

# 2017 FALL FOOD SAFETY TRAINING SCHEDULE

## HACCP Training Course

The HACCP training course educates individuals in HACCP systems, development, implementation, and management. The course is ideal for plant HACCP team members, plant management teams, corporate executives, and anyone whose job function will impact the facility HACCP plan. Attendees receive certificate of completion.

Schedule	Location
September 12-13	Atlanta, GA

## Implementing the BRC Global Standard for Food Safety - Issue 7 / Internal Auditing

### BRC Global Standard for Food Safety - Issue 7

A two day course, the BRC Global Standard for Food Safety - Issue 7 is published by the British Retail Consortium (BRC) and went into effect on July 1, 2015.

### Internal Auditing

The Internal Auditing course is one day and teaches attendees how to conduct internal audits within their facility to meet GFSI audit requirements.

Schedule	Location
September 19-21	Springdale, AR

## SQF Training Course

Provided by an SQF licensed trainer, this course prepares attendees for the successful implementation and maintenance of an SQF system as defined in the SQF Code, Edition 7.2. The SQF Vision is to be the single most trusted source for global food safety and quality certification.

This course applies to all sectors of the food industry including primary production through distribution. We encourage plant management, quality personnel, or anyone seeking to be or is currently a SQF practitioner to take this course.

Schedule	Location
September 26-27	Webinar
October 23-24	Webinar

## FSPCA Preventive Controls for Human Food

The Current Good Manufacturing Practice, Hazard Analysis, and Risk-based Preventive Controls for Human Food regulation (referred to as Preventive Controls for Human Food regulation) is intended to ensure safe manufacturing/processing, packing, and holding of food products for human consumption in the United States. The regulation requires that certain activities be completed by a "preventive controls qualified individual." This course, developed by FSPCA, is the "standardized curriculum" recognized by the FDA. Successfully completing this course is one way to meet the requirements for a "preventive controls qualified individual." (PCQI)

Schedule	Location
October 18-20	Atlanta, GA
October 25-27	Grand Prairie, TX
November 14-16	Boise, ID

## Microbiology and Food Safety Course

The Microbiology and Food Safety course provides the fundamentals of food microbiology, an understanding of how microorganisms behave and how to control them. The course also helps raise importance of the process controls, hygiene, and sanitation in the food processing environment.

Schedule	Location
September 5	Atlanta, GA
September 21	Columbus, OH
October 3	Springdale, AR
October 19	Green Bay, WI

## Registration Information and Pricing

Course	Pricing
HACCP Training Course	\$695
BRC Global Standard for Food Safety Issue 7	\$595
SQF Training Course	\$550
FSPCA Preventive Controls for Human Food	\$795
Microbiology and Food Safety	\$499
Combined Course	\$795
Collegiate (Student) Registration Fee	\$150

Registration for courses include: all course materials; lunch/snacks, and a Certification of Completion.

\* Register 4 weeks prior to the first day of the training course and receive a 5% discount

\*\* Two or more employees from the same company receive an additional 10% discount

