







KOSHER CERTIFICATION

An Extraordinary Journey Behind the Scenes

Exclusively for Women!

Explore modern day food technology and production

Learn fascinating applications of kashrus from Glatt Kosher to Chalay Yisroel

Visit certified stores, factories and facilities

Monday, July 7 Thursday, July 10, 2025
י"א תמוז-י"ד תמוז תשפ"ה

4 full days from 10:00 am based in the NYC area (subject to location availability)

No kashrus or industry experience necessary.

Topics Include:

The ABC's of eating out what could be the problem

Understanding factory supervision

The basics of ingredients and biotechnology

Practical workshops

includes Bedikas Toloyim, Identifing Kosher fish, and so much more



Sample Schedule



Day 1

10:00 - 10:30	THE KASHRUS OF MEDICATIONS
10:30 - 11:00	THE BAKING INDUSTRY I
11:00 - 11:15	BREAK
11:15 – 12:00	HOW TO IDENTIFY CHICKEN SHAYLOS
12:00 – 12:30	LUNCH
12:30 – 1:00	THE SHABBOS EVENT
1:00 - 1:30	RED FLAG INGREDIENTS
1:30-2:10	KEEPING YOUR KOSHER KITCHEN KOSHER
2:10 - 2:40	VIDEOS
2:45 - 3:45	CURRENT DAIRY ISSUES
3:45 - 4:00	BREAK
4:00 - 4:45	ASK THE RABBIS
4:45 - 5:30	BEDIKAS TOLAYIM PRACTICUM

Day 2

10:00 – 12:00	TOUR OF HOTEL KITCHEN - FOOD SERVICE KOSHERIZATION
12:00 – 12:30	LUNCH – Q & A SESSION
1:30 - 3:30	VISIT SAUCE FACTORY
3:45 - 5:30	VISIT BEVERAGE PLANT

