



to offer true opportunity and hope to this Baltimore community,” stated Michelle Suazo, UEmpower of Maryland’s vice president and co-founder. “Children can’t focus on their education and future when they are hungry and in a situation of survival, and this is why we are here,” she said. The Food Project brings culinary skills,

job opportunities, sustainable food sources, mentorship, and hope to neighborhood youth. The anticipated opening to the community is January 2018. For more information about how YOU can help, go to UEmpowerofMD.org. (Full story FSM, July 2017)



Chicken shawarma debuts

In November, the winning recipe from the Real Food for Kids Culinary Challenge and Wellness Expo, debuted as part of Virginia’s Fairfax County Public School menu. The team from Lake Braddock

Secondary School won the March 2017 competition with its tasty chicken shawarma. This marks the first time in Fairfax County that a student dish has been adapted to serve to students.

Real Food for Kids’ Mary Pope says this has been the goal of the Culinary Challenge all along. “Students are the ones eating school lunch. Through the Culinary Challenge, they have an opportunity to bring what they are hearing from their peers and adapt it to the school menu.” (Full story FSM, May 2017)

A helpful webinar series

Mark your calendars for December 5, 1:00 p.m. Central Standard Time for a webinar titled “From Culture to Compliance: The Link Between Food Safety Culture and Audit Preparedness.” Presented by 3M Food Safety and Neumann Risk Services, a Matrix Sciences Company, this is the conclusion of the “From Rules to Tools” four-part webinar series on the Food Safety Modernization Act (FSMA).

A special panel discussion of food safety experts will provide insight into how a robust food safety culture can positively impact audit preparedness and signal a culture of compliance. Attendees will learn what a strong food safety culture looks like and how it can help comply with FSMA and the Safe Quality Food (SQF) Code.

The three previous FSMA webinars addressed the following:

- Part 1: “Hazards Analysis and Preventative Controls”
 - Part 2: “Supply Chain Controls Industry Panel Discussion – Challenges Seen in Implementing and Executing Supply Chain Management”
 - Part 3: “Foreign Supplier Verification Programs and the Sanitary Transportation Rule”
- Find details to access the webinars at: <https://www.provisioneronline.com/articles/105522-m-food-safety-neumann-risk-services-announces-theme-of-next-fsma-webinar>.