

Cider Makers: It's Time To Renew Your Food Safety Certification!



Join Michigan State University's Department of Food Science and Human Nutrition and Michigan Department of Agriculture and Rural Development (MDARD) Food and Dairy Division for the Food Safety for Michigan Cider Makers course on February 21 & 22, 2024 at the Kellogg Center. The program, hosted by the Michigan Apple Association and Michigan State University Extension, will bring cider makers up-to-date on cider-specific food safety standards.

Each establishment pressing cider is required to have at least one active employee who has completed a recognized food safety program. This course, led by food safety and regulatory experts, will help Michigan's Cider Makers stay ahead of industry standards. For those who participated in the course in 2019, it is time to renew your certification!

MICHIGAN STATE UNIVERSITY | Extension

TOPICS WILL INCLUDE:

- Food Safety Hazards
- Sanitary Facilities & Utensils
- Worker Health and Hygiene
- HACCP and Other Food Safety Management Systems

Students will be asked to take an examination at the end of the program. Upon successful completion of the program, a certificate will be issued for display.

Recommended Hotels:

East Lansing Marriott at University Place
300 M.A.C. Avenue, East Lansing, MI 48823
517-337-4440

Hyatt Place Eastwood Towne Center
2401 Showtime Drive, Lansing, MI 48912
517-679-7600



COST:

- \$225 Michigan Grower
- \$250 Out-of-State Grower
- \$175 Additional Michigan Employees
- \$220 Additional Out-of-State Employees

CONTACT: For more information, special accommodations or dietary needs contact the Michigan Apple Association at 517-669-8353 or Membership@MichiganAppleAssociation.com.