

Implementing the SQF 2000 Supplier Assurance Code

Edition 6



Updated: 6 March 2009

Two Days \$595

About the course

The SQF 2000^{CM} Supplier Assurance Code is owned by the Food Marketing Institute (FMI) and is one of the Global Food Safety Initiative (GFSI) supplier standards being adopted by US retailers. This course is delivered under license to the Safe Quality Food Institute for food safety professionals involved in implementing or maintaining a SQF 2000 system, or who are upgrading from edition 5. An understanding of the principles and application of HACCP is mandatory for anyone attending this course.

Course Content:

- Overview of the SQF program and its management
- Accredited food safety management systems
- The relationship between food safety, quality control, quality assurance, and quality management
- Customer supplier relationships
- The benefits of implementing a quality assurance system on business profitability
- SQF Program Vocabulary and using the SQF logo
- SQF food sector categories
- SQF Practitioners, SQF Auditors and SQF Experts
- The elements of the SQF 2000 Code
- Implementing and maintaining an SQF system.
- Food Safety and Food Quality Plans.
- Audit and certification requirements for the SQF 2000 Code

What's included with the fee?

Course notes, AFS certificate of attendance, and lunch and morning/afternoon refreshments.

How to Register?

Register on-line at www.advancingfoodsafety.com or complete this form and scan/email it to training@advancingfoodsafety.com or free fax 1888 312 2396.

Terms and Conditions

Confirmation of Booking: Bookings are limited in all courses. All bookings are confirmed by email. Please ensure that you receive this confirmation or you may not be booked into the course. Payment is required with registration. Prices can change without notice. **Cancellations/Transfer:** Fees apply for cancellations or transfers within 14 days of the course. Notification of cancellations or transfers must be in writing. Substitution of delegates can be made at any time at no additional cost. **Special Requirements:** If you require any additional assistance including dietary, audio, access and/or language requirements, please advise us upon registration. AFS reserves the right to cancel any course due to insufficient numbers or circumstances beyond our control. Delegates will be notified as early as practical and offered either a full refund or transfer to the next course. AFS liability is limited to the course fee only and AFS cannot be held liable for travel, accommodation or other related expenses. All courses are presented in English only.

- I acknowledge the above Terms and Conditions
 Please tick if you do not wish to receive marketing material.

Course Location:		Course Date:	
Title (Dr/Mr/Ms/Miss) First Name:		Middle Name:	Last Name:
Company/Organization:		Job Title:	
Address:		City:	
US State/Canadian Province:		Zip (postal code):	
Work phone:	Fax:	Cell:	
E-mail:		Special Dietary Needs:	

I will pay by: Cheque payable to Advancing Food Safety LLC

Direct Deposit (please contact accounts@haccptown.com for details)

Credit Card (credit card payments are processed through PayPal, we will send you an email with details on how to pay)