

2010 Service and Event Calendar



CANADIAN FOOD & GROCERY INDUSTRY GUIDE

Canada's National Industry Directory

Hardcopy & on-line publication

Canada's most comprehensive national information resource for the Food & Grocery industry.

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Services Offered

Technical Services

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- Nutrition, Ingredient and Labelling Claims
- Functional Food and Natural Health Product
- Packaging and Closures, Evaluation and Solutions

Food Safety and Consulting

- GMPs and HACCP Program Development
- Food Safety Troubleshooting and Solutions
- HACCP Validation and Reassessment

Food Quality

- Quality System Improvement (Total Quality, Six Sigma)
- Productivity Improvement
- Objective Process Auditing
- Energy Management, Lean Principles

Auditing Services

- GMP, GAP, GOP Analysis
- HAACP
- Recognized Standards

Training Services

- Public and Customized Training
- Courses & Webinars
- Training Materials: Videos, Publications

Sustainability Services

- Assessments
- Consulting
- Coaching

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Training

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Fax: (519) 836-1281
 Website: www.gftc.ca





Customized Training

Training tailored to the specific needs of your company opens up a world of possibilities:

- Innovative course design • Targeted learning objectives • Expert trainers
- Personalized timetable • On-site delivery

Whether it's a two-hour refresher course, a comprehensive certification program, or customized delivery of one of our public courses to your workforce, we can do it.

The Training Partnership

It takes two when it comes to customized training – your company objectives coupled with our industry and training expertise. Together we create a program that delivers customized solutions that achieve results.

Our Approach

At GFTC, we believe in our proven four-step course development process. It delivers what you need.

1. First we talk. You tell us about your company, your learning needs, and your timelines. We tell you how we can help through a customized training proposal.
2. Collaboration is what it's all about. We work with your company to design the content and approach that turns information into understanding.
3. The next step is building your program. This might include curriculum development, presentations, workbooks, instructor guides and any additional training aids needed to get the job done.
4. We pilot the program. This can be a dry run with a select group of participants, a walkthrough of course components, or an on-site delivery of the course. The goal is to fine-tune the course and measure training deliverables, ensuring you achieve the results you want.
5. We deliver the program.

Whether you are training five to 25 or more, whether you have a couple of hours or days for training, whether you are next door or halfway around the world, if your organization or team has a training need, tell us about it.

Contact us at customizedtraining@gftc.ca and tell us what you're looking for. It's that simple. If you prefer to speak directly with an on-site training expert, call Jennifer McCreary at 416-575-3038.



Public Training Services

GFTC's public training line-up is ideal when addressing the learning needs of your organization. This cost-effective approach to training provides you with access to expert trainers who deliver an extensive curriculum of courses that are essential in today's food industry. GFTC's close attention to industry trends and developments enable us to deliver the courses you need.

GFTC: Recipient of National Training Award

Guelph Food Technology Centre has been recognized by the Canadian Institute of Public Health Inspectors (CIPHI) for outstanding and meritorious achievement in the field of public and environmental health. GFTC's Training Services is the recipient of the 2009 Alexander Officer Award which acknowledges agencies and organizations that demonstrate excellence in program development, management and leadership in the development of health and food safety programming.

Training Services is appreciative of this national recognition and proud to support the professional development of public health professionals and the Canadian food and beverage industry.



HACCP Series: New and Improved

Living up to our mandate of offering the most up-to-date food safety and quality training, GFTC has revised our Hazard Analysis and Critical Control Point (HACCP) Series of training courses for 2010. Programming reflects recent changes in regulatory policy as well as improved application and practices for the food industry. Our entire series has been updated, incorporating hands-on group activities, increased opportunities for discussion, and interaction with leading industry experts.

Today, no business can maintain the status quo and improve processes without concentrated effort to spearhead innovative change in the pursuit of enhanced food safety and quality. The HACCP Series is designed to help you and your organization attain higher productivity, an improved bottom line and a safe food supply. Internationally recognized, GFTC's Food Safety and Quality training programs are delivered in 14 countries around the world. Our HACCP Series of public and customized offerings are delivered multiple times annually to ensure the maximum number of professionals benefit from this comprehensive food safety training.

New Programming for HACCP Series:

HACCP VI: Effective Procedure Writing and Document Control for HACCP

Documentation is crucial to any system but when dealing with food safety and quality issues, documentation and well-written procedures are not only crucial but mandatory as per global food safety regulations. This training will help you understand the requirements for effective and successful procedure writing and will allow you to implement and maintain your documentation systems to ensure continuous regulatory compliance.

HACCP VII: Reassessment of your HACCP System

Reassessment is carried out when it is beneficial to the facility, to fulfill a new regulatory requirement or to fulfill a global food safety initiative requirement (BRC, ISO, SQF etc.). This one-day program covers the reassessment of prerequisite programs and HACCP plans, as well as the planning, scheduling and review of the reassessment process.

Industry Sector HACCP Programs

Specifically designed for the meat and poultry or fruit and vegetable sectors, these HACCP programs build on the concepts learned in HACCP I-VII and focus on prerequisites, plans and regulatory compliance specific to each industry.

HACCP for Meat & Poultry Processors

HACCP for Fruit & Vegetable Processors

Attend our "new and improved" HACCP Series of courses this year. For more information visit www.gftc.ca

Auditor/Lead Auditor of Food Safety Management Systems

Dates Offered

TRG1741 Aug 9-13, 2010 • TRG1812 Dec 6-10, 2010

Registration Fees

Member Rate \$1421

Early Bird Rate \$1500

Regular Rate \$1579

Gain the skills and knowledge required to audit food safety management systems in accordance with food safety standards. Designed for experienced food safety professionals with prior knowledge and experience in food safety, HACCP, food safety legislation and standards, this five-day program will provide an in-depth understanding of the practices required to effectively plan and implement a food safety management system audit.



Certified HACCP Auditor (ASQ)

Dates Offered

TRG1678 June 23-25, 2010 • TRG1679 Oct 18-20, 2010

Registration Fees

Member Rate \$971

Early Bird Rate \$1025

Regular Rate \$1079

Gain professional recognition as a certified HACCP Auditor, under the American Society for Quality, by attending this course and writing the ASQ Certified HACCP Auditor exam. This course follows the internationally recognized body of knowledge established by the ASQ. In this program you will explore:

- HACCP system terminology and definitions used in the ASQ Certified HACCP Auditor exam
- Audit expectations for management responsibility, prerequisite programs, implementation, program maintenance, validation and verification under a HACCP system
- Requirements for the HACCP auditing process and fundamentals of auditing
- Required auditor competencies
- HACCP auditing tools and the best techniques to use them

This program is an essential tool in preparing for the ASQ Certified HACCP Auditor exam.

Prerequisites: HACCP I and HACCP II

Course partner: American Society for Quality



Food Safety for Supervisors and Lead Hands

Dates Offered

TRG1708 Feb 8, 2010 • TRG1709 Jun 1, 2010 • TRG1710 Oct 25, 2010

Registration Fees

Member Rate \$410

Early Bird Rate \$432

Regular Rate \$455

Sustain your HACCP certification by ensuring that line supervisors understand their integral role in the maintenance and continuous improvement of the HACCP Prerequisite Programs and Critical Control Points (CCPs). Explore the role of the line supervisor/foreperson in ensuring the ongoing conformance to HACCP, especially with respect to documentation.

In this workshop, you will review:

- Key elements of the HACCP Prerequisite Programs and the Critical Control Points (CCPs)
- The supervisor's essential role in record-keeping, verification and corrective action in the maintenance of your HACCP certification
- How to address potential conflicts between production requirements and the need to ensure the production of safe foods

HACCP for Fruit and Vegetable Processors

Dates Offered

TRG1738 Oct 4, 2010

Registration Fees

Member Rate \$389

Early Bird Rate \$410

Regular Rate \$432

Currently, HACCP implementation is not mandatory for the fresh-cut produce industry. However, it may only be a matter of time. Many retailers and business owners expect and do business only with HACCP certified companies. Most manufacturers expect that their suppliers be HACCP certified as well. As businesses look to expand into the global market, being HACCP certified provides assurance that products and processes meet the regulated standards of food safety. Building upon the concepts learned in HACCP I-VII, this program focuses on prerequisites, plans and regulatory compliance specific to the fruit and vegetable industry. This one-day course covers the:

- Importance of and introduction to food safety
- Role of microbiology with respect to the raw and minimally processed product and their processing environments
- Development of produce HACCP plans
- Use of HACCP to improve safety of fresh cut produce
- International regulations governing food safety of fruits and vegetables and minimally processed produce
- Overview of FSEP, FSIS and other food safety standards

Prerequisites: HACCP I and HACCP II



HACCP for Meat and Poultry Processors

Dates Offered

TRG1735 Mar 24, 2010

Registration Fees

Member Rate \$389

Early Bird Rate \$410

Regular Rate \$432

This one-day course offered for meat and poultry processors specifically covers the fundamentals of HACCP and its application in the meat and poultry industry. Providing attendees an intense, hands-on experience in developing their HACCP plans, this course explores other fundamentals of food safety for raw, processed and ready-to-eat meat and poultry products. Building on the concepts learned in HACCP I-VII, this program focuses on prerequisites, plans and regulatory compliance specific to the meat and poultry industry. This workshop will introduce the:

- Importance of and introduction to food safety
- Role of microbiology with respect to the raw and finished product and the processing environments
- Development of meat and poultry HACCP plans
- Use of HACCP to improve safety of meat and poultry products
- International regulations governing food safety of meat and poultry products
- Overview of FSEP, FSIS and other food safety standards



Prerequisites: HACCP I and HACCP II

HACCP I: Prerequisite Programs

Dates Offered

TRG1711 Jan 11-12, 2010 • TRG1712 Mar 8-9, 2010 • TRG1713 May 10-11, 2010

TRG1714 July 12-13, 2010 • TRG1715 Sept 13-14, 2010 • TRG1716 Nov 15-16, 2010

Registration Fees

Member Rate \$719

Early Bird Rate \$759

Regular Rate \$799

A HACCP Prerequisite Program is the foundation for a comprehensive Food Quality System and provides the building blocks for HACCP plan development. In order for your HACCP system to be successful, HACCP prerequisite programs must be developed and implemented. Prerequisite programs are written to control operational and environmental conditions within the facility to ensure the production of safe food. This two-day workshop will cover:

- The role of prerequisite programs in food safety
- Basic food safety principles, food microbiology and foodborne illness
- The key components of a HACCP Prerequisite Program
- Documenting your prerequisite programs
- Managing your prerequisite programs, including steps to implementation and implementation tools



Recognized by the International HACCP Alliance

HACCP II: Developing Your HACCP Plans

Dates Offered

TRG1717 Jan 13-15, 2010 • TRG1718 Mar 10-12, 2010 • TRG1719 May 12-14, 2010

TRG1720 July 14-16, 2010 • TRG1721 Sept 15-17, 2010 • TRG1722 Nov 17-19, 2010

Registration Fees

Member Rate \$899

Early Bird Rate \$949

Regular Rate \$999

The HACCP system, comprised of the HACCP Prerequisite programs, the HACCP Plan and reassessment, is a preventative approach to food safety. Establishing control of identified hazards at critical control points during manufacture ensures safe production of food. The development of the HACCP plan requires a comprehensive review of the product line in order to complete a hazard analysis, determine critical control points, set critical and operating limits, and establish procedures for monitoring and deviation with accurate validation and verification processes and record keeping.

During this course, you will explore:

- Current and pending government legislation pertaining to HACCP, FSEP, traditional HACCP and Codex Alimentarius' approach to HACCP
- The relationships between GMP, FSEP, CODEX, HACCP, SQF and ISO
- Components of the HACCP Prerequisite Programs



- The Codex 12 steps to HACCP plan development
- The 7 HACCP principles
- Strategies for successful implementation and management of your HACCP plan

Case studies and group exercises will be used to guide participants through the process of HACCP plan development, following the Codex HACCP 12 steps.

Prerequisite: HACCP I

Recognized by the International HACCP Alliance

HACCP III: Train the Trainer

Dates Offered

TRG1723 May 17-18, 2010 • TRG1724 Dec 6-7, 2010

Registration Fees

Member Rate \$660

Early Bird Rate \$696

Regular Rate \$733

Equip yourself and your HACCP team members with the knowledge and skills to be effective trainers in your facility. Learn to train plant staff on the importance of the HACCP system, the requirements of Good Manufacturing Practices (GMPs or HACCP Prerequisite Programs) and the essential management of Critical Control Points (CCPs). This two-day, interactive workshop, will help you:

- Develop your own HACCP training plan including training sessions for your personnel
- Review the principles of adult learning
- Learn how to demonstrate the skills of CCP monitoring, record keeping and corrective action to ensure the effectiveness of your HACCP program

Prerequisites: HACCP I and HACCP II

HACCP IV: Validation and Verification of your HACCP System

Dates Offered

TRG1725 Feb 9-10, 2010 • TRG1726 July 19-20, 2010 • TRG1727 Nov 22-23, 2010

Registration Fees

Member Rate \$689

Early Bird Rate \$728

Regular Rate \$766

Regulatory agencies and HACCP certifiers require scientific validation of your HACCP system. Risk assessment, statistical process control, predictive microbiological methods and pathogen challenge studies can scientifically validate your plan. Validation of the effectiveness of the HACCP system in controlling identified hazards and verification that the system is being implemented effectively are key to ensuring food safety in your facility. In this program you will learn:

- Differences between verification and validation activities
- Components of Prerequisite Program Verification
- Components of CCP Verification
- Components of HACCP System Verification
- Components of HACCP Plan Validation
- Regulatory requirements for verification and validation
- Documentation requirements in preparation for validation reviews by regulatory authorities and HACCP certifiers
- Methods of HACCP system verification to support the scientific validity of your plan

Prerequisites: HACCP I and HACCP II

Don't take a bandage approach to food safety



GFTC offers proactive HACCP and Food Safety Solutions

The need to manage food safety risk is forefront in the mind of the food industry.

Whether you require a **traceability** program, are implementing **HACCP**, need to manage **allergens** in your plants and products or are looking to improve your facilities **microbial control**, GFTC's team of food safety experts will assist you in any stage of your development. Our team is here to **train, consult, audit** and develop programs that meet the safety needs of your organization.



