

Food Safety Course Registration **2018 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 (except .5 days courses).

COURSE DESCRIPTION http://afpa.com/fsq_courses or 403-201-3657 x21 info@afpa.com

We strive to meet our obligation to deliver the courses on the given dates but sometimes we must cancel. AVOID disappointment register with us as far in advance as possible. To reduce inconvenience 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:



2018 AFPA Food Safety Course Schedule						
COURSE	# Days	MONTH	CITY	Start Date	AFPA Member Rate	Non Member Rate
Introduction to Food Safety & HACCP	1	February	Calgary	5-Feb-18	675	795
HACCP I: Prerequisite Programs	2	February	Calgary	6-Feb-18	895	1100
HACCP II: Developing Your HACCP Plan	2	February	Calgary	8-Feb-18	895	1100
BRC Internal Auditor	2	February	Calgary	15-Feb-18	895	1100
FSPCA Preventive Controls for Animal Food (PCQI)	2.5	February	Edmonton	21-Feb-18	1220	1425
Implementing SQF Systems Course	2	March	Calgary	5-Mar-18	895	1100
Internal Auditor: SQF	1	March	Calgary	7-Mar-18	675	795
SQF Quality Systems for Manufacturing	2	March	Calgary	8-Mar-18	895	1100
BRC 3rd Party Auditor	5	March	Calgary	12-Mar-18	2200	2400
Vulnerability Assessment for Food Fraud Training by the BRC Standards Global Training Academy	1	March	Edmonton	21-Mar-18	675	795
CanadaGAP Auditor Training	5	April	Calgary	9-Apr-18	2200	2400
Introduction to Food Safety & HACCP	1	April	Edmonton	23-Apr-18	675	795
HACCP I: Prerequisite Programs	2	April	Edmonton	24-Apr-18	895	1100
HACCP II: Developing Your HACCP Plan	2	April	Edmonton	26-Apr-18	895	1100
Understanding the Requirements of FSSC 22000, V 4	2	May	Calgary	8-May-18	895	1100
FSPCA Foreign Supplier Verification Programs (FSVP)	2	May	Calgary	10-May-18	895	1100
BRC Understanding the Requirements	2	May	Calgary	17-May-18	895	1100
Canadian Ingredient Labelling	1	May	Edmonton	23-May-18	975	1150
Canadian Nutrition Labelling	1	May	Edmonton	24-May-18	975	1150
U.S. Food Labelling Under the FDA	1	May	Edmonton	25-May-18	1050	1200
Implementing SQF Systems Course	2	July	Edmonton	23-Jul-18	895	1100
Internal Auditor: SQF	1	July	Edmonton	25-Jul-18	675	795
FSPCA Preventive Controls for Human Food (PCQI)	2.5	August	Calgary	13-Aug-18	1220	1425
BRC Implementing the Standard	2	September	Calgary	11-Sep-18	895	1100
Vulnerability Assessment for Food Fraud Training by the BRC Standards Global Training Academy	1	September	Calgary	14-Sep-18	675	795
Developing Your Environmental Monitoring Program	1	September	Calgary	24-Sep-18	975	1150
Listeria Hazard and Control	1	September	Calgary	25-Sep-18	975	1150
Verification & Validation of Your Food Safety System	1	September	Edmonton	18-Sep-18	675	795
Principles of Internal Auditing	1	September	Edmonton	19-Sep-18	675	795
Documenting your Food Safety System	1	September	Edmonton	20-Sep-18	675	795
Introduction to Food Safety & HACCP	1	October	Calgary	16-Oct-18	675	795
Verification & Validation of your Food Safety System	1	October	Calgary	17-Oct-18	675	795
Documenting your Food Safety System	1	October	Calgary	18-Oct-18	675	795
HACCP Refresher Training	0.5	October	Calgary	19-Oct-18	375	450
HACCP I: Prerequisite Programs	2	October	Lethbridge	15-Oct-18	675	795
HACCP II: Developing Your HACCP Plan	2	October	Lethbridge	17-Oct-18	675	795
Principles of Internal Auditing	1	October	Lethbridge	19-Oct-18	675	795
BRC Issue 7 to 8 Conversion for Sites	2	October	Calgary	22-Oct-18	895	1100
BRC Issue 7 to 8 Conversion for Sites	2	November	Edmonton	20-Nov-18	895	1100
BRC Internal Auditor	2	November	Edmonton	22-Nov-18	895	1100
SQF Practitioners Bundle	5	November	Calgary	26-Nov-18	2200	2400
2 days HACCP for SQF (can not be taken separately); 2 days SQF implementing (can be taken separately); 1 day Internal Auditor SQF (can be taken separately)						