

# Ask Us Anything LIVE

## Unique Workshop On Quality & Food Safety: Ask Us Anything LIVE

As a quality and food safety professional, you will most likely have experienced one or more of the following situations:

- An ***incessant stream of issues*** prevents you from really moving the needle in terms of quality and food safety improvements.
- Issues that require you to ***spend valuable time and energy*** to find the answer, only to discover there is no good source of information or help, so you have to do it yourself.
- You feel like you have to ***train and retrain shop floor workers*** and yet they still don't follow rules and procedures that keep you safe.
- You ***can't find the right training*** program for the knowledge you'd like to have - Or, the training you do find is so basic that it doesn't really help you grow.
- You ***need an action plan*** and process that you can implement that will help you improve the organization today.
- All the information you can find provides you insights in the WHY and WHAT, it doesn't provide you the ***information to understand HOW***.
- You are under ***more pressure than ever*** to do more with less and to bring your team up to speed fast in a rapidly changing workforce.

## Workshop Details

In collaboration with one of our new members, Food Safety Experts, we organize a unique workshop during which you can get all your questions answered. It's called: **Ask Us Anything LIVE**.

As part of attending Ask Us Anything LIVE, you will be requested to send in your questions before the workshop. If necessary, the workshop host might even call you beforehand to get more details, so that the answers you will get during the workshop are to the point, hands-on and can be implemented by you afterwards.

If ***confidentiality*** is an issue, just let us know in your communication and the answer during the workshop will be "translated" to a fictive domain. For example, if you are fighting Listeria in a meat processing plant, we will discuss a successful approach to address Listeria issues in a dairy plant. This way you will still get the answers and insights you need.

The Ask Us Anything will be hosted by Rob Kooijmans of Food Safety Experts. Rob has a vast experience in the international food industry and has worked with companies like Unilever and DSM in the past. Since 2012 he has helped over one hundred companies with successfully addressing quality and food safety issues and making significant improvements to internal processes.

This unique workshop will be open for 10 participants at one time, to ensure everybody has the opportunity to actively participate. All the questions which are asked up-front will be answered during the workshop. Moreover – in many cases the participants will receive ***valuable templates, documents and hands-on Excel files*** to address the issues at hand. There will be sufficient time for live interaction during the workshop

In the unlikely case that there are not enough questions up-front to fill the entire 4-hour workshop, the participants will be sent a poll one week before the workshop to vote on their topics of interest. The entire workshop will be recorded, and participants will get ***1 year access to the full recording and all the presentation materials*** via the online platform of Food Safety Experts.

Calgary – Wednesday June 1st 08:30AM – 12:30PM  
Edmonton - Friday June 3rd 08:30AM – 12:30PM

**The special AFPA price : \$299**

**[Click here to register today](#)**