HACCP V: Auditing your HACCP System

Dates Offered

TRG1728 Feb 11, 2010 • TRG1729 Jul 21, 2010 • TRG1730 Nov 24, 2010

Registration Fees

Member Rate \$483

Early Bird Rate \$510

Regular Rate \$537

The HACCP audit is a systematic approach to determining whether your HACCP plans are being implemented as written, to validate the scientific aspects of the original plan and to verify that the HACCP plan continues to be effective. Audit failure often occurs due to a lack of formal, properly documented internal system audits, which are required for HACCP certification under federal, provincial and other HACCP certification protocols. Learn how to internally audit your HACCP prerequisite program and HACCP plans effectively in preparation for a government audit or third party certification audit and to ensure long-term success of your HACCP plan. This two-day workshop will cover:

- How to effectively audit your prerequisite programs and HACCP plans
- Techniques for audit planning
- Auditing as a tool for corrective action
- Development of an audit checklist
- Constructive reporting and communication of results
- Preparation for government and third party auditing of your HACCP Prerequisite Program and HACCP plan

Prerequisites: HACCP I and HACCP II

HACCP VI: Procedure Writing and Document Control

Dates Offered

TRG1731 Mar 25-26, 2010 • TRG1732 Oct 28-29, 2010

Registration Fees

Member Rate \$581

Early Bird Rate \$613

Regular Rate \$645

Documentation is crucial to any system but when dealing with food safety issues, documentation and well-written procedures are often mandatory. Prerequisites, HACCP and ISO systems all require proper and thorough documentation, but guidelines to help you set up and manage documentation are scarce. This training course will help you understand the techniques of effective and successful procedure writing and will help you implement and maintain your documentation systems to ensure continuous regulatory compliance. You will learn to set up and improve your paper or electronic documentation system, making it more practical and efficient with the use of flowcharting, standard templates and document levels. You will explore:

- The process of document preparation
- Devising standard page templates
- Procedure writing including standard operating procedures, work instructions and other procedures
- Managing your documentation system ensuring reliability and effective control
- Continuous improvement of your documentation systems

Prerequisites: HACCP I and HACCP II

HACCP VII: Reassessment of your HACCP System

Dates Offered

TRG1733 Jul 22, 2010 • TRG1734 Nov 25, 2010

Registration Fees

Member Rate \$389

Early Bird Rate \$410

Regular Rate \$432

Is it time to review and reassess your HACCP system? Do you know where to start and how to proceed? Reassessment of your HACCP system should be an annual task. Reassessment is carried out when it is beneficial to the facility or to fulfill a new regulatory requirement, or to fulfill a global food safety initiative requirement (BRC, ISO, SQF etc.). Reassessment is also required when a product or a process changes or when an unforeseen hazard occurs. This one-day workshop includes:

- Reassessment process: planning and scheduling
- Background data: collecting valid data and new scientific information
- Triggers for reassessment
- The reassessment process: who, when and how
- Reassessment of prerequisite programs
- Reassessment of your HACCP plans
- Assessing your reassessment process: how well did you do?

Prerequisites: HACCP I and HACCP II



HACCP: A Management Summary

Dates Offered

TRG1739 Feb 2, 2010 • TRG1740 Sept 27, 2010

Registration Fees

Member Rate \$378

Early Bird Rate \$399

Regular Rate \$420

Explore the practical considerations of HACCP implementation including the business reasons for implementation, the impact of implementation on your operation and your role in ensuring both the production of safe food and the success of the program. In this course you will analyze:

- Key components of the prerequisite programs and how they form the basis of an effective HACCP program
- Effective management and development of your HACCP plans
- Implementation costs and timing and the impact of HACCP implementation on your operation
- The requirements of the global food safety standards (BRC, SQF, ISO and others)
- Your role in ensuring the ongoing management and success of the program

GFTC Partners

Western Canada

AFPA & GFTC

Now you can get the same great food safety courses, approved audits, and HACCP Accreditation in your own back yard. The Alberta Food Processors' Association (AFPA) offers GFTC's proprietary technical training, auditing & certification services in Western Canada.



About AFPA

Alberta Food Processors' Association is a not-for-profit organization representing all segments of the food and beverage industry: growers, producers, retailers, food service buyers and service suppliers. Since 1974, AFPA has assisted its members in the key areas of food safety and quality, marketing, logistics, training and development and innovation. The association's mandate is to promote the growth and profitability of its members. Through its membership in Food and Beverage Canada and the Food Processors' Alliance of Canada, AFPA has formed strong working relationships with its counterparts throughout western Canada.

Contact AFPA Today

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Tel: (403) 201-3657 x 21 Fax: (403) 201-2513

Web: www.afpa.com

Eastern Canada

AgraPoint & GFTC

GFTC's proprietary technical training, audits and related services are available in Atlantic Canada, thanks to our partnership with AgraPoint. AgraPoint delivers convenient access to a wide range of GFTC courses and audits in Nova Scotia, New Brunswick, Prince Edward Island, and Newfoundland and Labrador.



About AgraPoint

AgraPoint is one of Canada's largest agriculture and agri-food consulting companies. It has close to 30 full-time employees located in three Nova Scotia offices and an office in Prince Edward Island. Our experts help farmers and agri-business operators, processors and packers, provincial and national industry associations and agricultural product companies enhance their profitability or growth through a suite of specialized production and business services. Our services include food safety and industry development; new crop development; product and research trials; livestock nutrition; and professional IT and communications/marketing services. AgraPoint is pleased to be GFTC's auditing and training partner in Atlantic Canada

Contact AgraPoint Today

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Email: foodsafety@agrapoint.ca

Tel: (902) 678-7722 Fax: (902) 678-7266

Web: www.agrapoint.ca



Global Food Safety and Quality Benchmarked Standards Series

Many major brand and retail owners worldwide are stipulating that their suppliers gain recognition to a globally accepted food safety standard. British Retail Consortium (BRC), ISO 22000 & PAS 220 and Safe Quality Food (SQF) are GFSI Benchmarked globally recognized food safety and quality standards, which, when adopted and implemented can reduce the food safety risks in the farm to fork supply chain.

Through GFTC's newest series of training programs, learn the requirements of each standard and the advantages of adopting one or more.

Global Food Safety and Quality Benchmarked Standards: BRC

Dates Offered

TRG1665 May 31-June 1, 2010 • TRG1666 Dec 2-3, 2010

Registration Fees

Member Rate \$601

Early Bird Rate \$635

Regular Rate \$668

BRC Global Standard for food is the food safety standard of the British Retail Consortium. Originally designed for use by British retailers, BRC is an accredited GFSI standard and is accepted by retailers globally including North America. This training course presents BRC Food Safety Standard Version 5, certification body criteria for delivering international food safety standards, and a review of other food safety standards including GlobalGap, SQF, IFS and ISO 22000. Join us and gain in-depth knowledge of the BRC Global Standard for Food Safety. This training program will examine:

- The rationale for the development and implementation of Food Safety Standards
- Requirements of the BRC Global Standard (Food)
- Supporting systems of BRC Global Food Standard: Accreditation, Governance, Reporting, Guidelines
- Certification criteria for the BRC Global Standard (Food)
- Understanding the Global Food Safety Initiative and other Food Safety Standards



Global Food Safety and Quality Benchmarked Standards: ISO 22000 & PAS 220

Dates Offered

TRG1748 Jan 19-20, 2010 • TRG1749 June 7-8, 2010

Registration Fees

Member Rate \$601

Early Bird Rate \$635

Regular Rate \$668

Many major brand and retail owners worldwide are stipulating that their suppliers gain recognition to a globally accepted food safety standard. ISO 22000, the first globally recognized food safety management systems standard, considers food safety risks and impacts across the entire food supply chain. Adopting the ISO 22000 standard gives you a competitive advantage worldwide, providing an effective framework for food safety management, communication and control of food safety hazards.

The recently released publicly available specification (PAS) 220:2008 provides a common set of prerequisite programs to be used by any food manufacturer wanting to establish an ISO 22000 certified food safety management system. Please join us for an interactive, two-day workshop to explore the ISO 22000 & PAS 220 scheme and learn how to adopt this standard

or transition from your existing HACCP program. Programming includes:

- Global Food Safety and Quality Benchmarked Standards
- ISO 22000: Food Safety Management Systems
 - ISO 22000 Requirements: Sections 1-8
 - Documentation Requirements
 - Adopting and Implementing the Standard
- PAS 220: Requirements for Prerequisite Program



Implementing SQF 2000 Systems

Dates Offered

TRG1814 Feb 1-2, 2010 • TRG1743 Apr 15-16, 2010 • TRG1744 Sept 20-21, 2010 • TRG1815 Nov 10-11, 2010

Registration Fees

Member Rate \$601

Early Bird Rate \$635

Regular Rate \$668

Safe Quality Food (SQF) programs are fully integrated food safety and quality management protocols designed specifically for the food industry with application to all links of the food supply chain. SQF certification provides an independent and external validation that a product, process or service complies with international, regulatory and/or other specified standards. It enables food suppliers to give assurances that food has been produced, prepared and handled according to the highest possible standards. You will examine:

- Detailed information about the SQF System principles, activities and terminology
- SQF 2000 Code
- Risk assessment for quality
- Implementing and maintaining SQF Systems
- Steps to develop, validate and verify your food safety and quality plans and SQF System
- Sound techniques to maintain and improve your food safety and quality controls
- Registering SQF Experts
- Using the SQF logo

This is your opportunity to ask the important questions and understand how the SQF System is implemented in order to provide safe, quality food and ensure a consistent and effective approach to implementation.

This training meets the SQF training requirements to be designated as an SQF Practitioner and is a prerequisite for registration as an SQF Consultant (upon successful completion of online exam). An understanding of the application of HACCP principles is mandatory for anyone attending.

Comparative Overview of the Global Food Safety and Quality Benchmarked Standards: BRC, ISO 22000 and SQF 2000

Dates Offered

TRG1779 May 7, 2010 (90 minutes)

Registration Fees

Member Rate \$188

Early Bird Rate \$199

Regular Rate \$209

Recent trends in global food production, processing and distribution create an ever-increasing demand for food safety to ensure a safe global food supply. According to a recent survey 82% of adults in the USA believe that the food industry should be required to follow international standards in food safety. Some retail giants have announced that food producers must adhere to the Global Food Safety Initiative (GFSI) framework by the end of 2009 in order to be able to do business with them.



WEBINAR

What are these globally accepted food safety standards? British Retail Consortium (BRC), ISO 22000 & PAS 220 and Safe Quality Food (SQF) 2000 are GFSI Benchmarked globally accepted food safety and quality standards, which when adopted and implemented, can reduce the food safety risks in the farm to fork supply chain.

Join us for this webinar as we provide a comparative overview of these food safety standards along with the advantages of adopting one or more standards for your business.

This 90-minute session will cover:

- An introduction to global food safety and quality standards
- Components of the BRC global food safety standard and the advantages of choosing BRC
- ISO 22000 & PAS 220 food safety management system standard and benefits of going the ISO way
- Advantages of adopting SQF2000 for your business
- A comprehensive comparison of the standards and identifying what world is best for you



Canadian Food Regulations

Dates Offered

TRG1670 Jan 25-26, 2010 • TRG1671 Aug 16-17, 2010

Registration Fees

Member Rate \$885

Early Bird Rate \$934

Regular Rate \$983

Gain a comprehensive understanding of Canadian food regulations. Ask questions of leading regulatory authorities and learn how to strategically use the regulations and regulatory process to optimize your business proposition. Through presentations, group activities and case studies, food regulations in Canada will be reviewed in this two-day program. You will explore:

Day One:

- Overview of national regulations governing processed foods and sectional overview of the Food & Drugs Regulations (food composition, food additives and claims)
- Novel Food Regulations and Natural Health Products Regulations
- Proposed policy on food fortification and the proposed regulations governing allergen declaration
- Where to find and how to use regulatory compliance resources

Day Two:

- The regulatory landscape – federal and provincial jurisdictions and how this affects interprovincial and international trade
- The role of the Canadian Food Inspection Agency (CFIA) and Health Canada (HC)
- Product classification and jurisdictional considerations
- How laws and regulations are made and Interim Marketing Authorization
- Organic regulations, trans fat task force, allergen labelling and other new and emerging compliance topics

Course Partners: *Legal Suites and Food Focus International*

Legal Suites

International
Food
Focus
Limited

Nutritional Labelling Services at GFTC

Eliminate the time and resources needed to label your products. GFTC's nutritional labelling services team can provide your products' ingredient declaration and nutrition facts panel. Ensure your new or existing labels are compliant with all regulatory requirements through our regulatory review process. Our labelling experts can also advise you on the appropriate, cost effective lab testing methods to get you the most accurate results.



Canadian Ingredient Labelling

Dates Offered

TRG1672 Feb 22, 2010 • TRG1673 June 21, 2010 • TRG1674 Oct 4, 2010

Registration Fees

Member Rate \$648

Early Bird Rate \$684

Regular Rate \$720

Preparing and properly declaring a list of ingredients is one of the most challenging requirements in food labelling. Are you confident in the regulatory compliance of your existing or new ingredient listing? This program will focus on the requirements of Food and Drug Regulations which cover all foods and beverages sold in Canada. In this program, you will learn:

- What foods are exempt from ingredient listings
- The basics (e.g. typeface, type height, location), order of presentation and options, nomenclature (e.g. common names, class names, collective names)
- Component declaration and exemptions
- Food additives and Interim Market Authorizations (IMAs)
- Processing aids, incidental additives, ingredient omissions and substitutions
- Allergen labelling requirements
- Influence of ingredients on nutrition labelling
- CFIA's Highlighting of Ingredients & Flavours Guidelines

Course partner: *Legal Suites*



Registration for both the Canadian Ingredient Labelling and Canadian Nutrition Labelling workshops at the same time includes the additional reference, Legal Food Suites Canadian Ingredient Labelling Workshop CD, for ongoing reference. A \$75 value!

Canadian Nutrition Labelling

Dates Offered

TRG1675 Feb 23, 2010 • TRG1676 June 22, 2010 • TRG1677 Oct 5, 2010

Registration Fees

Member Rate \$648

Early Bird Rate \$684

Regular Rate \$720

Nutrition labelling is now mandatory for most pre-packaged foods, including bulk, foodservice and foods for further manufacture. In addition, retail and food service companies driven by consumer demand are making nutritional panels and information mandatory for their suppliers and menus. This course provides a solid overview of Canadian nutrition labelling, nutrient content claims and health claims. This program will examine:

- Requirements for nutrition labelling, exemptions and declaration of core nutrition information
- Nutrition facts tables (NFTs) and components: serving size, reference amounts, reference standards, recommended daily intake, weighted recommended nutrient intakes, daily values, tolerances for nutrient declarations
- Available display surface (ADS), influence on NFT format, and location and orientation of the NFT
- Use of databases versus wet-lab testing
- Allowable nutrient content and health claims

Course partner: *Legal Suites*



Bonus: Registration includes the extensive Legal Suites Food Suite Canadian Nutrition Labelling resource CD for ongoing reference. A \$399 value!



