

QUALITY CONTROL TRAINING SEMINARS REGISTRATION FORM

Company Name: _____

Address: _____

City: _____

Postal Code: _____

Telephone: _____

Facsimile: _____

E-mail: _____

Name of Participant(s):

1. _____ 5. _____

2. _____ 6. _____

3. _____ 7. _____

4. _____ 8. _____

INDICATE SEMINAR SESSION: February 18 - 20, 2020

**** Priority will be given to people that are coming from out of town ****

	Member cost/participant	Non-member cost/participant (more than 6 participants \$450)	No. of participants	Total/session
Day 1	\$400 + HST	\$500 + HST		= \$
Day 2	\$400 + HST	\$500 + HST		= \$
Day 3	\$400 + HST	\$500 + HST		= \$
Day 1, 2 & 3	\$1,200.00 + HST	\$1500 + HST		= \$
Day 1 & 2	\$800.00 + HST	\$1000 + HST		= \$
Day 1 & 3	\$800.00 + HST	\$1000 + HST		= \$
Day 2 & 3	\$800.00 + HST	\$1000 + HST		= \$
HST Registration # 128322799RT0001			Total	= \$

165 The Queensway
Suite 209, Toronto
Ontario M8Y 1H8

Please complete and email to jeff@theopma.ca
a minimum of 2 weeks before the first day of session.

Tel: 416.519.9390
Fax: 416.519.8045

PAYMENT MUST BE RECEIVED IN FULL PRIOR TO ATTENDING THE SESSIONS
Cancellation - 3 weeks prior to seminar : 50% refund; within 3 weeks NO REFUND
(Each session of seminars requires a minimum of 6 and allows for a maximum of 9 participants)

QUALITY CONTROL TRAINING SEMINARS

The purpose of the three days will be to familiarize staff with the most efficient ways of receiving and checking a load of produce on arrival to determine quality. Topics to be covered will include determining the quality and condition upon arrival, determining if an inspection on the load is warranted, and reviewing the requirements of the federal inspection program and other independent inspection services.

There will also be discussion and training on how to interpret Canadian and U.S. grade standards and their corresponding inspection manuals.

A properly trained and up to date receiver will save your organization time and money by requesting inspections that will be of maximum use to you when negotiating a claim with a shipper. Inspections that “don’t score” cost your organization money.

SEMINARS

Date	Content
DAY ONE	<ul style="list-style-type: none"> ▪ General information on what to look for when a defect scores ▪ Interpretation of Canadian and U.S. grade standards ▪ How to use the DRC guidelines ▪ Where to look for problems in a load ▪ When and how to request an inspection ▪ Determining quality ▪ Dispute settlement mechanisms <p><u>How to inspect:</u></p> <ol style="list-style-type: none"> 1. Apples and pears 2. Lettuce and other greens 3. Tomatoes
DAY TWO	<p><u>How to inspect:</u></p> <ol style="list-style-type: none"> 1. Citrus fruit 2. Grapes 3. Melons 4. Non-graded fruits, e.g. kiwi, mango 5. Peaches/nectarines 6. Strawberries
DAY THREE	<p><u>How to inspect:</u></p> <ol style="list-style-type: none"> 1. Asparagus 2. Cauliflower and broccoli 3. Garlic 4. Non graded vegetables, e.g. peppers, beans 5. Onions and green onions 6. Potatoes

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WHAT PARTICIPANTS RECEIVE

At the seminar, each participant will be supplied with the following items. Upon completion of the course a "Certificate of Participation" will also be provided.

Fruit Sampling Knife	Value:	\$ 15.00
Aggregate Area Card	Value:	\$ 10.00
Digital Thermometer	Value:	\$ 17.00
Produce Handlers' Guide	Value:	\$ 10.00
Calipers	Value:	\$ 5.00
USDA Manuals	Value:	\$175.00
TOTAL VALUE:		\$232.00

Participants will be asked to provide samples for the hands-on inspection portions of the seminar sessions.

Please complete the attached registration form and email it to jeff@theopma.ca

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