culture for Regulators with Frank Yiannas ●

Course Type: In-Person

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

CEUs: AFDO, NEHA, CDPH

Note: This course requires an application.

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. They will gain a better understanding of food safety culture, what it is and what it is not. They'll also learn about must-know organizational and behavioral science principles and how to use them to influence human behavior and enhance employee compliance for the better. The attendees will receive practical, real-world applications that will help them become more effective in their current role and better equip them for their next promotion or challenge.

Program Manager Workshop ●

Course Type: In-Person & Virtual

Cost: FREE

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

CEUs: AFDO

Note: This course requires an application.

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.



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.

Root Cause Analysis for Retail Food Safety ●●

Course Type: Virtual

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

CEUs: AFDO, NEHA, CDPH

Description: Across four 4.5-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.

AFDO CUSTOM TRAINING

Developed by AFDO and delivered directly to your program or team, these courses are designed to be practical, relevant, and responsive to the real challenges staff face in the field. Content can be tailored to your priorities and delivered in formats that work best for your group — whether as part of a staff meeting, targeted training session, or conference — supporting shared learning and consistent application across teams.

Administrative Law 101 ●●

Course Type: In-Person or Virtual

Who Should Attend: Anyone in a 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.



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

Food Safety Culture for All: Building Public Health Accountability in Food Safety Agencies

Course Type: In-Person or Virtual

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

Description: The session will feature a concise presentation introducing the core principles of food safety culture — commitment to public health, metrics and accountability, leadership modeling, and continuous improvement. Participants will then engage in small-group exercises designed to apply these concepts to their unique roles and challenges. These exercises will encourage reflection, discussion, and the development of actionable strategies for fostering a strong food safety culture within their own agencies.

Foundations of Change Management

Course Type: Asynchronous

Who Should Attend: Managers and leaders

Description: This self-paced online course designed for government change leaders, managers, and practitioners delivers six hours of practical change management instruction across three modules, preparing learners to assess change risk, engage stakeholders, plan for behavioral change, and guide their teams through every stage of transition.

Leading a Risk-Based Inspection Program

Course Type: Virtual or In-Person

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

CEUs: AFDO, CDPH

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.

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

Course Type: In-Person

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

CEUs: AFDO, CDPH

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

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

CEUs: AFDO

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.

Taking Your Instructor Skills From Ordinary to Extraordinary

Course Type: In-Person

Who Should Attend: Anyone who is 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.

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