What is Quality to your organization? Is it meeting your customer specifications? Improving processes in your facility?

The Robert M. Kerr Food & Agricultural Products Center (FAPC) will soon be holding QUALITY 101. This highly interactive workshop can be used to train employees, management, supervisors, or quality assurance professionals for your facility.

As the supplier criterion evolves, so has the need to establish more than the traditional Food Safety and Sanitation Program. Customers are looking for their suppliers to provide an ongoing and improving quality system that enhances food safety and sanitation programs. The QUALITY 101 workshop will be presenting the quality principles that establishments need for their next level of meeting customer requirements.

Ready to Register?
Cost: $100
Registration Deadline: December 9, 2009
405.744.6071
www.fapc.biz/quality101

What previous QUALITY 101 participants are saying:

“I have always been interested in quality and safety, which I believe plays a pivotal role in any production process. This workshop was a great intro and has actually motivated me to concentrate and learn more about quality.”

“The group discussion/breakout sessions are a true bonus to this workshop. It brings out so many ideas to the tables. Thank you!”