

Silliker, Alchemy Team to Distribute Innovative Food Safety Training Product

Homewood, IL, March 6, 2007 – Silliker, Inc. has entered into a strategic partnership with Alchemy Systems, a privately held professional development solutions company, to develop and distribute food safety training programs utilizing the Standard Industry Skills Training and Educational Media (SISTEM™) product.

Developed by Alchemy, SISTEM™ is highly interactive and is specifically geared to food manufacturing production workers, with all courses available in both Spanish and English. Workers use simple remote controls to demonstrate mastery of training material, with results automatically documented in an easy-to-use online reporting system.

The application allows up to 32 students to be trained at one time and offers companies a more effective alternative for conducting compliance training. The SISTEM™ product is currently used to train more than 85,000 workers in food processing and food service sectors in the U.S.

Under the partnership, Silliker will work with Alchemy to create custom food training programs to expand Alchemy's current course library. The programs will be designed to improve the food safety knowledge and skills of in-plant personnel.

"Our partnership with Alchemy is a key part of our mission to provide the food industry with dynamic training tools that embrace state-of-the-art technologies and provide quantifiable results," said C.J. Reynolds, Director of Education for Silliker, Inc. "SISTEM™ has tremendous value and upside for companies, and it will be incorporated into customized GMP/ Food Safety courses we conduct for production workers in English and Spanish."

"Alchemy is excited to partner with Silliker to drive adoption of SISTEM™ in the food industry," remarked David I. Perl, chief operating officer of Alchemy. "Proven Silliker expertise in food safety and quality solutions will also result in the creation of additional training material that addresses the critical challenges facing America's food manufacturers."

Good Manufacturing Practices, plant sanitation, food allergens, workplace safety, HACCP and mandated training are some of the topics that will be featured in the Silliker-Alchemy training programs. Highly cost-effective, a 15-minute training module utilizing SISTEM™ equates to an hour of traditional classroom training. For more information on Silliker-Alchemy programs, contact the Silliker Education department at 708/ 957 7878.

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ABOUT SILLIKER: With 41 locations in 13 countries, Silliker, Inc. provides consulting, testing, auditing, research and training services that help ensure food safety and nutrition worldwide. Silliker is recognized for its expertise in providing recommendations that help identify operational problems, anticipate areas of concern, and institute practical controls associated with food safety and quality risks.

ABOUT ALCHEMY: Alchemy Systems L.P., based in Austin, Texas, develops innovative technology and rich media to provide and track critical skills training for production and professional workers in the commercial, social service and education industries. Its current course offerings include food safety, food defense, industrial safety, mandated training, basic supervision and job success skills.