Country of Origin Labelling (COOL)

Dates Offered

TRG1683 Jan 27, 2010

Registration Fees

Member Rate \$473

Early Bird Rate \$499

Regular Rate \$525

Country of Origin Labelling (COOL) is an issue that affects all segments of the food supply chain. The Final Rule was implemented on March 16, 2009. What does it mean for the producers, manufacturers, retailers, wholesalers, co-packers and others? What are the COOL regulations in Canada? What are Canadian food producers, manufacturers and processors required to know and do with regards to the mandatory COOL? What are some of the trade challenges? The program covers:

- An overview of USA COOL
- What is subject to COOL and what is not?
- COOL versus the USA Tariff Act
- COOL and the labelling of packaged foods
- Determining the Country Of Origin
- Overview of COOL Best Practices



Course partner: *Legal Suites*



Food Fortification Guidelines

Dates Offered

TRG1693 Feb 24, 2010

Registration Fees

Member Rate \$473

Early Bird Rate \$499

Regular Rate \$525

Industry has an opportunity to cater to the growing needs and demands of the consumer via food fortification. The addition of certain vitamins and minerals to a simple food can increase the health benefits of that food considerably. Are you a food manufacturer or a processor seeking more information on food fortification regulations? Are you looking for information regarding the fortification of foods to be used for special dietary use? Do you want to know all about the proposed changes by Health Canada to update, expand and improve national food fortification policies? If so, this is the workshop for you.

Join us as we explore:

- Current regulations governing vitamin, mineral and amino acid fortification
- Current status of food regulations
- Fortification of foods for special dietary use
- Non vitamin and mineral fortification considerations (e.g. omega fatty acids)
- Special labelling considerations related to fortification
- Analytical testing and record-keeping
- CFIA's methodologies for evaluating compliance
- Future regulatory developments in food fortification

Course partner: *Legal Suites*



Food Health Claims Workshop

Dates Offered

TRG1742 Apr 8, 2010

Registration Fees

Member Rate \$473

Early Bird Rate \$499

Regular Rate \$525

In times of heightened awareness and adoption of health and wellness as a standard of living by consumers, being able to make suitable health claims on everyday food products makes perfect sense. Health claims are essential tools to develop and communicate health benefits to your consumers. The process of submitting and having a claim approved for a particular food product is bound by rules and regulations. Health Canada's guidance document for preparing a submission for food health claims was made available in March 2009. Join us as subject matter experts will:

- Provide an in-depth review of the new guidance document
- Help you gain detailed knowledge of the document and understand of the sections therein
- Provide you with working knowledge of the document and how to use it when preparing a submission for health claims on your product

Case studies and group exercises will be used to provide an opportunity to work through the guidance document.

Foods as Natural Health Products

Dates Offered

TRG1699 Jun 10, 2010

Registration Fees

Member Rate \$467

Early Bird Rate \$493

Regular Rate \$519

Health and wellness is a major global trend and will continue to grow for over the next 15 to 20 years. The enhanced emphasis on living a healthier lifestyle creates opportunities for everyday food products to promote health and prevent disease. In Canada, food and NHPs are governed by the Food & Drug Act and Regulations. The Natural Health Products Regulations were implemented in January 2004. In March 2009, a new guidance document, "Classification of Products at the Food-NHP Interface: Products in Food Format" was launched by the Natural Health Products Directorate.

The objective of this one-day workshop is to provide a clear and in-depth understanding of this document. Expert advice on interpretation, direction and use of this guidance document is also available. This workshop will examine:

- An introduction to foods as NHPs
- Canadian and U.S. NHP industry and the respective regulatory structures around foods and NHPs
- Food NHPs and Canadian health claims
- Overview of Canada's Guidance Document for NHPs
- Practical applications of the guidance document through case studies



Implementing Canada's New Organic Standard

Dates Offered

TRG1745 Mar 25, 2010

Registration Fees

Member Rate \$473

Early Bird Rate \$499

Regular Rate \$525

Canada's Organic Products Regulations came into force in June, 2009 and established rigorous standards for the certification of products as organic by accredited certification bodies. Have you considered the opportunities and implications for your organic products, given the recent change in the regulatory landscape and equivalency arrangement reached between Canada and the USA? This one-day workshop, will provide the opportunities to ask questions and learn the new regulations and implications for the development, manufacture, marketing and export of your organic products. You will explore:

- The recently revised Organic Products Regulations
- Canada's Organic Standards (CAN/CGSB-32.310) and Permitted Substances List (CAN/CGSB-32.311)
- Organic labelling and use of the new organic logo
- Implementation of the new regulations and Stream of Commerce policy
- The Equivalency Agreement with the United States
- Operating in an organic environment:
 - Product development, formulations and calculations, processing aids and permitted substances list
 - Cleaning and sanitation materials
 - Pest control systems
- How to become certified to produce and market organic products under Canada's new system

USA Food Labelling under the FDA

Dates Offered

TRG1777 Aug 18, 2010

Registration Fees

Member Rate \$882

Early Bird Rate \$931

Regular Rate \$980

Incorrect labels can stop your product at the border. The USA Food and Drug Administration (FDA) regulations can be complicated and interpretations hard to access. This program benefits companies by providing answers to help you save time, increase speed to market and confidence at border crossings, avoid costly regulatory errors, and build personal and corporate expertise for USA exports. You'll explore the Federal Food, Drug and Cosmetic Act and the Code for Federal Regulations (Title 21), and the *Fair Packaging and Labelling Act*, as they relate to food, including:

- The package, the label and its features (principle panel display, information panel, common name, net contents, ingredient list)
- Nutrition labelling, nutrient content claims and health claims
- Food labelling warnings, notices and safe handling statements
- Proper use of descriptive terms (e.g. "fresh," "natural," "organic")
- Proper labelling of problematic components such as allergens and trans fats

Please Note: Due to the time constraints of this one-day program, this workshop will not cover infant food labelling, dietary supplements, restaurant foods, or alcoholic beverages.

Course partner: *Legal Suites*



Microbiology I: Basic Food Microbiology

Dates Offered

TRG1751 Apr 14-16, 2010

Registration Fees

Member Rate \$887

Early Bird Rate \$937

Regular Rate \$986

The role of microbiologists and quality control and quality assurance personnel is key to ensuring the safe production of food products. Develop an understanding of foodborne pathogens, basic laboratory techniques and how to troubleshoot food safety and quality problems in this three-day, hands-on workshop. Explore the proper control methods for biological hazards commonly associated with foods. Participate in laboratory exercises on the sampling, isolation, identification, and enumeration of bacteria in foods. You will explore:

- Classification of types of microorganisms causing food spoilage and food safety problems
- Effect of microorganisms in food and factors affecting the growth of bacteria in foods
- Spoilage microorganisms and product shelf life
- Food preservation methods and hurdle technologies
- Indicator organisms and sampling plans

Case study exercises will be used to apply problem-solving skills and troubleshoot food safety and quality problems commonly encountered in food plants.

Microbiology II: Sanitation

Dates Offered

TRG1752 July 8-9, 2010

Registration Fees

Member Rate \$797

Early Bird Rate \$842

Regular Rate \$886

Extend the shelf life of your product, optimize the efficiency of your sanitation crew and protect consumers through your sanitation program. This laboratory-based program focuses on the role of sanitation and the microflora in your plant environment. In this course, you will explore:

- Microbiology of sanitation, food spoilage microorganisms, and biofilms in the food industry
- Fundamentals of detergents and sanitizers, including detergent application methods, their effectiveness and cost of cleaning and sanitizing
- Sanitary design principles and how to develop and troubleshoot your sanitation program
- Aligning your sanitation program to FSEP/ HACCP or the Mega Rule
- Environmental swabbing techniques and rapid methods (hands-on laboratory exercise)

Microbiology III: Foodborne Pathogens and Rapid Detection Methods

Dates Offered

TRG1753 Dec 1-3, 2010

Registration Fees

Member Rate \$887

Early Bird Rate \$937

Regular Rate \$986

The rapid detection of pathogens in food is essential for ensuring product safety by producing fast and accurate results. With costly product recalls due to foodborne pathogens and microorganisms appearing in a variety of food products, there is increased demand for rapid detection methods to meet the demands of the industry. Understand the potential causes and effects of pathogen contamination and how to detect and prevent contamination of your products. Understand the development of microbial resistance to chemicals and antibiotics. You will examine:

- Mode of attack and host defense mechanism
- Common foodborne pathogens including: *Campylobacter*, *E. coli*, *Salmonella*, *Shigella*, *Clostridium botulinum*, *Clostridium perfringens*, *Listeria monocytogenes*, *Staphylococcus aureus*
- D-value in thermobacteriology
- Resources to determine pathogens to test for in food products
- Rapid methods for microbial detection, enumeration and identification
- Tracing pathogens in food plants by genotyping
- Hands-on laboratory exercise: specimen collection procedures, sampling techniques, and identification



Microbiology IV: Sampling and Interpreting Results

Dates Offered

TRG1754 May 27-28, 2010

Registration Fees

Member Rate \$715

Early Bird Rate \$754

Regular Rate \$794

Establish and maintain your sampling program for finished product and ingredient testing. Ensure that microbiological criteria and sampling methodology meet the government regulations. Understand how to interpret results to make important business decisions, including accepting or rejecting ingredients and reworking or destroying products that are out of specification. With a focus on finished product testing, you will design sampling plans of indicator organisms and pathogens for various food commodities. You will explore:

- Components of microbiological criteria of food products and food ingredients
- Food safety regulations and microbiological criteria
- Sampling plans and sampling methodologies
- Interpretation of food quality and food safety test results
- Application of microbiological criteria to GMP and HACCP

Microbiology V: *Listeria* Control

Dates Offered

TRG1755 Mar 3-4, 2010

Registration Fees

Member Rate \$797

Early Bird Rate \$842

Regular Rate \$886

Protect consumers, your product and your business by eliminating and preventing *Listeria monocytogenes* in your facility. An effective *Listeria* sampling program will detect *Listeria* if present, and outline corrective actions to protect consumers and your brand. Understand the nature of the hazard and means for controlling it in order to protect consumer health. In this two-day workshop you will have the opportunity to develop and improve your *Listeria* monitoring program. You will explore:

- Overview of *Listeria* spp., including *L. monocytogenes*, and listeriosis
- CFIA and USDA compliance guidelines for ready-to-eat foods (including meat and poultry products)
- New CFIA requirements for *Listeria* inspection and testing
- Key harbourage areas for *Listeria monocytogenes* in your plant
- Biofilm formation, detection, removal and prevention
- A step-by-step approach to develop and maintain your *Listeria* control strategy
- Guidelines for developing an effective *Listeria* sampling plan, including:
 - Why (purpose and scope)
 - Who (accountability for sample collection, sample testing and taking corrective actions)
 - When (frequency, pre-operational and operational)
 - Where (common harborage sites, random sampling sites of food contact and non-food contact surfaces and finished products)
 - What (sampling criteria, testing method for *Listeria* species or *L. monocytogenes*)
 - How (sampling surface area, sampling procedures)
 - What if (corrective action in the case of a deviation)

Case studies and examples of Listeria sampling plans will be presented.

Microbiology VI: *Salmonella* Control

Dates Offered

TRG1756 Mar 5, 2010

Registration Fees

Member Rate \$390

Early Bird Rate \$411

Regular Rate \$433

Salmonella has been implicated in numerous recalls this year, from peanuts, leafy green vegetables. Learn from recent outbreaks and understand the basics of *Salmonella* control through sampling, GMPs and your HACCP plan to reduce and prevent the risk of *Salmonella* spp. within your facility. You will have the opportunity to design a *Salmonella* sampling plan for your products and apply problem solving skills and root cause analysis to troubleshoot case study examples. You will examine:

- Overview of *Salmonella* spp. and salmonellosis
- Outbreaks and lessons to be learnt
- Regulatory requirements for sampling and testing
- Strategies to monitor and control *Salmonella* spp.
- Sampling plans
- Root cause analysis



Third Party Audits: Preparation and Management

Dates Offered

TRG1747 Apr 23, 2010

Registration Fees

Member Rate \$389

Early Bird Rate \$410

Regular Rate \$432

Leverage the experience of seasoned audit professionals as you manage the audit process at your facility. Be assured in your preparation for third party audits and construct and maintain an audit process that fuels customer confidence in your products, people and processes. This program will provide a step-by-step guide to managing the audit process, including preparing and managing the global food safety standards audits. This program will examine:

- The purpose of audits (customer requirement, certification, etc.)
- Audit planning, preparation, management and corrective action
- Preparing, managing and surviving the audit process, including global food safety standard audits (e.g. BRC, ISO22000, SQF, etc.), supplier audits and other third party audits
- Audit developments as they relate to environmental stewardship, social responsibility, animal welfare, allergens and food defence

Detection and Management of Allergens: Controlling Food Allergens in Your Plant

Dates Offered

TRG1689 Oct 26-27, 2010

Registration Fees

Member Rate \$689

Early Bird Rate \$728

Regular Rate \$766

Allergen contamination is the number one cause of recalls in Canada, costing the food industry millions of dollars each year. Gain an in-depth understanding of how to manage allergens in your plant to ensure the safety of your customers and integrity of your product, while minimizing the risk of costly recalls. In this two-day applied workshop, start developing your own company allergen management plan to make allergen management an integral part of your food safety and quality system. You will cover:

Day One

- Developing an allergen prevention plan
- Understanding allergies and anaphylaxis
- Food allergens, sources, approval of ingredients
- Canadian and US regulatory and labelling issues
- Proposed regulations amending the Food and Drug Regulations (1220 — Enhanced Labelling for Food Allergen and Gluten Sources and Added Sulphites)
- Managing product flow (storage, transportation, production) of allergen-containing products

Day Two

- Allergen prevention from a manufacturer's perspective
- CFIA's requirements for allergen controls of the nine priority allergens and written allergen management plans
- Training and awareness of employees: in the plant and co-packers
- Cleaning for allergen removal
- Industry usage of test kits for food allergens: overview and demonstration
- Managing your allergen prevention policy
- Steps for developing, implementing and testing your allergen management plan

Microbial Services at GFTC

Understanding microbial control is paramount to the success of the Canadian food industry. GFTC consulting paired with training will help your organization ensure appropriate microbial control measures are in place to reduce the risk of an outbreak or recall involving your facility.



