HACCP ALLIANCE CERTIFIED COURSE

HACCP Alliance Certified Course

This two day Hazard Analysis and Critical Control Points (HACCP) training is intended for persons in the meat processing industry needing support and training to become HACCP Certified and improve or expand HACCP planning for your business.

Instructed by Drs. Lynn Delmore and Brittany Bullard of Allied Food Safety.

TIME AND DATE

Wednesday, Nov. 3 8 a.m. - 6 p.m.
Thursday, Nov. 4 7 a.m. - 5 p.m.
Both days will have a one hour lunch break.

LOCATION

Eastern Main Campus Room 104B

REGISTER by October 20th (limited to 20 students)

Cost: \$350

Register at bit.ly/EasternWorkforceApplication

Email aginnovation@easternwv.edu or call **304-434-8000 ext. 9606** to learn more.





