

2017 Training Schedule

Introduction to Food Microbiology - The Basics

Topics: loaded with hands-on activities to teach key laboratory techniques, foundational microbiology principles, test methods, and GLPs

Audience: lab, quality, and non-technical staff with minimal micro experience

Jun 7-8, 2017 Registration **\$995**
Sep 20-21, 2017
TBD in Clovis, NM

Environmental Monitoring and Sanitation Essentials

Topics: food micro, program design, pathogen control, industry best practices, interactive sessions to develop or enhance sampling plans and improve sanitation practices

Audience: quality, lab, management, sanitation, and maintenance staff responsible for or involved in programs

May 10-11, 2017 Registration **\$1095**

Advanced Food Microbiology

Topics: food micro, traditional and rapid lab methods, pathogen detection, organism identification, data analysis and interpretation, method selection and validation, lab troubleshooting

Audience: lab and quality technicians and managers with micro or technical experience and training

Oct 11-12, 2017 Registration **\$995**

Chemistry Analysis in the Food Lab

Topics: basic food chemistry principles and proximate analyses, salt, water activity, ash, moisture, protein and fat, hands-on activities and demonstrations of standard methods in the lab

Audience: lab, quality, and non-technical staff with minimal chemistry experience

Aug 9-10, 2017 Registration **\$995**

FSPCA Preventive Controls for Human Food

Topics: FDA-recognized, standardized course on FSMA Preventive Controls rules for Human Food and for individuals to become a Preventive Controls Qualified Individual (PCQI)

Audience: PCQIs, quality and plant managers, supervisors, technicians, HACCP practitioners

Check website for dates and locations Registration **\$800**

Quality Assurance in the Food Lab

NEW!

Topics: GLPs, quality systems and ISO 17025, quality control, training, auditing, investigations, validation, verification

Audience: quality and lab managers, senior technicians, internal auditors

Oct 25-26, 2017 Registration **\$995**
Private course for customers only

FSPCA Preventive Controls for Animal Food

NEW!

FSMA requires facilities processing any type of animal food, including pet food, complete feed or ingredients, to comply with new GMPs and to implement a written animal food safety plan developed and overseen by a Preventive Controls Qualified Individual (PCQI).

Topics: FSMA regulations, GMPs, animal food safety hazards, food safety plan, and preventive controls

Audience: PCQIs, quality and plant managers, supervisors, technicians, HACCP practitioners

Check website for dates and locations. Registration **\$800**

All courses will be held at Cherney's Training Center in Green Bay, WI except as noted.

Early registration and multiple attendee discounts may be available. For additional info or to register: www.cherneymicro.com
Questions? Interested in group training at your facility or need custom training? Contact training@cherneymicro.com or (920) 406-8300.