Food Plant Sanitation

Dates Offered

TRG1694 Oct 21-22, 2010

Registration Fees

Member Rate \$678

Early Bird Rate \$715

Regular Rate \$753

Design and implement an effective food plant sanitation program to ensure the production of safe, high-quality food products. Your sanitation program is central to your HACCP program and ensures that your facility is cleaned and disinfected effectively and on a regular basis. Understand best practices for developing and implementing a sanitation program to manage a safe and sanitary food plant environment. This two-day workshop includes:

- Current legislation
- Developing and implementing a sanitation program, including facility assessment, plan development, implementation and review
- Pest and rodent control strategies, foreign material control practices
- Requirements for allergen management practices
- Basic sanitary design criteria
- Fundamentals of detergents and sanitizers
- Environmentally friendly food plant sanitation practices

Food Safety Recall Workshop

Dates Offered

TRG1695 Nov 9, 2010

Registration Fees

Member Rate \$709

Early Bird Rate \$749

Regular Rate \$788

Recall of a product is the most extensive action a company can take in response to a product defect, mislabelling of ingredients or product contamination. Recalls cost companies huge amounts of money and may be the reason for an organization's closure. Would you be able to recall your product from the supply chain in the event of a crisis situation? Be prepared for a food recall and ensure you have the procedures in place to effectively manage your operations in a food recall situation. In this product recall workshop, you will work through the steps of a recall, learn how to develop a recall plan for your own organization and understand your role in communicating with customers, your employees and the government.

Food Safety: New Employee Orientation Workshop

Dates Offered

TRG1778 Feb 18, 2010

Registration Fees

Member Rate \$389

Early Bird Rate \$410

Regular Rate \$432

Are you in need of affordable and accessible food safety training for your line personnel? Use this one-day workshop for orientation of new employees or as a food safety refresher. This program will help ensure the safety of your food products and build consumer confidence through effective food safety training and the proper hygiene practices of your employees. Designed for employees with little or no experience in the food industry, as well as those with prior experience in need of a refresher, this program covers the crucial aspects of food safety and hygiene practices required for safe food handling and minimized risk. Programming presents:

- Food safety basics, including proper employee practices and cross-contamination prevention
- Personal hygiene requirements, including hand washing and general conduct (e.g. hairnets, removal of jewellery)
- Risk assessment by management of personnel displaying infectious symptoms (e.g. fever, cough, vomiting)
- Effective cleaning and sanitization
- Proper receiving and storage policies for incoming products



Foreign Materials: Identification Using the Light Microscope

Dates Offered

TRG1700 Aug 10, 2010

Registration Fees

Member Rate \$390

Early Bird Rate \$411

Regular Rate \$433

Rapid turnaround of foreign material evaluations can be done in your lab with a light microscope, allowing you to respond quickly to production and consumer issues. The light microscope is one of the most valuable tools for identifying food contaminants. In this course, you will explore:

- Effective use of the light microscope and its capabilities
- How to use the light microscope as a measurement tool
- Use of polarized light microscopy to demonstrate crystallinity
- Use of phase contrast microscopy to improve contrast in unstained samples
- Simple staining protocols to improve contrast and aid in the identification of structures

In a lab setting, you will identify foreign matter such as plant material, rodent droppings, hair, crystals and fibre.

Foreign Materials: Investigation and Detection

Dates Offered

TRG1701 Mar 11, 2010

Registration Fees

Member Rate \$390

Early Bird Rate \$411

Regular Rate \$433

Foreign material is the biggest single source of customer complaints for many food manufacturers, retailers and regulatory authorities. Analytical methods can determine the nature and origin of foreign material, how it got into the food and whether it has been through the manufacturing process. In this practical one-day program, you will discover:

- How to manage incidents involving foreign materials, including customer complaint systems and tracking, investigation and response
- Sources of foreign material, recognition of strange odours and flavours, and rodent identification
- Advanced analytical methods for analyzing the material, including stereomicroscopy, compound microscopy, infrared spectroscopy, x-ray spectroscopy and x-ray fluorescence
- Risk management and risk communication
- Complaint resolution
- Proactive strategies for avoiding problems in manufacturing

Examples and case studies will be used to demonstrate real-world strategies for handling foreign material investigations and detection.

Introduction to Food Defence

Dates Offered

TRG1692 Jul 6-7, 2010

Registration Fees

Member Rate \$671

Early Bird Rate \$709

Regular Rate \$746

Is your business prepared for a food defence emergency? Have you assessed the key food defence issues at your facility? Ensure you have an effective food defence program to reduce the likelihood of a food defence emergency from occurring. Gain a clear understanding of food security issues, policies, programs, and guidance for developing your own food security plans. In this two-day workshop, you will cover:

- Major risks facing your company and elements of an effective food security program
- Facility Vulnerability Assessment
- Developing food defence policies and programs
- Role and responsibilities of the Food Defence/Security Coordinator
- CARVER + Shock
- Security hardware, including access control, video cameras, locks and hardware
- Introduction to transportation security
- Recovering from a food security emergency, including coordination, control and communication
- Step-by-step guide to understanding the criteria, elements and requirements of the Food Defence/Security Audit



Pest Control and Management: Standards for the Food Industry

Dates Offered

TRG1760 May 4, 2010

Registration Fees

Member Rate \$389

Early Bird Rate \$410

Regular Rate \$432

Does your pest management program meet your expectations? Is there room for improvement in your existing pest management program to reduce potential problems to a negligible level? An effective pest control program will ensure that food products are protected. This is possible by having a written procedure describing pest control and monitoring procedures, along with records that provide details of the on going monitoring systems. However, pest control programs should not be a threat to food safety. Challenge your existing pest management programs by making them better and reducing potential infestation risks. This program will examine:

- Management strategies for different pests and environments
- Methods for quickly regaining control of pest management in food manufacturing plants and distribution centres
- Regulations, guidelines and standards for effective pest management
- Pest control in an organic environment and the role of sanitation in pest management

Course partner: *Abell Pest Control Inc.*



Principles of Food Preservation

Dates Offered

TRG1802 Feb 23, 2010

Registration Fees

Member Rate \$378

Early Bird Rate \$399

Regular Rate \$420

Many factors affect the microbial shelf life and safety of food products. A scientific understanding of food preservation methods and the factors affecting microbial spoilage will ensure products are preserved appropriately and are safe for consumption. Major food preservation methods and their relationship to the conditions that encourage or inhibit growth of microorganisms will be covered, including:

- Fermenting to low pH
- Refrigeration and freezing
- Canning, sterilization and pasteurization
- Water activity (a_w) control
- Dehydration
- Chemical preservation
- Irradiation
- Innovative technologies



Keeping your food and facility safe

Food Defence is an integral part of all food safety programs. Being aware of where your organization is vulnerable to intentional tampering and sabotage could save you from a harmful recall situation.

GFTC's Food Security and Defence consulting services will help you build a food security plan. Let GFTC guide you through the development of policies and procedures that will reduce the risk of foul play.



Sanitary Design for Food Plants

Dates Offered

TRG1764 Nov 11-12, 2010

Registration Fees

Member Rate \$736

Early Bird Rate \$777

Regular Rate \$818

Meeting sanitary design specifications for food equipment, materials and establishments is critical to HACCP and regulatory compliance. In this program, you will explore:

- How sanitary design can prevent infestation, spoilage, product recalls and foodborne illness
- The relationship between sanitary design and allergen cross-contamination
- How facility sanitary design can affect the potential for pests
- Elements of sanitary design requirements for sites, buildings, layouts, floors, walls and ceilings
- Elements of sanitary design requirements for coatings, windows, doors and building utilities
- How to select materials and equipment with sanitary design in mind
- The financial implications of sanitary design

Course partners: *Sandwell Consulting Engineers*

Sandwell

Certified Manager of Quality (ASQ), Part I

Dates Offered

TRG1680 Jan 21-22, 2010

Registration Fees

Member Rate \$780

Early Bird Rate \$824

Regular Rate \$867

A Certified Manager of Quality/Organizational Excellence facilitates and leads team efforts for continuous organizational improvement and recognizes the need for a workforce proficient in the principles and practices of quality control. Certification is a mark of excellence that demonstrates that the certified individual has the knowledge to assure quality of products and services. This is the first course in a two-part series leading towards certification. Using case studies and practice examination questions, you will explore:

- Leadership, including organizational structures and culture, leadership challenges and change management
- Strategic development and business environment analysis
- Management and communication skills
- Training and team processes, including team-building techniques, training tools and methods
- Managing customer relationships, meeting customer needs and expectations, and customer retention
- Supplier selection, partnerships and improvement



Course Partner: *American Society of Quality*

Certified Manager of Quality (ASQ), Part II

Dates Offered

TRG1681 Sept 27-28, 2010

Registration Fees

Member Rate \$780

Early Bird Rate \$824

Regular Rate \$867

Become a professional who leads and champions process-improvement initiatives, manages projects and human resources, analyzes financial situations and utilizes knowledge management tools and techniques to resolve organizational challenges. Based on the Body of Knowledge for the American Society for Quality's Certified Manager of Quality/Organizational Excellence Certification Program, this is the second course in a two-part series leading towards certification. Using case studies and practice examination questions, this program will explore:

- Quality systems and models, including quality function mission, quality plan deployment and the effectiveness of the quality system
- Strategic development of action plans, resource allocation and organizational measurement
- Project management tools for measuring and monitoring activities and documentation (i.e. work breakdown structure, PERT planning tool, Gantt charts)
- Practical use of quality control tools



Course Partner: *American Society of Quality*

Internal Auditing of QC Laboratory Quality Systems: GMPs and Industry Best Practices

Dates Offered

TRG1746 Aug 19-20, 2010

Registration Fees

Member Rate \$805

Early Bird Rate \$849

Regular Rate \$894



Gain a comprehensive understanding of the internal inspections required to ensure enforcement of quality and regulatory policies in the laboratory. This course will examine organizational structure, management, personnel qualifications and training requirements, as well as systems that monitor SOPs, GMPs and GLPs (Good Laboratory Practices). Requirements for lab operations, validation methods, bio-security practices, equipment validation and calibration will also be explored. This program will help you be better prepared for routine external audits by planning your internal audits and understanding record keeping, document control and information archival practices, as well as Laboratory Information Management Systems (LIMS).

Statistical Process Control for the Food Industry I

Dates Offered

TRG1768 Apr 12, 2010 • TRG1769 Oct 13, 2010

Registration Fees

Member Rate \$430

Early Bird Rate \$454

Regular Rate \$478

Profitability and product consistency are a function of your process control. This practical, hands-on introduction to basic Statistical Process Control (SPC) will provide an overview of the techniques used in the food industry to optimize product quality and maximize financial returns. Participants will gain an in-depth understanding of various SPC techniques and applications, including:

- Histograms for process analysis
- Pareto charts to determine the most frequent causes of a particular problem
- Scatter diagrams for instrumentation monitoring
- Fishbone diagrams (also known as cause-and-effect diagrams) to identify potential problem sources
- Run charts, common applications and when not to use them
- Control charts, including an introduction to the basic concepts, types and uses

Statistical Process Control for the Food Industry II

Dates Offered

TRG1770 Apr 13-14, 2010 • TRG1771 Oct 14-15, 2010

Registration Fees

Member Rate \$718

Early Bird Rate \$758

Regular Rate \$798

Support productivity and quality improvement in your facility by designing and building a customized SPC program. Building upon the material introduced in Statistical Process Control for the Food Industry Part I, you will learn how to choose and construct control charts most appropriate for your own application. You will discover:

- The difference between attribute and variable data collection, and how to ensure that your data collection is efficient and effective
- Types of control charts, and how to choose and construct the one most appropriate for your application
- Maintenance and calculation of control limits
- Interpretation of control charts to determine when your system is in statistical control
- Process capability charts, linking customer and internal specifications to process variation
- Acceptance sampling plans: types and applications
- Using SPC to increase the capability of your HACCP plan
- Software applications for SPC in your operation



A North American Exclusive

GFTC is currently working with the Royal Society for Public Health (RSPH) to deliver their internationally acknowledged Award Level programs at GFTC. Replacing and equivalent to our previously offered Advanced Diploma in Food Safety, these Award Level programs provide formal recognition for food safety knowledge and experience.

Designed for senior staff and managers of food safety in either the manufacturing or retail sectors, these programs address important topics in food safety, food hygiene and handling practices, and provide an opportunity to update skills and knowledge and learn how to develop and implement food safety management systems.

Level 4 Award Programming

Food Safety Management for Manufacturing

Dates Offered

TRG 1813 Apr 26-30, 2010 • TRG 1811 Dec 6-10, 2010

Registration Fees

Member Rate \$1609

Early Bird Rate \$1699

Regular Rate \$1788

Designed for managers and potential managers in the food and beverage manufacturing industry, this program covers all necessary aspects of food hygiene and safety, providing participants with a thorough knowledge of food safety legislation, operational requirements to ensure food safety, and food safety management procedures, controls and on-going maintenance of systems in place. With an in-depth understanding of food safety and food hygiene, participants will have the appropriate knowledge and understanding to develop and implement food safety management systems.

Prerequisites: HACCP I (or equivalent)

Successful completion of an examination written on the final day of the program is required in order to attain the Level 4 Award in Food Safety Management for Manufacturing. Exams will be graded by RSPH.

Managing Food Safety in Catering

Dates Offered

TRG 1810 May 3-7, 2010

Registration Fees

Member Rate \$1609

Early Bird Rate \$1699

Regular Rate \$1788

Designed for managers and chefs in the food retail sector, this program provides all necessary aspects of food hygiene and safety, including how food businesses can ensure compliance with current legislation, principles of good hygiene practice, implementation of food safety management procedures, and the role of the supervisor/manager in staff training. Upon completion, participants will have the appropriate knowledge and understanding to be able to take responsibility for food safety monitoring procedures, to identify hazards to food safety and take appropriate action in light of these hazards, manage the food safety system and contribute to improvements in food safety practice.

Prerequisites: HACCP I (or equivalent)

Successful completion of an examination written on the final day of the program is required in order to attain the Level 4 Award in Managing Food Safety in Catering. Exams will be graded by RSPH.

