

SQF-2000 Quality Systems

Understand and implement
an SQF food safety system



CERTIFIED
Training and Education

Overview

Recognized by retailers and food service providers who require HACCP around the world, the SQF Program is designed as a comprehensive food safety system. It is the only certification plan of its kind that offers special recognition for product quality. This two-day course is designed to provide you with detailed knowledge and understanding of SQF and the SQF 2000 Code and prepare you for the role of an SQF Practitioner.

NOTE: it is highly recommended that you complete an accredited HACCP (Hazard Analysis & Critical Control Points) training course before enrolling in SQF-2000 training.

Upon course completion, participants will be able to:

- Understand food safety practices, SQF System principles, activities and terminology
- Understand how to apply SQF Program principles
- Understand how to implement a SQF System appropriately to provide safe, quality food
- Understand how to implement a consistent and effective SQF System



Benefits

- Gain an in-depth and practical understanding of the Standard's requirements
- Ensure all suppliers are well informed on how to implement the Standard
- Promote a common approach for the implementation, understanding and auditing of the Standard
- Develop and implement a practical documented system to comply with the Standard's requirements
- Aid consistency of audits and audit report writing
- Share knowledge and practical experience in applying the Standard

Key Topics

Day 1

- Overview of the Course
- Quality, Customers and the Cost of Quality
- SQF Codes, Food Sector Categories, SQF Vocabulary
- Use of the SQF Logo, SQF Consultants
- Implementing & Maintaining SQF Systems
- Auditing & Certification of SQF Systems - A Supplier Overview

Day 2

- Each element of the SQF-2000 code will be covered for an understanding of the requirements to gain SQF-2000 Certification.
- All three levels will be addressed; emphasis will be focused on Level 3.

Cost & Registration

\$595 per person, includes course materials and lunch.

To register, contact Amy Winkler at MMTC-West: (616) 771-0561 or winklera@rightplace.org.

NOTE: Class size is limited to the first 20 registrants.

Special Package Rate:

Enroll in both SQF-2000 and Principles of Internal Auditing for only: \$845!

About the Facilitator

Harry E. Grenawitzke



Grenawitzke, a certified public health professional, has worked in both the public and privately-held companies at local, national, and international levels. His exceptional leadership skills and participative management style have had a dramatic impact on food producers and the processing industry. Grenawitzke is currently a member of the Michigan Environmental Health Association, the National Environmental Health Association, and the Association of Food and Drug Officials

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