



AFPA GOLF Classic

Kananaskis June 17
<http://www.afpa.com/not-esatt/00483-1.pdf>

REGISTER NOW!
June 16
Annual General Meeting

Industry Builder Award

Dinner (this year's recipient – Tom & Emmy Droog)
Delta South - Calgary
<http://www.afpa.com/not-esatt/00507-1.pdf>

FEASTival of Fine Chefs

Sept 23, 2009
Tickets on sale now
melody@afpa.com
403-201-3657 x21
Or
780-444-2272

<http://www.afpa.com/not-esatt/00487-1.pdf>

AFPA Calgary

P 403-201-3657
F 403-201-2513
100w, 4760-72 Ave SE
T2C 3Z2

AFPA Edmonton

P 780-444-2272
F 780-483-7590
14916-128 Ave.
T5V 1A6

info@afpa.com
www.afpa.com

FOODSAFETY & QUALITY

- ☞ HACCP III Train the Trainer – ONLY offering this year! April 28-29 in Calgary
- ☞ HACCP I – May 4-5 in Calgary
- ☞ HACCP II – May 6-8 in Calgary

Registration info:

<http://www.afpa.com/snq/train.shtml> or
admin@afpa.com or Sita @ 403-201-3657 x23

NEW Statistical Process Control I & II
May 11-13 in Calgary
<http://www.afpa.com/snq/train.shtml>

NEW HACCP VI – Effective Procedure Writing & Document Control for HACCP – 1st time in Alberta
May 14 in Calgary
<http://www.afpa.com/snq/train.shtml>

Our new brochure of services can be download at
<http://www.afpa.com/notesatt/00505-1.pdf>

For those that were unable to attend the *Prevention of Bacteria Hysteria via HACCP* course that was offered in March, don't miss the opportunity Sept. 15-16 in Calgary – Mark your calendar now; registration info will be available in May. This course was incredibly informative & valuable for any industry that is affected by microbiology on a daily basis, especially those that have the new CFIA Listeria regulations to deal with. Dr. Ruby Lee is a very knowledgeable & entertaining speaker & after taking this course, we highly recommend it.

Also coming for the 1st time to AFPA is the SPC I & II course on May 11–13 & HACCP VI offered in Calgary on May 14. Frank Schreurs from GFTC will be the Instructor & it is well worth the time to take these courses if **you are planning to take the CHA exam in Oct** or you need to **develop a validation plan for your CCPs**.

New for the Fall are a series of courses on How to Develop your Prerequisite Plans. Take all 4 or take them individually as

needed for your program. Helpful examples & tips will be provided that you can take back to your facility to implement into your program. Learn from individuals that have been through the Prerequisite Program development process 1st hand & know what to expect during a regulatory and/or customer audit. Registration info will be available in May.

Does your facility need assistance preparing for the CFIA? Consider hiring AFPA to do quarterly or semi-annual reviews of your Prerequisite Programs & HACCP Plans. These reviews can even be used for your annual reassessment purposes! Or do you need help setting up your CCP validation program? Save some time & resources – call us today!

GLOBAL TALENT UNTAPPED

ORDER NOW!

Providing relevant tools & resources for employers who recruit, hire, train & sustain a global workforce.

Janet@afpa.com or
<http://www.afpa.com/hr/documents/GTUorderform.pdf>

Clear Language Guide
English in the Workplace Lesson Plans
ESL Resource Inventory
Photo Dictionary
Temporary Foreign Worker Interview Package

Funding for this project provided by:



MEAT INDUSTRY CONVENTION

Watch for news on a
March 2010 date & details.

Driven by Degree



Look at us.

At Westco, you'll see the very best in multi-temperature warehousing technology. Our people are selected for their proven ability and our superior facilities are made to specifications defined by five decades of experience.

You'll see that our family values of respect, reliability and superior service inspire us to keep customers competitive and relationships long-term.

Our new corporate identity combines pride in Westco's accomplishments with the excitement of a future that is *Driven by Degree*

Westco Head Office
1555 Chevrier Boulevard
Winnipeg, MB R3T 1Y7

Ph. 204.475.5570
Fax. 204.477.1217
www.westco.ca

westco^o
Driven by Degree

Winnipeg | Saskatoon | Calgary

Workplace Health & Safety

<http://www.afpa.com/env/>

Partnerships
IN HEALTH AND SAFETY

403-201-3657x 28

Incident & Accident Investigation	May 11	Edm
Hazard Assessment	May 13	Calg
	May 27	Edm
Internal Auditor Training	June 3-4	Calg
	June 8-9	Edm

For a complete listing & registration info:

dave@afpa.com or

<http://www.afpa.com/cgi/anote.cgi?fname=00466&sec=env>

Our new brochure of services can be download at <http://www.afpa.com/notesatt/00506-1.pdf>



Welcome New AFPA Members

Consider these companies when making your purchasing decisions!

✚ **Power Control Systems Ltd.** www.poweron.ca 416-419-2006 Manufactures custom automated equipment.

For more info www.afpa.com/mem/directory.cgi

Is your branding *fresh* and hot?

A bland brand doesn't entice the eyes or the taste buds.
Let Fever turn up the heat.

We're not cheap, not expensive; we're profitable for you.

fever communications inc.
branding | advertising | packaging

403.241.5495 | www.fevercom.com



Are customers hungry for your products?

Packaging so good... they'll lick it up!



Initial appearance of your package is key to branding a product, creating consumer affinity and, most importantly, maximizing sales. Outstanding packaging commands attention and emphasizes your product's quality and utility.

We will work with you to develop a concept that distinguishes your brand from the competition, then take care of all the details required to bring the concept to reality.

Let's talk over dessert.

P: 403.531.6240
1.877.PENCILW (736.2459)
E: papercut@pencilworks.com
www.pencilworks.com



50-50 FUNDING SUPPORT – NEW PRODUCTS? NEW MARKETS?



This co-operative support is available to companies when introducing a new product into an existing market or promoting an existing product into a new market. Domestic & U.S. support! PRIOR approval for all projects is necessary. New funding year begins April 1 so don't delay!

For assistance call Melody in the Calgary office at 403-201-3657 x21
<http://www.afpa.com/pro/costshared.shtml>

Funding provided by:

Alberta