Food Safety

Calling all Producers, Processors, Handlers, Distributors or Manufacturers of ANY food products

Don’t put it off! Get the food safety training and certification you need now!

⇒ Learn from a highly engaging and knowledgeable trainer
⇒ Make connections with your peers
⇒ Get useful food safety information in a practical no-nonsense training
⇒ Get the certification you need without leaving Montana
⇒ Learn Good Manufacturing Practices

Comprehensive trainings on:
• FSMA: What you need to know in a nutshell
• HACCP: Learn how to develop or improve your plan
• PCQI: Earn Required FDA certification

Register for one of these limited classes today
More cost-effective than bringing a trainer to your facility

Course Details

<table>
<thead>
<tr>
<th>Location</th>
<th>Dates</th>
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</thead>
<tbody>
<tr>
<td>Great Falls</td>
<td>PCQI: 4/25-4/27</td>
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<tr>
<td>Kalispell</td>
<td>HACCP/FSMA: 6/13-6/14</td>
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<tr>
<td>Great Falls</td>
<td>HACCP/FSMA: 8/21– 8/22</td>
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<tr>
<td>Bozeman</td>
<td>PCQI: 11/19 -11/21</td>
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HACCP: Hazzard Analysis & Critical Control Points
PCQI: Preventive Controls Qualified Individual
FSMA: Food Safety Modernization Act Overview


For More Information Contact:
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Alternative number: 406-994-3812

MMEC's Food and Process Specialist, Claude Smith, has over 30 years of HACCP and food safety experience and is a certified Lead Instructor for the Preventive Controls Qualified Individual for Human Food (PCQI) training.