



HACCP Certification

Intensive one-day course to achieve HACCP competency

Companies need to develop and maintain a robust food safety system in order to conform with Global Food Safety Initiative (GFSI) and regulatory standards. Our Hazard Analysis and Critical Control Point (HACCP) training course provides the tools you need to build a successful food safety system.



Learn proven methods to standardize processes and documentation

Unlike other training courses that offer only the basic principles of HACCP with no real-world application, WMEP's training course is designed to help you develop a solid HACCP plan as you learn.

Apply what you learn immediately

Upon successful completion of the course, you will be able to:

- Write a HACCP plan using a standard starter template
- Implement HACCP system
- Review common GMP's
- Understand the basics of food microbiology and sanitation
- Understand prerequisite programs
- Certificate of Completion provided

WHEN & WHERE:



Food & Agribusiness

INSURANCE

Wednesday, September 19, 2018

from: 8:30-4:00

Lunch will be provided

M3 Insurance

828 John Nolen Drive

Madison, WI 53713

Sign up before September 5th and receive Early Bird Pricing of \$275



Space is limited. REGISTER NOW!

Online at: WMEP.org/HAACP or Contact:

Peg Dorn

Manufacturing Specialist

920-850-6590

dorn@wmep.org

COST:

- \$350 for first attendee
- \$300 for each additional attendee from the same firm
- Includes lunch

All sessions led by experienced WMEP HACCP Certification Specialist
Peg Dorn