The Royal Society for Public Health is an independent, multi-disciplinary organization, dedicated to the promotion and protection of collective human health and well-being. For more information, visit www.rsph.org.uk

Supplier Quality Assurance

Dates Offered

TRG1774 Feb 17, 2010 • TRG1809 Aug 18, 2010

Registration Fees

Member Rate \$393

Early Bird Rate \$415

Regular Rate \$437

In recent years the North American food and beverage industry has seen a steady upward movement towards outsourcing and increasing range of products and raw materials. Multiple sourcing has become a common feature within the North American food and beverage industry and has been beneficial for the manufacturer/ processor in most cases. Given this reality, it is extremely important to be aware of the Supplier Quality Assurance (SQA) protocol, to meet the recognized requirements and establish a reliable supplier base.

Do you have a systematic method for evaluating and ranking your suppliers? The quality and safety of your products and the reputation of your company can depend upon your suppliers, contract manufacturers and co packers. Design your own SQA program by attending this one day workshop and learn:

- The objectives, aims, benefits and importance of the Supplier Quality Assurance program
- Ten key factors for evaluating and selecting suppliers and co packers
- The role of the SQA program to develop and improve your suppliers
- A process of selecting suppliers with high standards of environmental sustainability, business flexibility and food defence
- Elements of a good supplier and co-packer business contract

Tools for Problem Solving: Root Cause Analysis

Dates Offered

TRG1776 Apr 29, 2010

Registration Fees

Member Rate \$390

Early Bird Rate \$411

Regular Rate \$433

Solve food safety and quality problems by using systematic processes and problem-solving criteria. Several tools including Root Cause Analysis (RCA) can be used to provide permanent and long-term solutions to food safety and quality problems. RCA should be performed as soon as possible after an error or deviation in process occurs in order to identify the root cause of the problem, optimum solutions, and procedures for implementing corrective and preventative action. In this hands-on, activity based program, you will:

- Understand problem-solving criteria
- Understand and utilize the tools and processes associated with the problem-solving process (e.g. fish-bone diagrams, scatter diagrams, and pareto charts)
- Learn about the Design of Experiments (DOE)
- Understand the concept of RCA and identify where RCA can be used for best results, applying new skills to realistic case problems

Ensuring food safety & quality through Independent Third Party Audits

Our team offers a broad range of auditing services that will meet the needs of your customers. GFTC is a North American based food safety auditing organization. Through its resources and partnerships, it services clients globally. Our broad reach paired with experienced auditors in all industry sectors allows GFTC to audit to multiple standards for each of our clients. This allows us to assist you in managing risk, protecting your brand and reducing cost.



Supervision Skills for the Food Industry I

Dates Offered

TRG 1772 Sept 9-10, 2010

Registration Fees

Member Rate \$677

Early Bird Rate \$714

Regular Rate \$752

Supervisors and forepersons are key in the quality and safety of your product and the productivity of your personnel. For supervisors, an in-depth understanding of leadership, motivation, and effective communication is essential. Learn how to prevent equipment downtime, product return recalls and poor employee productivity by:

- Understanding the role of the supervisor, leadership styles, and how to motivate people
- Using active listening and understanding non-verbal signals to improve communication
- Managing conflict, performance problems and disciplinary action

Food-industry-specific case studies and examples will be used throughout this program to demonstrate real-world challenges and solutions.

Participants can take Supervision Skills I and II in any order.

Supervision Skills for the Food Industry II

Dates Offered

TRG 1773 Jan 28-29, 2010

Registration Fees

Member Rate \$677

Early Bird Rate \$714

Regular Rate \$752

Problem solving, decision-making, team building and hiring skills are crucial to the effectiveness of supervisors and forepersons. This program increases your effectiveness by providing:

- Techniques for group goal setting, achieving group unity and employee empowerment
- Ways to overcome defensive communication, manage conflict and solve problems
- Tools for interviewing and hiring, plus an overview of pertinent employment legislation
- information on Human Rights and Employment Standards legislation

Food-industry-specific case studies and examples will be used throughout this program to demonstrate real-world challenges and solutions.

Participants can take Supervision Skills I and II in any order.

World Class Food Safety Experts

The need to manage food safety risk is forefront in the mind of the food industry. Whether you require a **traceability** program, are implementing **HACCP**, need to manage **allergens** in your plants and products or are looking to improve your facilities' **microbial control**.

GFTC's team of food safety experts will assist you in any stage of your development. Our team is here to **train, consult, audit** and **develop programs** that meet the safety needs of your organization.



GFTC Partner

A North American Exclusive

GFTC is pleased to announce a new partnership with Campden BRI, the largest membership-based independent food and drink research association in the world. Together with Campden BRI, GFTC will be bringing their latest and most comprehensive training programs to North America, in order to provide cost-effective training options on the latest technologies and innovations in the product development and processing sectors.

Delivered by Campden BRI's highly skilled and experienced program specialists, the following programs will be offered during 2010 calendar year at GFTC.

Microwave Heating: Technical Aspects and Instruction Development

Dates Offered

TRG1667 April 26-27, 2010

Registration Fees

Member Rate \$947

Early Bird Rate: \$999

Regular Rate \$1052

Gain an appreciation of microwave heating technologies and how they can be used to provide high quality foods. Benefit from practical exercises on calibration of microwave ovens and the development of microwave heating instructions for a range of foods. This program will explore:

- Fundamentals of microwave heating
- Characterizing the performance of your microwave ovens (practical sessions)
- Temperature measurement techniques in microwave product development
- Microbiological aspects of reheating chilled and frozen foods
- Development of microwave heating instructions (practical session)

Campden BRI is the largest membership-based independent food and drink research association in the world. For more information, visit www.campden.co.uk



Connecting the Dots: Training Series



Connecting the Dots Series Topics:

Food Packaging

TRG1804 Mar 2, 2010

Member Rate \$378

Early Bird Rate \$399

Regular Rate \$420

Food Safety

TRG1805 June 18, 2010

Member Rate \$378

Early Bird Rate \$399

Regular Rate \$420

Nutrition

TRG1806 Sept 21, 2010

Member Rate \$378

Early Bird Rate \$399

Regular Rate \$420

In today's modern world, it is all about connectivity and networks. It is imperative to connect the dots between farm to fork, between science, industry and governing bodies, and between global standards, auditors and global suppliers.

GFTC is pleased to announce a new series of one-day training programs designed to cover current issues facing the food and beverage industry. Experts from the food and beverage industry, government, auditing, supply chain and fields of science and research come together to share practical information to help keep you up to date on the latest research and technologies so that you can manage key issues at your organization.

Please visit www.gftc.ca for more details.

Shelf Life Evaluation of Chilled Foods

Dates Offered

TRG1669 Feb 4, 2010

Registration Fees

Member Rate \$615

Early Bird Rate \$649

Regular Rate \$683

Understand the factors that influence the shelf life of chilled products and be able to set realistic shelf lives for new and modified products. Programming will introduce microbiological, chemical and sensory considerations of assigning an appropriate shelf life. The use of specifications to decide end of life will also be explored. Case studies will be used to bring together the knowledge acquired throughout the day. This course will cover:

- Shelf life and microbiological and chemical parameters influencing shelf life
- Shelf life evaluation process: a three stage approach
- Predictive microbiology and its use in shelf life prediction
- The importance of sensory evaluation
- Specifications and how they can be used to define shelf life
- Setting shelf life using real data

Aseptic and Thermal Processing

Dates Offered

TRG1668 June 14-18, 2010

Registration Fees

Member Rate \$1420

Early Bird Rate \$1499

Regular Rate \$1578

Understand thermal processing and gain a technical understanding of aseptic technology in this comprehensive workshop. Designed for those directly involved in processing, development and food engineering, you will understand how to make changes to existing processes, develop new processes and make decisions regarding deviations and problems that have occurred during a process with the knowledge that this is being done safely. Lectures and practical sessions will highlight methods and problems and how to overcome problems when establishing processes. This workshop will explore:

- Microbial destruction, pasteurization/sterilization and, calculation of processes (F_0 and P_u values)
- Cook value and quality retention characteristics
- Analysis of heating curves
- Technical aspects of producing aseptic products
- Aseptic technology, systems, filling, and packaging formats
- Quality control in aseptic processing

Ethnic Food Markets: Kosher and Halal Production and Certification

Dates Offered

TRG1703 Sept 14, 2010

Registration Fees

Member Rate \$382

Early Bird Rate \$403

Regular Rate \$424



It is estimated that sales of certified Kosher foods grew from approximately \$150 billion USD in 2003 to more than \$200 billion USD in 2008, demonstrating a rapid growth in the marketplace. This is attributed to an increase in both the number of certified products and consumers purchasing Kosher foods. The global Halal food trade is also estimated to reach \$150 billion USD annually. The existence of these large markets offers significant opportunities for North American businesses.

Explore the potential for expanding your business in these fast growing niche markets. You will assess:

- Halal and Kosher food markets and current market trends
- Halal and Kosher food production
- Guidelines for production and certification of Kosher and Halal meats and foods
- Government regulation



Food Science Series

Expand your knowledge and update your food science skills with this practical three-part Food Science Series. Designed for both newcomers to the food industry and those wishing to build upon existing knowledge and skills, these interactive workshops will cover the fundamentals of food science and the information you need to develop and manufacture superior, safe food products.



Food Science Series I: Introduction to Food Science Practices and Principles for Non-Food Scientists

Dates Offered

TRG1696 Feb 3-4, 2010

Registration Fees

Member Rate \$615

Early Bird Rate \$649

Regular Rate \$683

Gain an in-depth understanding of the science of food in this two-day workshop. Examine the basic structure, function and properties of carbohydrates, proteins, fats and water as they relate to food production. Chemical processes such as browning, enzyme reactions and oxidative reactions, as well as their implications for product colour and flavour will be explored.

Food Science Series II: Food Processing

Dates Offered

TRG1697 May 27-28, 2010

Registration Fees

Member Rate \$615

Early Bird Rate \$649

Regular Rate \$683

Understand the basic principles of food processing. General methods of food processing in relation to the physical and sensory properties of food will be introduced, including freezing and refrigeration, dehydration, thermal processing and irradiation. Advanced technologies and gentle processing techniques will also be discussed. An overview of food preservation and safety will be presented.

Food Science Series III: Product Development: Scaling Up Your Food Process

Dates Offered

TRG1698 Sept 29-30, 2010

Registration Fees

Member Rate \$615

Early Bird Rate \$649

Regular Rate \$683

The scale up of your bench-top formulation for mass production, packaging, distribution and sales is a complicated process and often requires multiple attempts. Understand the challenges associated with batch scale-up and be prepared to work through the process. Formula scale-up and considerations (ingredient functionality, cost, availability), process and equipment scale-up (batch versus continuous processing, product transfers and waste) and facility scale up will be covered in this workshop. Case studies and key considerations will be presented.



Food Additives, Colours and Flavours: A Regulatory Update

Dates Offered

TRG1691 Mar 4, 2010 • TRG1808 Nov 30, 2010

Registration Fees

Member Rate \$473

Early Bird Rate \$499

Regular Rate \$525

Designed for an audience with familiarity with ingredient labelling, this one-day workshop will provide in-depth information on the regulations governing additive use covering a full spectrum of food products, including meat, non-meat, processed foods, bakery goods, and snacks. The workshop includes individual and group work during the course of the day. The objectives of this workshop are:

- To gain an understanding of food additives and ingredients that qualify as food additives
- To understand the Canadian requirements and legislation pertaining to processed foods and additives
- To gain knowledge about other ingredients (flavours, fibers, vitamins, minerals and nutritive ingredients) and regulations pertaining to these ingredients
- Labelling and claims for additives (flavours, colours, etc.)

Course Partner: *Legal Suites Inc.*



Formulating with Fibre

Dates Offered

TRG1704 Feb 25, 2010

Registration Fees

Member Rate \$382

Early Bird Rate \$403

Regular Rate \$424

Consumers' demand for fibre-enriched products is at an all-time high. Fibre's nutritional and health benefits have long been recognized, but the real challenges are finding ways to incorporate fibre into food products and becoming familiar with the regulatory landscape with respect to traditional, novel and functional fibres. Explore recent research, trends and regulatory aspects of formulating with fibre in this one-day program, including:

- The role of dietary fibre in health and disease
- Traditional, novel and functional fibre sources
- Formulating with dietary fibre, including whole grains and resistant starch
- Regulatory aspects, labelling and claims
- Options for increasing soluble and insoluble fibre in food products

Functional Foods and Nutraceuticals

Dates Offered

TRG1706 May 18-19, 2010 (1.5 days)

Registration Fees

Member Rate \$473

Early Bird Rate \$499

Regular Rate \$525

The functional foods and foods fortified with functional ingredients market has seen unprecedented growth. This creates many new avenues and opportunities for producers, processors and even consumers. It is important that there be a common ground where researchers, producers, processors, retailers and communicators converge and share ideas, interests, research findings and success stories. This program will cover:

- Latest and relevant research results
- What's new in immune health, gut health, brain foods, beauty enhancing foods and ingredients, energy boosters, and mood enhancers
- Industry perspectives on production and processing of functional foods and nutraceutical products, including insight from producers, suppliers, processors and distributors
- Consumer perspective: how are these 'new-age' foods perceived by the average consumer?
- Role of media and communication experts in the popularity of these foods and products



Gluten Free Baking

Dates Offered

TRG1707 June 17, 2010

Registration Fees

Member Rate \$426

Early Bird Rate \$449

Regular Rate \$473

The number of gluten-free products on the market is on the rise as more and more cases of gluten sensitivity are discovered. Proposed new Canadian food allergen labelling regulations require gluten sources to be declared when a food contains gluten protein or modified gluten protein from barley, oats, rye, triticale or wheat including kamut or spelt. The functional role of wheat protein in foods makes it a challenge to formulate for gluten free. In this one-day program you will discover:

- The mechanism of gluten intolerance and its effect on consumer health
- Functionality of wheat protein in food
- Gluten-free formulation and use of ingredients
- Alternative flours and their functional products
- Labelling requirements for gluten containing products
- Hands-on sensory evaluation session

Low Sodium Product Reformulation

Dates Offered

TRG1761 Mar 9, 2010

Registration Fees

Member Rate \$382

Early Bird Rate \$403

Regular Rate \$424

As consumers become more aware of sodium levels in the products they routinely buy, they will put more pressure on the food industry to develop lower-salt alternatives. High-sodium products are likely the next target on consumer hit lists. For the food industry, the challenges of reformulation are numerous, considering the many functional roles of sodium including food safety. This one-day program will provide:

- An update on the activities of the Sodium Working Group
- Challenges of reformulation including functionality and sensory characteristics
- Low sodium product reformulation and food safety
- Guidelines for using nutrient content and health claims on product labels of low- and reduced-sodium products
- Communicating with the consumer and differentiating your product from higher-sodium competition
- Low sodium substitutes on the market

Food Packaging Workshop: Material, Performance and Applications

Dates Offered

TRG1759 Sept 30, 2010

Registration Fees

Member Rate \$390

Early Bird Rate \$411

Regular Rate \$433

Ensuring you are using the appropriate packaging for your product is key for product success. Protect your product, increase shelf life and save money by matching your product needs to the capabilities of the package. Explore packaging alternatives, product-packaging interactions, and evaluation methods in this technical program. You will discover:

- Polymer chemistry and plastic properties
- Types of packaging and their manufacture
- Packaging evaluation methods
- Determining packaging needs of your products
- Advances in packaging materials and technologies



Research and Development Webinar Series

GFTC is pleased to announce the new Research and Development Webinar Series. This series of 60- to 90-minute webinars will provide practical information on new technologies, ingredients and innovations for product development and competition in a global market.

