ASK OU SUMMER KASHRUS TRAINING PROGRAM

ONE WEEK TRAINING PROGRAM           Monday, Aug 22 – Thursday Aug 25, 2022

For those involved in kashrus, those wanting to get involved, and even the curious.

EXPLOR E modern day food technology and halacha
LEARN fascinating applications of kashrus from Glatt Kosher to Chalav Yisroel
VISIT certified stores and facilities

› How to setup a local Vaad Hakashrus
› Basic “Treibering”
› The Kosher issues related to food establishments
› Factory supervision
› The basics of ingredients and biotechnology
› Practical Kashrus Halachah which includes “Bedikas Toloim”
› How to perform industrial and retail kashering

THREE WEEK INTERNSHIP PROGRAM        Monday, Aug 8 – Thursday, Aug 25, 2022

Geared towards: Serious semicha students, Rabbonim and avreichim. Requires special acceptance Requires a working understanding of Yoreh Deah

All of the above plus:

IMMERSE yourself in the intricacies of kashrus and halacha
GAIN hands on practice and valuable field experience
ASSIST OU staff in the office and in the field
NETWORK with the world of kashrus

Includes all of the One week training program plus:
› Visit plants with expert Rabbinic Field Representatives
› working with mashgichim in the field
› Intensive bedikas tolayim practicums
› Kashering practicums
› Unique shiurim that bring the sugyos of Yoreh Deah to life
› Bakeries - industrial and retail
› including two day overnight hotel field trip
› and much much more

All programs are based out of OU Headquarters – 40 Rector Street, New York, NY
FEES: One week $100               Three week no charge with commitment

TO APPLY oukosher.org/askou15
FOR MORE INFO CONTACT:
Rabbi Eli Eleff
212-613-0602 koshereducation@ou.org

Sponsored by the Harry H. Beren Foundation of New Jersey
SAMPLE DAILY SCHEDULE

DAY 2 – LECTURES AND PRESENTATIONS

9:30 am       Rail cars, Trailers and the Transport of Kosher Products
10:15 am      The Bakery Industry
11:00 am      BREAK
11:15 am      Hafrashas Challah
12:00 pm      Yoshon
12:45 pm      LUNCH
1:15 pm       Kashrus Issues in Flour, Oil and Eggs
1:45 pm       MINCHA
2:00 pm       How to be an excellent masghiach
2:45 pm       The Shabbos Catered Event
3:30 pm       BREAK
3:45 pm       Halachos of Industrial Kashering
4:30 pm       Bedikas Tolayim: An overview
5:30 pm       Daily Wrap Up

DAY 3 – FIELD TRIPS

• Restaurant Visitation
• Caterer Meeting
• Visit to Food Processing Plant