

## 2 Day HACCP Workshop

Implementing HACCP Into Food Processing Operations



**June 20 & 21, 2017**

9:00am – 5:30pm

### LOCATION

Agri-Food Innovation Centre  
2335 Schuyler Street  
Saskatoon, Saskatchewan  
[Google Map Link](#)

### REGISTRATION FEE

**\$575 (plus GST)/person**

**SAVE!** When you register 2 or more from same company!

**\$525 (plus GST)/person**

Includes course manual, refreshment breaks, and lunch.



### FOOD CENTRE INSTRUCTOR

**Rhonda Martens**

Food Safety & Skills Development Specialist

### Who Should Attend

- Quality Assurance & Quality Control Manager
- HACCP Coordinators
- HACCP Team Members
- Employees operating in critical control areas
- Plant Management
- Other interested parties from food production/processing facilities
- Associations or government agencies

## WORKSHOP OBJECTIVE

**Increasing interest and demand by consumers around the world for safe, high quality foods are pressuring food processors to develop and implement food safety programs that identify, control, and eliminate food safety hazards for the foods that they produce.**

Aside from this consumer pressure, national and international market requirements by large chain stores and other retailers plus Canadian and international regulations are having an identical influence on processors. A well-implemented HACCP system can effectively alleviate much of these pressures.

A **HACCP (Hazard Analysis and Critical Control Point)** system is a **preventative system** that puts measures into place in food production operations to prevent, reduce, eliminate, or control hazards that could harm your consumer before they occur.

***This 2 day workshop will assist participants in learning how to analyze, develop, implement and maintain effective Prerequisite Programs and HACCP plans into their operations.***

All training components of the course are in compliance with the Canadian Food Inspection Agency's HACCP Curriculum Guidelines for training professionals. Each participant successfully finishing the course will receive a certificate of completion.

**REGISTRATION:** Fill out the attached registration form and choose your payment option. Registration deadline is June 13.

If you require further information, contact Rhonda Martens at 306-933-7026 or email: [rmartens@foodcentre.sk.ca](mailto:rmartens@foodcentre.sk.ca).

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- \$575 (plus GST)/person
- Register 2 or more from the same company and pay only \$525 (plus GST)/person!

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### Registration Information

Company Name: \_\_\_\_\_

Address: \_\_\_\_\_

City/Town: \_\_\_\_\_ Prov. \_\_\_\_\_ PC \_\_\_\_\_

Tel: \_\_\_\_\_ Email: \_\_\_\_\_

Participant Name(s) – please print legibly

- |          |          |
|----------|----------|
| 1. _____ | 4. _____ |
| 2. _____ | 5. _____ |
| 3. _____ | 6. _____ |

### PAYMENT OPTIONS

**Registration and payment must be received by June 13, 2017.**

**Cheque**

Please make cheque payable to "Food Centre". Send registration information and cheque to:

Food Centre  
2335 Schuyler Street  
Saskatoon, SK S7M 5V1

**VISA/MC over the phone**

Phone Valerie Menzies at (306) 933-7555 to process your registration and payment immediately.

**\*\* REGISTRATION CANCELLATION POLICY: No refunds** will be issued after June 13; however registration is transferable to another individual in your organization.