Ask your questions of the experts and explore current issues around research and development, formulation and new ingredients in these live, interactive, online training events.

Visit www.gftc.ca for training dates.



2010 Webinar Series:

• Calibration of Instrumentation • Formulating with Healthy Fats • Multitasking Ingredients: Improving Cost Efficiency and Functionality in R & D • Nanotechnology for the Food Industry • New Developments in Gums and Starches • Pesticide Residues: Regulations and Use in the Food Industry • Pre- and Probiotics: Use and Misuse in the Food Industry • Traceability

BONUS!

Registration includes a recorded version (available for download) of the training session after completion of the live webinar. If you are unable to attend the webinar, you may purchase a recorded version of the webinar and share this training CD with your team.

Science of Sensory Evaluation

Dates Offered

TRG1765 Apr 19-20, 2010

Registration Fees

Member Rate \$844

Early Bird Rate \$891

Regular Rate \$938



Identify the sensory attributes that are important to consumer acceptance of your product using the science of sensory evaluation. Gain practical experience in sensory methodology, which can be applied in your own organization to measure the sensory attributes and quality of food. In this hands-on workshop, you will investigate:

- Functions and definitions of sensory evaluation
- How and when to use sensory information effectively
- How the five senses interact in sensory evaluation
- Perceiving sensory attributes (flavour, appearance, aroma, taste, texture)
- Sensory methods (quantitative versus qualitative methods, descriptive methods, preference and acceptability testing)
- Sensory evaluation control (choosing best testing formats, preparing questionnaires, reporting meaningful results)

Course Partner: *University of Guelph*

Sensory Data Analysis

Dates Offered

TRG1766 Apr 21-22, 2010

Registration Fees

Member Rate \$844

Early Bird Rate \$891

Regular Rate \$938



A professional approach to sensory evaluation relies on mastering sensory project preparation, panelist capability, facilities and equipment, type of sensory evaluation conducted, and methods of sensory data analysis. Building upon material covered in Science of Sensory Evaluation, an interactive, case-study approach will be used to develop an in-depth understanding of how to manage a sensory evaluation project from start to finish. You will discover:

- Which sensory tests to use and when to use them
- How to select and train panelists
- Requirements for sample preparation
- How to set up and conduct a sensory test using different methods (i.e. paired comparison, triangle, duo-trio, ranking tests)
- How to collect valid, reliable sensory data
- Statistical methods of data analysis and data interpretation
- Evaluation reports and making business decisions based on sensory results

Course Partner: *University of Guelph*



Sensory Panelist Workshop: Selecting and Training Your Sensory Panel Members

Dates Offered

TRG1803 Apr 23, 2010

Registration Fees

Regular Rate \$452

Early Bird Rate \$429

Member Rate \$407



Sensory analysis and evaluation are important components of your food safety and quality program, not only for determining the key attributes of your product, but for quality assurance and product acceptability testing. In order to use effective sensory panels that will provide the data required to analyze your product and make important decisions, careful panelist selection and training is essential. This one-day, interactive workshop will familiarize panel members with test procedures and improve their identification of sensory attributes for testing associated with both new product development and quality assurance.

You will examine:

- Selecting and profiling your sensory panelists
- Training your sensory panelists:
 - Sensory Terminology
 - Training on basic tastes (acid, salt, sweet, bitter)
 - Training with real products on specific flavour and texture attributes (e.g. saltiness)
- Use of reference standards
- Sensory techniques for quality assurance

Course Partner: *University of Guelph*

UNIVERSITY
of GUELPH

Baking Workshop: Breads, Cookies, Pies and Pastries

Dates Offered

TRG1663 June 15-16, 2010

Registration Fees

Member Rate \$805

Early Bird Rate \$849

Regular Rate \$894

Baking is both a science and an art. Ingredients are specifically used for the characteristics imparted to the final product. The effect of ingredients, leavening agents, flour, and process characteristics on products including breads, cakes, cookies and pastries will be explored through hands-on practical sessions in the baking lab. In this program, you will explore:

- Ingredient functionality (flour, water, yeast, improvers, conditioners, enzymes)
- Flour grades, quality, treatments and regulations
- Practical processing steps for scratch baking of breads, cakes, cookies, pies and pastries
- Troubleshooting ingredient, process and equipment problems
- Healthy baking for the modern consumer



Better Process Control

Dates Offered

TRG1807 Nov 29-30, 2010

Registration Fees

Member Rate \$757

Early Bird Rate \$799

Regular Rate \$841

Train your process operators on acidification, thermal processing and container closure evaluation operations during the canning of low-acid or acidified foods to avoid potential food contamination scares that evolve from improper packaging and processing. This two-day program will equip professionals with a scientific understanding of thermal processes and strategies of pathogen control. This course will cover:

- Applicable regulations
- Microbiology of thermally processed foods
- Acidified foods
- Food container handling
- Food plant sanitation
- Records for product protection
- Principles of thermal processing
- Instrumentation and equipment
- Closures for glass containers



Meat Processing: Advanced

Dates Offered

TRG1750 Aug 11-13, 2010

Registration Fees

Member Rate \$1288

Early Bird Rate \$1359

Regular Rate \$1431

Gain competitive advantage, save money through higher yields and lower product losses, and avoid costly quality and food safety product withdrawals or recalls by improving your understanding of meat processing. In this hands-on, practical program you will explore:

- Principles of meat science, including protein functionality and meat microbiology
- How to troubleshoot product and process variations in your processed meat manufacturing
- How to optimize yields and texture
- How to realize enhanced product quality through advances in post-cooking treatments, starch technology, and other recent research developments

This program includes hands-on meat processing laboratory sessions

Milk Processing and Dairy Technology

Dates Offered

TRG1688 Mar 22-23, 2010

Registration Fees

Member Rate \$615

Early Bird Rate \$649

Regular Rate \$683

Understand the principles and practices involved in the production, processing and marketing of fluid milk. Components of milk, principles of basic milk processing (e.g. pumping, pasteurization, separation), storage and distribution, and safety and quality of milk will be examined. New technologies in production, analytical testing methods and packaging systems will be explored. This intensive workshop will cover:

- Milk production and processing:
 - Clarification, separation, standardization
 - Pasteurization
 - HT Treatment
 - Homogenization
 - Membrane Processing
- Milk grading and defects
- Safety and quality control
- National and international regulations for milk processing
- Opportunities for product development (e.g. milk beverages)



Safe Pasteurization: Concepts and Theory

Dates Offered

TRG1762 Apr 7-8, 2010 • TRG1763 Oct 6-7, 2010

Registration Fees

Member Rate \$544

Early Bird Rate \$574

Regular Rate \$604

A comprehensive understanding and implementation of an acceptable and approved pasteurization process is critical for the safety of your products and your consumers. Explore the concepts and theory of safe pasteurization operation in this in-depth two-day program. You will gain knowledge of:

- Pasteurization/thermal processing requirements and equipment configuration from a food safety and regulatory perspective
- High Temperature Short Time (HTST) Pasteurization: time, temperature, pressure implications
- CFIA's requirements and testing procedures for HTST pasteurization/thermal processing units
- The importance of 3A Standards and relation to HTST equipment design and operation
- HACCP: Pasteurization as a Critical Control Point (CCP)
- Vat pasteurization: low temperature long time (LTLT)
- Dairy mechanics: pumps, valves, heat exchangers, etc.





Chef's Corner

Passionate about food science and culinary arts? Chef's Corner is for you. Join our dynamic community of chefs and product developers dedicated to exploring emerging trends, topics and techniques. Today's chefs and product development specialists understand the need to connect with industry leaders to gain current insights and skills. Exclusive programming includes courses in nutrition, processing and production, sous-vide, organics and molecular gastronomy. GFTC offers internationally recognized programming through our partnership with the Research Chefs Association (RCA) and a network of national food technology organizations and companies.

GFTC takes great pride in designing and delivering creative training that responds to your needs and an evolving food industry.

Sous-Vide Cooking: Low Temperature Cooking Techniques

Dates Offered

TRG1799 July 13-14, 2010

Registration Fees

Member Rate \$805

Early Bird Rate: \$849

Regular Rate: \$894



Sous-vide has tremendous potential to revolutionize restaurant cooking as it can create dishes full of flavor and texture with their original colours and flavours intact. French for “under vacuum,” sous-vide is a cooking technique that creates intensely flavoured and textured foods through vacuum-packed food being slowly cooked in hot water for up to 36 hours. Although sous-vide is an excellent technique there are significant health risks associated with this method if not practiced correctly. With advanced training and a solid understanding of Good Manufacturing Practices (GMP's), Hazard Analysis and Critical Control Point (HACCP), and strict regulated control of this practice, this technique can be implemented to create exotic and flavourful foods. Join us as we explore:

- What is sous-vide and what it can do for you?
- Sous-vide equipment: operation and sanitation requirements
- The sous-vide technique: theory and application (hands-on activities)
- Safety and health concerns, microbiological issues and how to manage them effectively
- Health inspection audits: passing your inspection
- Incorporating GMPs and HACCP plans at your facility

Managing Food Safety in Catering (Level 4 Award)

Dates Offered

TRG1810 May 3-7, 2010

Registration Fees

Member Rate: \$1609

Early Bird Rate: \$1699

Regular Rate: \$1788



Designed for chefs and managers in the food retail sector, this program covers all necessary aspects of food hygiene and safety, including how food businesses can ensure compliance with current legislation, principles of good hygiene practice, implementation of food safety management procedures, and the role of the supervisor/manager in training staff. Learn how to take responsibility for food safety monitoring procedures, identification of food safety hazards and corrective action.

Course Partner: Royal Society for Public Health

Prerequisite: HACCP I (or equivalent). Successful completion of an examination written on the final day of the program is required in order to attain the Level 4 Award in Managing Food Safety in Catering. Exams will be graded by RSPH.



Upcoming Series and Programs

Contact us at training@gftc.ca in the upcoming months for more information on our new Organic Kitchen Series, Molecular Gastronomy and Nutritional Education programs.

Culinology®

combining the art
and science of food

Culinology Workshop Series

GFTC, in partnership with the RCA, is the only organization that offers Culinology® Workshops in Canada. These workshops are designed for chefs and product development professionals who seek to be Certified Research Chefs (CRC). The Culinology® Workshop series is a four-part series of training courses that focuses on blending culinary arts and food science. If you are interested in becoming a certified research chef, these workshops will help you prepare for the certification exam.



Defining the Future of Food™

- Foundations in Food Science • Safety, Regulations, Packaging and Sensory Evaluation of Food
- Basics of Food Processing and Food Systems • Development of Food Systems and Commercialization

Course Partner: *Research Chefs Association*

Foundations in Food Science

Dates Offered

TRG1684 Mar 29-31, 2010 (2.5 days)

Registration Fees

Member Rate \$986

Early Bird Rate \$1040

Regular Rate \$1095



Defining the Future of Food™

Fuse the properties of food ingredients with culinary techniques and discover how these interactions are critical to successful new product development. Understand the chemistry of key food ingredients, and how they interact with food systems and throughout the manufacturing, packaging and distribution process. In this hands-on, three-day workshop you will work with key ingredients and apply the fundamentals of food science in the GFTC product development lab. You will understand:

- Classification and functional roles of carbohydrates and sugars
- Chemistry, physical properties and quality indicators of fats and oils
- Structure, types and functional properties of proteins
- Applications and functionality of gums and emulsifiers
- Additives



Safety, Regulations, Packaging and Sensory Evaluation of Food

Dates Offered

TRG1685 June 2-4, 2010 (2.5 days)

Registration Fees

Member Rate \$986

Early Bird Rate \$1040

Regular Rate \$1095



Distinct from other programs of its kind, this workshop incorporates a multidisciplinary approach to studying the relevant aspects of food preparation/manufacturing, food safety, security, regulations, packaging, shelf life and the sensory evaluation of food. You will explore the key issues affecting the life cycle of food production and consumption. This intense three-day workshop will examine:

- Good manufacturing practices and Hazard Analysis and Critical Control Points (HACCP)
- Hazards (biological, physical and chemical) that are a threat to safe food
- Packaging and its impact on shelf life and other attributes of food
- Practical applications of sensory evaluation of food

Basics of Food Processing and Food Systems

Dates Offered

TRG1686 Sept 22-24, 2010 (2.5 days)

Registration Fees

Member Rate: \$986

Early Bird Rate \$1040

Regular Rate \$1095



Create 'chef' quality foods that meet the culinary gold standard in large-scale manufacturing and production environments. In a high-volume manufacturing process, the processing methods, conditions and equipment influence the attributes of the finished product. Understanding the fundamentals of food processing, combined with a culinary approach to product development, will ensure the successful development of a gold standard product. You will discover:

- The fundamentals of food science behind culinary techniques including: freezing, frying, dehydration, cook chill, Sous-vide, roasting/baking (dry heat) and microwave cooking (moist heat)
- How to maximize quality and shelf life through retort operation, aseptic processing and modified atmosphere and controlled atmosphere packaging
- Properties of various food systems (e.g. low fat, low sugar, high fat) and implications for practical application, processing, transportation and storage conditions
- New food processing methods including irradiation, high pressure, ohmic and hot water submersion tunnels

Development of Food Systems and Commercialization

Dates Offered

TRG1687 Nov 3-5, 2010 (2.5 days)

Registration Fees

Member Rate \$1244

Early Bird Rate \$1313

Regular Rate \$1382



Transform a top-rated recipe into a commercial recipe by navigating the new product development process from idea through to production. Attain the gold standard in plant production by employing the scientific principles of experimental design and simple quantitative analysis (pH measurement, viscosity measurement) to ensure repeatability and acceptability. You will work in the GFTC product development laboratory to reverse engineer a product and analyze the creative process from concept to commercialization. You will explore:

- Technology in the kitchen, including molecular gastronomy and latest cooking techniques and equipment
- Use of flavours and flavour sensations considered for new product development
 - New product development process from idea to production, including: technical feasibility, development of the gold standard, target, cost and pricing structure, converting recipes to formulas, prototype development and testing
 - Principles of experimental design, statistical analysis and simple instrument tests to measure sugar content, viscosity and acidity



Six Sigma Series: Introduction to Six Sigma Yellow Belt (Option I)

Dates Offered

TRG1800 June 14-15, 2010

Registration Fees

Member Rate \$900

Early Bird Rate \$950

Regular Rate \$1000

Today's competitive pressures force organizations to look for ways to improve their processes, increase value for the customer and reduce waste. Many organizations have found the solution: Lean Six Sigma.

