Hazard Analysis Critical Control Point (HACCP)

SAVEC
Bldg 647
KSAFB
King Salmon,

(907) 246-4600

www.savec.org

246-4607
FAX

June 12-13; 830am - 5 pm

HACCP is a requirement for the U.S. seafood industry. Topics covered will be: Sources of hazards in food products, How to conduct a Hazard Analysis, How to formulate a plan, Key points of sanitation and how to develop the plan.

Fully funded scholarships maybe available, $300 if not eligible

Register TODAY—Space Is Limited
Call 246-4600 for a Registration Form
annette@savec.org or linda@savec.org

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SAVEC
Southwest Alaska Vocational & Education Center
Training Alaskans to fill Alaskan Jobs