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

TO APPLY

OUKOSHER.ORG/ASKOU2024

FOR MORE INFO CONTACT:
Rabbi Eli Eleff



212-613-0602

koshereducation@ou.org

ASKOU SUMMER KASHRUS TRAINING PROGRAM



ONE WEEK EDUCATIONAL PROGRAM

Monday August 19 - Thursday August 22, 2024

ט"ו אב - י"ח אב תשפ"ד

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

EXPLORE 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

All programs are based out of OU Headquarters 40 Rector Street, New York, NY



Wednesday, August 14 – Thursday August 29, 2024

י' אב - כ"ה אב תשפ"ד

Geared towards: Serious semicha students, Rabbonim and avreichim.

Fees:

One week

\$100

Three week

no charge with commitment

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
- $\,\,{}^{\scriptscriptstyle{)}}$ working with mash gichim 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