Lean Six Sigma incorporates the agility and waste-reduction strengths of the Toyota Production Systems with the statistical rigor of Six Sigma.

The workshop has an option of attending either the first two days (Option I) or the complete workshop for five days (Option II). Introduction to Six Sigma Yellow Belt is designed to give Managers and Executives an executive introduction to the Lean Six Sigma processes and tools. Professionals, who need to evaluate their own organization in terms of readiness, identify the potential benefits and plan an effective deployment strategy should attend this intense course. The two-day program will present:

- The history and meaning of Lean and Six Sigma
- Lean and Six Sigma tools and why they work
- Proven approaches to implementation and the "belting system"
- Relevant application areas and the DMAIC methodology
- How to effectively contribute to a Lean Six Sigma team and apply the Lean Six Sigma mindset at work on a daily basis



Course Partner: *Loyalist College*

Six Sigma Series: Advanced Lean Six Sigma Yellow Belt (Option II)

Dates Offered

TRG1767 June 14-18, 2010

Registration Fees

Member Rate \$1990

Early Bird Rate \$2100

Regular Rate \$2211



This workshop serves a dual purpose by providing an executive introduction to the Lean Six Sigma processes, and comprehensive overview of specific applications and tools.

Lean Tools

- Value-stream mapping • 5-S • Takt Time • Cellular Manufacturing
- Poka-Yoke (Mistake Proofing) • Kanbans • Just-In-Time
- Supply Chain Management • SMED (Quick Changeovers)

Six Sigma Tools

- DMAIC –focusing specifically on D, M and C • $Y=f(x)$ • Variation
- Definition of Sigma Level • Fishbone Diagrams • Evaluating process Yield
- Capability (Cp, Cpk, Pp and Ppk) • Pareto Analysis
- Short Form Measurement System Analysis, etc



Course Partner: *Loyalist College*





GFTC

helps businesses

Sustainability and Productivity Improvement Services for the Food and Beverage Industry

Integrating sustainability into your processes and products will improve your productivity, save you money, help build a stronger brand image and improve your resource utilization.

About Sustainability Services

In its second year of operation, the GFTC Sustainability Services team continues to offer an OMAFRA sustainability discount to the Ontario food and beverage industry. **This discount entitles Ontario food and beverage companies to 50 percent off all our services and course registrations.**

There is no application process and the rebate is instant: if you are a part of the Ontario Food and Beverage industry, you are eligible for the discount. GFTC is also committed to helping our clients secure additional financial assistance that may be available.

Assessment Services

By assessing the level of sustainability and productivity in your organization, you can identify key opportunities to develop competitive advantages. GFTC environmental and energy engineers, as well as sustainability analysts, will conduct a thorough assessment of your facility with respect to energy, water, waste, packaging, operational behaviour and emissions. On the productivity side, consultants will work with you and your employees to drive meaningful improvements to your business and its processes.

| Process and Heating Fuels | Electricity | Air, Water and Waste | Administration | Other |
|---------------------------|--|---------------------------------------|------------------------|---------------------|
| Process and space heating | Ventilation and air conditioning | Process and waste water | Policy | Carbon trading |
| Boilers | Compressors and compressed air systems | Air emissions | Procedure | Transportation |
| Waste heat recovery | Motors and lighting | Wastes (hazardous, recyclable, other) | Regulatory review | Packaging |
| Co-generation | Process cooling/refrigeration | Personal hygiene | Funding and incentives | Community relations |

— Operational behaviour and productivity —

42 Consulting Services

Let GFTC assist you in building sustainability into your strategic plan. Successful integration of sustainability involves many stages and GFTC consultants and coaches can help you through each step to ensure a smooth transition for your organization.

Our expert consultants and coaches are also available to demystify carbon assessments, conduct economic feasibility studies to build a business case for your sustainability project ideas, and to provide speakers to educate employees and stakeholders on sustainability.



go green

Sustainability Improves the Bottom Line

GFTC has helped various companies improve their social, economic and environmental position. Here are some examples of cost-saving initiatives identified through sustainability and productivity assessments.

| Action | Capital Investment | Annual Savings | Payback Period ¹ | Net Present Value ² |
|---|--------------------|----------------|-----------------------------|--------------------------------|
| Install low-flow urinals and toilets | \$300 | \$3,980 | 0.1 years | \$33,769 |
| Upgrade refrigeration room (install vinyl roll-up doors with air curtains) | \$8,000 | \$28,822 | 0.28 years | \$217,747 |
| Retrofit lighting system | \$200 | \$400 | 0.5 years | \$3,227 |
| Install mobile pressure wash system (2 units) for general area and equipment sanitation | \$1,000 | \$6,548 | 1.5 years | \$46,052 |
| Heat recovery for baking ovens | \$15,000 | \$55,420 | 2.9 years | \$576,606 |

¹ The payback period is the number of years required to recover the cost of an investment.
² Net Present Value is the present value (future values discounted for interest rates/time preference) of a cash flow (costs and benefits) over time.



Training Services

GFTC training will provide you with the tools you need to merge environmental management with productivity improvements, giving you a competitive edge in today's tough economic market. We offer public training courses, webinars and customized training programs designed for your facility.

You can register for training courses and webinars (see pages 44 and 45) on GFTC's website at www.gftc.ca. Registrants from Ontario-based companies in the food and beverage industry are eligible for a 50% discount on regular course pricing thanks to the OMAFRA Sustainability Fund.

How to get started

Contact Cher Brethour, Director, Sustainability Services, at (519) 821-1246 ext. 5062 or email at cbrethour@gftc.ca for a no charge gap assessment of your facility, followed by a project proposal designed to meet your needs.

Best Practices for Energy Management

Dates Offered

TRG1664 Jan 21, 2010

Registration Fees

Regular Rate \$600

OMAFRA Discounted Rate \$300

Gain control over your energy use and expenses by profiling energy data, identifying energy-saving opportunities and developing a plan for implementing energy management solutions. With an understanding of the primary areas of energy consumption in food and beverage production, energy saving opportunities, and the energy assessment process, you will be able to reduce costs and manage energy more effectively. Explore sustainable energy management within the food and beverage industry including:

- The importance of energy management and energy trends within the food and beverage industry
- Primary areas of energy consumption in food and beverage production and energy saving opportunities
- Energy management and energy-related best practices: profiling energy data, understanding your energy consumption and building your energy action plan

Registrants from Ontario-based companies in the food and beverage industry are eligible for a 50% discount on regular course pricing thanks to the OMAFRA Sustainability Fund.

Sustainable Packaging Design

Dates Offered

TRG1775 Nov 9, 2010

Registration Fees

Regular Rate \$400

OMAFRA Discounted Rate \$200

Efficient package design contributes to a company's fiscal strength, particularly when material sourcing promotes environmental responsibility. In a climate where suppliers, investors and consumers are demanding social responsibility and the business case for lean production practices, adopting sustainable packaging design principles makes good business sense.

In this one-day workshop, you will learn how to approach sustainable package design by participating in a targeted design exercise and learning how others in our sector have successfully implemented sustainable packaging. You will learn how to take control of this key focal area of environmental waste. This course will explore:

- Life cycle impact and assessment, carbon footprint and end-of-life scenarios
- Changing market and key trends
- Design considerations and material selection choices for primary and secondary packaging
- Package functionality, integrating food safety and quality, and light weighting
- Case studies on package redesign and package testing to verify the effectiveness of redesign
- Tools and resources

Registrants from Ontario-based companies in the food and beverage industry are eligible for a 50% discount on regular course pricing thanks to the OMAFRA Sustainability Fund.





Sustainability Webinar Series

GFTC is pleased to announce the new Sustainability Webinar Series. These 60- to 90-minute webinars will arm you with a wealth of practical information on key sustainability topics for food and beverage processors, and introduce you to the tools and techniques you need to operate more efficiently while reducing your costs.

Join us for this interactive series. Explore sustainability-related opportunities with a focus on environmental management and ask your questions of the experts in these live, online training events. Visit www.gftc.ca for training dates.



2010 Webinar Series:

- Your 5 Step Environmental and Energy Management Plan
- Capturing the Data
- Building a Culture of Sustainability
- 10 Implementation Pitfalls and Strategies
- The Economics of Sustainability
- Understanding Downtime, Scraps and Speeds
- Processing Food: Moving Towards Zero Waste for the Food and Beverage Industry
- Alternate Energy Sources and Available Funding
- Traceability, Ethical Sourcing and Procurement
- Wastewater Treatment, Processing and Reuse
- Offsetting your Environmental Footprint
- Food Safety, Food Quality and Sustainability

BONUS!

Registration includes a recorded version (available for download) of the training session after completion of the live webinar. If you are unable to attend the webinar, you may purchase a recorded version of the webinar and share this training CD with your team.

Registrants from Ontario-based companies in the food and beverage industry are eligible for a 50% discount on regular course pricing thanks to the OMAFRA Sustainability Fund.



Pricing*

GFTC Member Rate

GFTC members receive a 10% discount off the regular rate on all public courses.

Early Bird Rate

Those who pay the full registration fee a minimum of three weeks before the course start date receive a 5% discount off the regular rate.

Regular Rate

Payment must be received on or before the start of classes.

Note

Only one discount can be applied to any registration.

* All GFTC courses are priced in Canadian dollars. GST/HST has not been included in the calendar pricing.

Visit www.gftc.ca to register.

Cancellation Policy

Early cancellations

(received in writing more than two weeks prior to the course date)
You will receive a registration fee refund, less a 25% processing charge.

Late cancellations

(received in writing less than two weeks prior to the course date)
You will not be issued a refund. However, the fee will be credited toward a subsequent course taken by any company employee.

Cancelled courses

If GFTC cancels a course, your entire registration fee will be refunded.

Substitutions

(in writing)
Substitutions are welcome anytime, but please notify us as soon as possible.



stay connected.

Don't be left out of the Global Food Network.
Become a GFTC member today.

For more information on becoming a member visit our website at
www.gftc.ca or e-mail membership@gftc.ca



Cordon Bleu-Tomasso, food processor, Anjou, Quebec

“FCC understands how important flexibility is in developing our business.”

When you talk financing with FCC, we'll listen

Ready to expand your business? We're ready to help. We get to know you and your business. Once we learn how you want to grow, we'll create a financing package that helps you do it. If you're ready for a lender who listens, let's talk.

www.fccfinancialservices.ca

50
years/ans
1959-2009



Everything

you wanted to know about

traceability

but didn't know

who to ask!

The OnTrace Traceability Workshops for Food Producers and Processors

OnTrace, Ontario's go-to organization for traceability solutions and information is offering a series of workshops that will:

- **Make traceability work for you**
- **Capture needed information easily**
- **Set the stage for your own traceability system**

For dates, locations and further information visit www.ontraceagrifood.com

Space is limited, register today.

Cost per workshop is \$25.



**Traceability is good for Business.
Find out how it can improve yours.**



From Farm Gate to Dinner Plate[®]

With the generous support of OMAFRA



Coming in 2010

GFTC Strategic Symposia Series Presents

- Food Safety & Traceability
– March
- Healthy Foods for
Multiple Generations – April
- Third Annual Sustainability
Symposium: Recognition of
Excellence in Canada's Food and
Beverage Industry –October

And new for 2010

GFTC Mini-symposia Series

- Hot Topics in Food Packaging
- Corporate Social Responsibility
- Investing in Children's Health
(back by popular demand)



For more information: www.gftc.ca

The University of Guelph, Laboratory Services, Agriculture and Food Laboratory unit applies the utmost in analytical integrity to deliver solutions with excellence and expertise.

We proudly serve the analytical and regulatory testing needs for:

- ◆ Agro-Chemical
- ◆ Growers
- ◆ Food Processing
- ◆ Food Service
- ◆ Dairy
- ◆ Government
- ◆ Environment
- ◆ Research

*Your
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Services Provided:

- ◆ Allergen Testing
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- ◆ Dairy Analysis
- ◆ Foreign Material Identification
- ◆ Immunochemistry
- ◆ Microbiology Testing
- ◆ Molecular Biology
- ◆ Trace Organics Pesticide Residues
- ◆ Plant Disease Diagnostics
- ◆ Soil and Nutrient Testing
- ◆ Species verification
- ◆ Toxicology
- ◆ Veterinary Drug Residues Detection and Confirmation

The University of Guelph, Laboratory Services is registered to the international quality standard ISO9001:2000, ISO17025



95 Stone Rd W, Guelph, Ontario Canada N1H 8J7

Phone: (519) 767-6299 Fax: (519) 767-6240 aflinfo@uoguelph.ca www.labservices.uoguelph.ca



88 McGilvray Street
Guelph, Ontario N1G 2W1, Canada
www.gftc.ca

GFTC *at a glance*

Food quality, safety and innovation continue to increase in significance around the world. Whether it's bringing a product to market or refining existing products and processes, businesses today are met with ongoing opportunities and challenges. From the economy to new technology to market trends, the changing global landscape affects companies in the food and beverage industry.

GFTC has the expertise food-sector businesses are looking for to help them adapt, grow and succeed. We offer solutions from a vast array of service areas run by international authorities in food and beverage production. Our food production specialists are always expanding their own knowledge base as new research and innovation technologies are made available. Because we offer such a wide variety of services, our clients can draw on different service areas depending on their needs.

