In order to better serve the producers in his area, Tony Hieger, location manager at Mid Kansas Coop (MKC), attended the NGFA–KSU Food Safety Modernization Act (FSMA) training.

Hieger oversees the feed mill and agronomy and grain operations at the MKC in Manhattan, Kansas.

“I wanted to make sure we are complying with FSMA as well as making sure we are making the safest animal food that we can,” Hieger says. “Our producers rely on us to provide the safest food that you can for them.”

Hieger’s takeaway from this course was learning the importance of animal food safety within the industry. He adds that his favorite part was working in groups during the hands-on experience and meeting people with different perspectives about the industry.

“I learn better by doing and it is always interesting to get viewpoints from different industries,” he says.
February Trainings and Activities

• Held the NGFA–KSU FSMA training course, Manhattan, Kansas
• Held the IGP–KSU Flour Milling for State Wheat Commissioners and Staff, Manhattan, Kansas
• Spoke to University of Nebraska Food Science Department about the IGP Institute and Kansas State University’s Grain Science and Industry Department, Lincoln, Nebraska
• Attended USGC International Marketing Conference, Tampa, Florida
• Attended Kansas Corn Commission meeting, Manhattan, Kansas
• Attended Kansas Soybean Commission Emerging Leaders presentation, Manhattan, Kansas
• Attended online meeting with United Sorghum Check-off program
• Presented at KAWG and KWC board meeting, Manhattan, Kansas
• Attended KARL training program: National Issues and Services, Leavenworth, Texas, Washington, D.C.
• Spoke at several meetings and trainings with ASA/WISHH, Cambodia
• Attended the Commodity Classic, San Antonio, Texas
• Gave a tour of the Hal Ross Flour Mill to Team Marketing Alliance (TMA), Manhattan, Kansas

Rave Reviews

“My favorite part of the course was the hands-on training in groups. I learn better by doing and it is always interesting to get view points from different industries.”

– Tony Hieger, location manager, Mid Kansas Coop, NGFA–KSU FSMA course participant

“I knew you used certain wheats for certain products, but getting to go into the lab and actually see what you get when you bake different types of wheat into different types of products was an eye-opener.”

– Nathan Larson, Kansas Wheat Commission and local farmer, IGP–KSU Flour Milling for State Wheat Commissioners and Staff course participant