



USFOGA

Municipal FOG Program

Coordinator Training Syllabus

Course Description

The USFOGA Municipal FOG Program Coordinator Training Course is designed to equip you with the essential skills required to create and manage a municipal Fats, Oils, & Grease, (FOG) Program.

You will gain practical knowledge from experienced professionals to effectively address and manage fats, oils, and grease in various settings. Upon completion, you will be equipped to create and manage a comprehensive municipal FOG program.

The material offered in this course has been gathered and presented by industry experts, municipal FOG coordinators, and inspectors from across the United States.

The course is composed of Ten (10) on-line modules including a Final Exam and will take you approximately three (6-8) hours to complete.

Upon successfully completing the modules and exam, you will be awarded an official, USFOGA, Certificate of Completion and USFOGA Inspector hat. This certification can travel with you to any municipality within the United States of America.

Certificates are valid for one (1) year following course completion.

USFOGA Municipal FOG Program Coordinator Training certificates are intended to be renewed annually by retaking a newly updated course and the exam.

If you would like CEUs for your specific state/region, please email info@usfoga.com with the CEU granting entity's name and contact info to ensure the course gets approved.

For information about any of the training material, please reach out to us through our contact page at: www.usfoga.com

The course costs \$300.00 per person for an initial certification, and \$150.00 for an annual recertification. This can be paid online directly through the online course platform. If you would like to pay by check, please email info@usfoga.com and request a quote for services.



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Coordinator Training Modules

- **Introduction**

This course is an introduction to municipal FOG programs, explaining why they are essential. Drawing on insights from field coordinators and inspectors across the U.S., you will learn to develop and manage effective FOG programs. (Presented by USFOGA Board Members)

- **Creating & Managing a Municipal FOG Program**

This course equips you with the skills to create and manage a municipal FOG program effectively. Gain real-world insights from an experienced FOG coordinator and inspector, combining foundational knowledge with practical application. (Presented by FOG BMP)

- **Gravity Interceptors General Design and Overview**

This course covers the general design of gravity grease interceptors and provides an overview of their uses. Gain essential knowledge and practical insights to effectively understand and utilize these systems in various applications. (Presented by Zurn)

- **Hydromechanical Grease Interceptors General Design and Operation**

This course covers the general design of hydromechanical grease interceptors and provides an overview of their uses. Learn essential concepts and practical applications to effectively understand and utilize these systems in various settings. (Presented by MIFAB)

- **Automatic Grease Removal Devices General Design and Overview**

This course covers the general design of automatic grease removal devices and provides an overview of their uses. Gain essential knowledge and practical insights to understand and effectively utilize these systems in various applications. (Presented by Thermaco)

- **Kitchen Exhaust Cleaning Codes and Standards Summary**

This course aims to provide a summary and working knowledge of kitchen exhaust cleaning codes and standards. Gain essential insights and practical understanding on how kitchen exhaust cleaners effectively comply with and implement these regulations. (Presented by FilterShine New England)

- **Hood Filter Technology**

This course covers the design of hood filters and provides an overview of maintenance practices. Gain essential knowledge and practical insights to effectively maintain and utilize hood filters in various kitchen exhaust system settings. (Presented by FilterShine USA)

- **Grease Containment Systems**

This course covers the design of hinges, access panels, and grease containment systems, providing an overview of their uses. Gain essential knowledge on how these solutions contain grease in kitchen exhaust systems and additional areas of concern. (Presented by Omni Containment Systems)

- **FOG Recovery and Reuse**

This course covers FOG recovery and reuse, highlighting municipal and industrial opportunities for revenue. Gain insights into effective practices and strategies to turn waste into valuable resources. (Presented by Process Werx)

- **Final Exam**