



Register for Gluten-Free Certification Program Industry Professionals & Auditor Training

SQFI in conjunction with the Allergen Control Group is pleased to provide a training opportunity for interested industry professionals and approved auditor certification, at the **SQF Conference October 24th in Orlando Florida**.

The Gluten-Free Certification Program (GFCP) is the leading management system and facility certification used by ingredient and processing manufacturers to demonstrate their commitment for implementation of responsible practices, related to the safe and reliable production of gluten-free foods.

Course Description:

The course objective will provide quality assurance, regulatory, food safety and auditing professionals with knowledge about the ANAB Accredited Gluten-Free Certification Program, standards, policies and procedures, as a necessary step for a facility to successfully complete a third-party audit. The course is based on the auditing methodology documented in ISO 17021 and the technical skills necessary to train and implement the GFCP requirements. A Certificate of Attendance will be issued indicating the participant has completed GFCP Industry Training as one of the competencies recommended to acquire a GFCP Certificate of Recognition (COR) for the facility and or receiving an approved GFCP auditor designation. Retailers, consultants and supplier organizations are welcome to attend this training, to learn more about the GFCP Standard and what the auditor will be verifying against the Standard.

Pre-Requisites:

Although there are no set requirements to sit for this course, there are specific pre-requisite qualifications required before receiving an approved GFCP auditor designation.

Instructors:

Oscar Camacho, President Superior Food Safety Inc., SQF License Training Center & SQF Certified Consultant – High Risk and SQF Certified Trainer
Paul Valder, President, Allergen Control Group Inc.

Date: Monday, October 24

Time: 7:00 am – 5:00 pm

Cost: USD \$850.00/ person (includes course materials and lunch)

REGISTER NOW