Here's a snapshot of each of our service teams available at GFTC.

Auditing Services at GFTC

GFTC is a North American based food safety auditing organization. Through its resources and partnerships, it services clients globally. Our broad reach paired with experienced auditors in all industry sectors allows GFTC to meet your varying audit requirements. It allows us to assist you in managing risk, protecting your brand and reducing audit costs.

Benefits of Working with GFTC

- Certified auditors with extensive industry experience
- International network
- Audit management program, compliant to ISO Guide 62/65 ensures consistent and rigorous science based audits
- Auditors located in Canada, U.S., Caribbean, Europe, Australia, India and Asia

Types of Audits available at GFTC

Available Audits

- Good Manufacturing Practices
- Food Safety & Quality Systems
- Good Distribution Practices
- GMA-SAFE
- SQF 1000/2000
- BRC

Intended for

Primary producers, ingredient and packaging suppliers, manufacturers and distribution centres

- HACCP Accreditation

Manufacturers' internal systems

- Good Agricultural Practices

Fruits, vegetables and greenhouses

- Good Operating Practices

Restaurants, catering, hospitals, hotels, universities and retail grocery

- Good Production Practices

Livestock, poultry and natural meat production

- Specialty Audits:
Animal welfare, Food allergen, Food security, Farm Biosecurity, Label Claims and Recall systems

All segments of the supply chain

GFTC contact information:

88 McGilvray St., Guelph
Ontario, Canada N1G 2W1

Phone: 519.821.1246

Fax: 519.836.1281

E-mail: gftc@gftc.ca

Website: www.gftc.ca



Product Development Services at GFTC

About Technical Services

Our experienced technical team uses a collaborative approach to address your formulation and processing needs. GFTC has an extensive background in a wide variety of food categories which allows us to think creatively when building your product or solving your technical issue. The following services will help you make the most of your products.

Formulation and Process Development

GFTC is a cost effective option when bringing a new product to market. Our team can assist in all aspects of product development. We start with regulatory review, ingredient selection and evaluation, then we follow up with laboratory trials to evaluate formulation prototypes. Finally, we scale-up in our pilot plant where we can develop processing procedures, evaluate the effects of different processing techniques on your product and prepare samples for marketing and shelf-life studies.

Reformulation for Improved Nutrition

With growing consumer health concerns, the demand for “good for you” products is on the rise. GFTC can help reduce trans fats, sodium, calories, sugar and the total fat in your products while increasing desirable components like fibre and vitamins.

Reformulation for Improved Shelf Life and Shelf Life Studies

GFTC can determine your product’s shelf life and offer packaging, formulation, storage and processing options that will increase the life of your product.

Ingredient Performance Evaluations

Whether you want to evaluate possible ingredients for your product or you are an ingredient supplier looking to expand

the possible uses of your ingredient, GFTC can help. GFTC offers services from performance testing to creating marketing samples for showcasing your ingredient.

Cost Optimization

The current economy may be placing pressure on your business to reduce costs, GFTC can evaluate your production process and find ways to reduce on your inputs, from reformulating with more cost effective ingredients to altering processes to reduce energy costs.

Sensory Evaluation

Eliminate bias using third party sensory services at GFTC, where we evaluate products using a variety of panels and testing methods.

Pilot Plant

Scale-up your prototype production in our pilot plant and see how your product performs when produced in larger quantities. Access processing technologies difficult to find on laboratory scale.



Nutrition Services at GFTC

About Nutrition Services

With the growing consumer demand for healthy products, enhancing the nutritional profile of your products can increase your bottom line. Meeting with our nutritional consultants and product developers to explore opportunities can increase the nutritional value of your product line. We can help you investigate the possibility of adding a health claim to boost your product sales and brand image.

We’ll also help eliminate the time and resources needed to label your products. GFTC’s nutritional labelling services team can provide your product’s ingredient declaration and nutrition facts panel and ensure your new or existing labels are compliant with all regulatory requirements through our regulatory review process. Restaurant patrons are increasingly asking for nutritional information for their favourite dishes, which is another service GFTC can provide. Our labelling experts can advise you on the appropriate, cost effective lab testing methods to get you the most accurate results for both packaged products and food service meals.

About Functional Food & Natural Health Product Services

Are you considering developing products or ingredients with functional properties or adding nutraceutical ingredients to your existing products? Are you interested in developing food-like natural health products (NHPs)? Are you working to understand the functionality of and opportunities for your agricultural product? GFTC can help you develop your product accordingly. We can also make sure that your functional ingredients stay functional throughout processing and link you to the latest technologies to do so. Related to FFNHP for your business, we provide packaging and labeling services; regulatory, food safety and specialized training; sustainability services; NHP GMP consulting and more.

In a newer initiative at the GFTC, we offer networking and information sharing for the Functional Food and Natural Health Product industry. The Ontario functional food, agriculture and natural health product database (FANbase™ Ontario) is a resource at the GFTC that is undergoing constant development in order to meet your targeted service, event, networking and information needs and help you grow.



Market, Research and Technology Information Services

GFTC initiated this service, offering to provide information and connections to global market and technology advancements for our clients and for the broader agri-food industry. These advancements are communicated via reports, newsletters, website inclusions, as well as by direct connections to technology providers with specific client companies. Custom searches and reports on specific topics are also produced by request on a fee-for-service basis. A variety of reports have been generated relating to various commodities such as soy, pulses, wheat and other grains, dairy and eggs, fruit and vegetables as well as other technology topics. One area of focus is the advancements in gentle processing technologies for the preservation of health-promoting components of ingredients and foods while maintaining the required food safety standards.



The overall purpose of the service is to enhance the capabilities and competitiveness of the agri-food industry in Ontario and Canada.

To facilitate the services, we have established connections with many technology centres around the world and obtained memberships with Campden BRI and Leatherhead in the UK. We subscribe to database providers such as Data Monitor and Business Insights. To further enhance our services, we have formed alliances with other organizations such as the Agri-Technology Commercialization Centre and FoodTech Canada. We also work closely with other government and non-governmental organizations. Fully established, these services will provide a valuable tool to assist the overall competitiveness of the food industry.

Food Safety & Quality Management Consulting Services at GFTC

About Consulting Services

Food Safety and Quality Management needs are varied across the food industry. Some organizations are looking at how they can create or improve their food safety or quality management program while others may require emergency assistance. Whatever your circumstances, GFTC consultants can provide you with the support you need. GFTC consultants have experience in all areas of the food safety and quality management spectrum from troubleshooting to helping you deliver the best of the best in food safety. GFTC offers the following services to help your organization reach its' food safety and quality targets.

Meeting your customer's food safety and quality needs

Customers are demanding safer and higher quality food products. Whether it involves SQF 2000, BRC or another HACCP approach, GFTC will help you develop and implement a food safety or quality management program that provides piece of mind to you, your customers and stakeholders.

Crisis Response and Troubleshooting

If you are in a food safety crisis, GFTC is here to assist you through this challenging situation. Through our Microbiological Validation or Troubleshooting Services, GFTC will work with you to determine where the problem started and what measures need to be implemented in order to fix it.

Raising the Bar

Many organizations, along with their customers and stakeholders, are no longer satisfied with only meeting minimum food safety and quality requirements. In order to protect their brand and be seen as a good corporate citizen, companies are striving to have the best food safety and quality management standards possible. Through a variety of services including GMP Facility Design, Allergen Assessments, Food Defence, Supplier Quality Assurance, Organic Consulting, and our new Food Safety Compliance (FSC) Equipment/Contractor Designation, GFTC can help you raise your bar to new heights.



GFTC

helps companies go green



Sustainability and Productivity Improvement Services

Key Benefits

Integrating sustainability into your processes and products will improve your productivity, save you money, build a stronger brand image and improve your resource utilization.

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There is no application process or rebate program; if you are a part of the Ontario Food and Beverage industry, you are eligible for the discount. GFTC is also committed to helping our clients secure additional financial assistance that may be available.

Assessment Services

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Consulting Services

Let GFTC assist you in building sustainability into your strategic plan and implementing the steps. Our expert consultants and coaches are also available to demystify carbon assessments, conduct economic feasibility studies to build a business case for your sustainability project ideas, and provide speakers to educate employees and stakeholders on sustainability.

Training Services

GFTC training will provide you with the tools you need to merge environmental management with productivity improvements, giving you a competitive edge in today's tough economic market. We offer public training courses, customized training programs designed for your facility and webinars.

Packaging Services at GFTC

About Packaging Services

Packaging can dictate the success of your product. Appropriate packaging maintains product quality, safety and shelf life while aesthetically enticing customers to make the purchase. GFTC's team of packaging experts offers services that will increase your product's shelf life and maintain its quality. The following services will help you make the most of your product's package.

Package Testing – Physical properties

Make sure your package can stand up to the rigorous conditions it is exposed to. GFTC can test your package's integrity and strength under various environmental conditions ensuring that your product arrives at the customer in the same condition in which it left your facility.

Package Testing – Barrier properties

A product's shelf life and quality can be improved with the proper barrier choice. Protection from the elements with appropriate packaging can extend shelf life by reducing oxidation and product degradation.

Closure Testing

GFTC uses ISBT standard methods for testing plastic closures. We offer numerous tests to ensure suitable closure performance for your product application.

Oxygen Indicator Technology

A good oxygen barrier is critical in retaining the quality of foods and beverages. The GFTC has patented technology that assesses the oxygen barrier properties of packaging. Using the Oxygen Indicator Technology, GFTC can measure the barrier effectiveness of your package under real world conditions.

Trouble Shooting Packaging Issues

The Packaging team at GFTC can provide expert consultation and advice on your packaging issues. Their diverse experience can bring fresh thinking to packaging challenges.

Shelf Life Evaluation and Extension

Find out if you can improve your product's shelf life. Let GFTC evaluate your packaging and look for alternatives or enhancements that can extend the shelf life of your product.

| January | | | | | | |
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| 17 | 18 | 19 | 20 | 21 | 22 | 23 |
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| March | | | | | | |
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| May | | | | | | |
|-----|----|----|----|----|----|----|
| S | M | T | W | T | F | S |
| | | | | | | 1 |
| 2 | 3 | 4 | 5 | 6 | 7 | 8 |
| 9 | 10 | 11 | 12 | 13 | 14 | 15 |
| 16 | 17 | 18 | 19 | 20 | 21 | 22 |
| 23 | 24 | 25 | 26 | 27 | 28 | 29 |
| 30 | 31 | | | | | |

| July | | | | | | |
|------|----|----|----|-----------------|----|----|
| S | M | T | W | T | F | S |
| | | | | 1 Canada Day | 2 | 3 |
| 4 | 5 | 6 | 7 | 8 | 9 | 10 |
| 11 | 12 | 13 | 14 | 15 | 16 | 17 |
| 18 | 19 | 20 | 21 | 22 | 23 | 24 |
| 25 | 26 | 27 | 28 | 29 | 30 | 31 |

| September | | | | | | |
|-----------|----|----|----|----|----|----|
| S | M | T | W | T | F | S |
| | | | 1 | 2 | 3 | 4 |
| 5 | 6 | 7 | 8 | 9 | 10 | 11 |
| 12 | 13 | 14 | 15 | 16 | 17 | 18 |
| 19 | 20 | 21 | 22 | 23 | 24 | 25 |
| 26 | 27 | 28 | 29 | 30 | | |

| November | | | | | | |
|----------|----|----|----|----|----|----|
| S | M | T | W | T | F | S |
| 1 | 2 | 3 | 4 | 5 | 6 | |
| 7 | 8 | 9 | 10 | 11 | 12 | 13 |
| 14 | 15 | 16 | 17 | 18 | 19 | 20 |
| 21 | 22 | 23 | 24 | 25 | 26 | 27 |
| 28 | 29 | 30 | | | | |

| February | | | | | | |
|----------|----|----|----|----|----|----|
| S | M | T | W | T | F | S |
| 1 | 2 | 3 | 4 | 5 | 6 | |
| 7 | 8 | 9 | 10 | 11 | 12 | 13 |
| 14 | 15 | 16 | 17 | 18 | 19 | 20 |
| 21 | 22 | 23 | 24 | 25 | 26 | 27 |
| 28 | | | | | | |

| April | | | | | | |
|-------|----|----|----|----|------------------|----|
| S | M | T | W | T | F | S |
| | | | | 1 | 2 Good Friday | 3 |
| 4 | 5 | 6 | 7 | 8 | 9 | 10 |
| 11 | 12 | 13 | 14 | 15 | 16 | 17 |
| 18 | 19 | 20 | 21 | 22 | 23 | 24 |
| 25 | 26 | 27 | 28 | 29 | 30 | |

| June | | | | | | |
|------|----|----|----|----|----|----|
| S | M | T | W | T | F | S |
| | | | | | | 1 |
| 2 | 3 | 4 | 5 | 6 | 7 | 8 |
| 9 | 10 | 11 | 12 | 13 | 14 | 15 |
| 16 | 17 | 18 | 19 | 20 | 21 | 22 |
| 23 | 24 | 25 | 26 | 27 | 28 | 29 |
| 30 | 31 | | | | | |

| August | | | | | | |
|--------|----|----|----|----|----|----|
| S | M | T | W | T | F | S |
| 1 | 2 | 3 | 4 | 5 | 6 | 7 |
| 8 | 9 | 10 | 11 | 12 | 13 | 14 |
| 15 | 16 | 17 | 18 | 19 | 20 | 21 |
| 22 | 23 | 24 | 25 | 26 | 27 | 28 |
| 29 | 30 | 31 | | | | |

| October | | | | | | |
|---------|----|----|----|----|----|----|
| S | M | T | W | T | F | S |
| | | | | | 1 | 2 |
| 3 | 4 | 5 | 6 | 7 | 8 | 9 |
| 10 | 11 | 12 | 13 | 14 | 15 | 16 |
| 17 | 18 | 19 | 20 | 21 | 22 | 23 |
| 24 | 25 | 26 | 27 | 28 | 29 | 30 |
| 31 | | | | | | |

| December | | | | | | |
|----------|----|----|----|----|----|----|
| S | M | T | W | T | F | S |
| | | | | | | 1 |
| 2 | 3 | 4 | 5 | 6 | 7 | 8 |
| 9 | 10 | 11 | 12 | 13 | 14 | 15 |
| 16 | 17 | 18 | 19 | 20 | 21 | 22 |
| 23 | 24 | 25 | 26 | 27 | 28 | 29 |
| 30 | 31 | | | | | |