

Food Safety Course Registration **2017 Schedule**

Company _____

Address _____ City _____ Prov _____ PC _____

Ph _____ Main Contact: _____ email _____

Student Attending:

Name _____ Title _____ email _____

Course title: _____ Date _____

Course title: _____ Date _____

GST not included: All prices + GST

		Amount
	Cheque (made payable to: Alberta Food Processors Assoc.)	
	Visa OR Mastercard: Exp: Name on Card: Signature:	
	Invoice me: (AFPA members only)	

SEND COMPLETED REGISTRATION TO: info@afpa.com

Or Fax 403-201-2513 or mail AFPA: #100W, 4760 – 72 Avenue SE Calgary, AB T2C 3Z2

If you do not receive acknowledgement of your registration within 2 days that means we didn't receive it; please resubmit. You will be notified as to the exact location of each course 2 weeks prior to the start date. Ensure you spell out correctly the student names as this will be used for printing of certificates. Price include lunch, refreshments and snacks.

[COURSE DESCRIPTION](#) contact 403-201-3657 ext 21 info@afpa.com


We strive to meet our obligation to deliver the advertised course on the given dates but some times we must cancel..... AVOID disappointment register with us as far in advance as possible. To reduce inconvenience to registrants we will cancel courses with insufficient registration at 2-3 weeks ahead of the course dates.

- Substitutions are welcome; notify us as soon as possible.
- Early Cancellation: Received more than 3 weeks before the course date; we will refund your fee less a 25% processing charge.
- Late Cancellation: Refunds cannot be issued for cancellations received less than 2 weeks before the course date.
- If the course is cancelled by AFPA, we will refund your registration fees. AFPA reserves the right to change the date, location and trainer.
- Non AFPA members: Payment must be received before the course date

**If you don't see the location, date or course you are looking for
call us to book a customized course or to discuss requesting a date for a public offering.**

Our Partners:



Course Title	Start Date	# of Days	City	Members Rate	Non Members Rate
<i>Recall Planning & Preparation: Developing your Recall Plan - one time offering</i>	9-Aug-17	1.0	Calgary	675	795
<i>Food Plant Sanitation - one time offering in 2017</i>	10-Aug-17	2.0	Calgary	895	1100
<i>HACCP I: Prerequisite Programs</i>	14-Aug-17	2.0	Lethbridge	940	1150
<i>HACCP II: Developing Your HACCP Plans - revised from 3 days to 2</i>	16-Aug-17	2.0	Lethbridge	940	1150
<i>HACCP Refresher</i>	18-Aug-17	1.0	Lethbridge	725	900
<i>Introduction to Food Safety & HACCP - one time offering in 2017</i>	18-Sep-17	1.0	Calgary	675	795
<i>HACCP for Manufacturing Food Packaging Materials - one time offering in 2017</i>	19-Sep-17	2.0	Calgary	895	1100
<i>HACCP for Warehousing and Distributing Operations - one time offering in 2017</i>	21-Sep-17	2.0	Calgary	895	1100
<i>BRC Implementing the Standard BRC Global Standard for Food Safety Issue 7.0 - Only offering in 2017</i>	17-Oct-17	2.0	Calgary	895	1100
<i>HACCP I: Prerequisite Programs</i>	23-Oct-17	2.0	Edmonton	895	1100
<i>HACCP II: Developing Your HACCP Plans - Note revised from 3 to 2 days</i>	25-Oct-17	2.0	Edmonton	895	1100
<i>BRC Internal Auditor</i>	2-Nov-17	2.0	Edmonton	895	1100
<i>Verification and Validation of your Food Safety System</i>	20-Nov-17	1.0	Calgary	675	795
<i>Principles of Internal Auditing</i>	21-Nov-17	1.0	Calgary	675	795
<i>Procedure Writing and Document Control for HACCP</i>	22-Nov-17	1.0	Calgary	675	795
<i>Implementing SQF Systems</i>	22-Nov-17	2.0	Edmonton	895	1100
All prices are + gst and include lunch, refreshments and snacks					
All courses are taught in partnership with NSF International except BRC courses					
					
Book your GAP Assessments and / or Food Safety Consulting through AFFPA and receive members rates!					
Onsite Customized courses also available - info@afpa.com to enquire or call 403.201.3657 x 21					
HACCP for Produce - available upon preregistration					
Understanding CandaGAP - available upon preregistration					