

HACCP / Growing Forward Funding Event

Presented in partnership by CIFST, AFPA and PAC

[Click here](#) , to Registration Now!

RSVP by Friday, October 16, 2009



What: HACCP / Growing Forward Funding Event

Where: Big Rock Brewery
5555 76th Avenue SE
Calgary, Alberta T2C 4L8
Plenty of FREE PARKING
T: 403-720-3239
OR 1-800-242-3107
www.bigrockbeer.com



When: Wednesday, October 21, 2009
5:00 PM – Registration
5:15 PM – Brewery Tour
6:15 PM – Appetizers & Networking
7:00 PM – Parade of Speakers

Price: Members: * \$35 + GST
Non-members: \$45 + GST
Students: \$20 + GST
***Applies to Members of CIFST, AFPA or PAC**
No Billing, Refunds or Raincheques

How: Download and complete the [registration form](#)
and return with payment by email or fax to:
Jana Robertson
Email: jana.robertson@spectrumqa.com
Fax: 403 901 1521

Forms must be received by:
Friday, October 16, 2009. [Register Now!](#)

Parade of Speakers include

Claude Baker, Agriculture & Rural Development
Monica Frank-Ruediger, Agriculture & Rural Development
Sita Pietrzyk, Alberta Food Processors Association
Colleen Lawrence, Spectrum Quality Advisors Inc.

FREE BEER tasting included in the price!

Claude Baker, Safe Food Systems Specialist, Agriculture & Rural Development, will be speaking about the Alberta HACCP Advantage program (AHA!). He will be covering what it is, who it's for, resources and materials available.

Monica Frank-Ruediger, Safe Food Systems Specialist, Agriculture & Rural Development, will be speaking about the Growing Forward funding related to food safety processing and On Farm food safety, the funding structure.

Sita Pietrzyk, Assistant VP of Food Safety & Quality, Alberta Food Processors Association, will be speaking about how AFPA has been given funding to develop & deliver workshops throughout Alberta on the Meat Facility Standards & AHA / FSEP implementation for processors, packagers, etc.

Colleen Lawrence, President & Senior Quality Advisor, Spectrum Quality Advisors Inc., will be speaking about how consultants can help your company with Good Manufacturing Practices & HACCP.