

2 Day HACCP Workshop

Implementing HACCP Into Food Processing Operations



September 18 & 19, 2018

8:30am – 4:30pm

LOCATION

Agri-Food Innovation Centre
2335 Schuyler Street
Saskatoon, Saskatchewan

REGISTRATION FEE : \$575 (plus GST)/person

Includes course manual, refreshment breaks, and lunch.



SAVE!

\$525 (plus GST)/person
When you register 2 or more
from same company!

FOOD CENTRE INSTRUCTOR

Erin Hiebert

Food Safety & Skills Development Manager

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.

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 September 13.

If you require further information, contact Erin Hiebert at 306-964-1818 or email: ehiebert@foodcentre.sk.ca.



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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 September 13, 2018.

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 September 13; however registration is transferable to another individual in your organization.