

March 8-9 - Los Angeles, CA



The HACCP course is designed to educate individuals in HACCP systems development, implementation, and management. The course is ideal for Plant HACCP Team Members, Plant Management Teams, Corporate Executives, and anyone whose job function will impact the facility HACCP Plan.



The course is accredited by the International HACCP Alliance and is taught by a professional staff, including Dr. Gary C. Smith and Dr. Keith Belk. Dr. Gary C. Smith is a member of the Board of Directors for Food Safety Net Services and is now University Distinguished Professor Emeritus at Colorado State University and Adjunct Member of the Graduate Faculty at Texas A&M University. Dr. Keith Belk is Director of Scientific Affairs with Food Safety Net Services and professor in the Department of Animal Sciences at Colorado State University with numerous years of experience in the food industry.

When you complete our course, you will receive a certificate of completion with the official seal of the International HACCP Alliance.

**Course Location:** Doubletree by Hilton Hotel Los Angeles - Commerce  
5757 Telegraph Road  
Commerce, CA 90040  
Tel: 323.887.8100

**Date:** March 8-9, 2012  
\* Lunch and snacks provided for both days

### **REGISTER TODAY!**

Registration form available on our website: [www.FSNS.com](http://www.FSNS.com).

For more information on FSNS education programs email [training@FSNS.com](mailto:training@FSNS.com) or call 888. 525.9788 X 229.

### **Custom Courses Available**

FSNS offers certified training programs that help you address a full range of plant, personnel and processes dealing with food safety and quality, as well as provide unique access to the food industry's leading technical authorities. Our customized training courses are designed to meet your specific needs and can be held at a location of your choice.

