

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.		7.
4	8.	-8.	8.
INDICATE SEMINAR SESSION: ** Priority will be given to people that			November 1

	Cost/participant	No. of participants	Total/session
DAY ONE	\$560.00 + 72.80 HST = \$632.80		=\$
DAY TWO	\$560.00 + 72.80 HST = \$632.80		=\$
DAY THREE	\$560.00 + 72.80 HST = \$632.80		=\$
DAY 1, 2 & 3	\$1,200.00 + 156.00 HST = \$1,356.00		=\$
DAY 1 & 2	\$900.00 + 117.00 HST = \$1017.00		=\$
DAY 1 & 3	\$900.00 + 117.00 HST = \$1017.00		=\$
DAY 2 & 3	\$900.00 + 117.00 HST = \$1017.00		=\$
Add 40% if not an OPMA Member			=\$
HST Registration	on # 128322799RT0001	Total	=\$

165 The Queensway Suite 209, Toronto Ontario M8Y 1H8

Tel: 416.519.9390 Fax: 416.519.8045 Please complete and fax it to The OPMA at 416.519.8045. Attn. Jeff Honey a minimum of 2 weeks before the first day of session.

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)



OUALITY 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	 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 How to inspect: Apples and pears Lettuce and other greens Tomatoes 		
DAYTWO	How to inspect: 1. Citrus fruit 2. Grapes 3. Melons 4. Non-graded fruits, e.g. kiwi, mango 5. Peaches/nectarines 6. Strawberries		
DAYTHREE	How to inspect: 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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Tel: 416.519.9390 Fax: 416.519.8045 **SEMINAR LOCATION**

Ontario Food Terminal (OPMA Office) 165 The Queensway, Suite 209 Toronto, ON M8Y 1H8 Jeff Honey 416.519.9390 ext. 232



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:	\$ 35.00
Aggregate Area Card	Value:	\$ 10.00
Digital Thermometer	Value:	\$ 30.00
Produce Handlers' Guide	Value:	\$ 15.00
Calipers	Value:	\$ 5.00
USDA Manuals	Value:	\$175.00
TOTAL VALUE:		\$270.00

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

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