

Honey Food Safety Workshop

What's the Buzz about Honey? *Get the facts about producing safe honey and implementing On Farm Food Safety Program and biosecurity in your beekeeping business*

This is a one day workshop. It focuses on the safe use of agricultural chemicals and implementation of *On Farm Food Safety Program and biosecurity practices in your beekeeping business* in beekeeping. The workshop includes information on the production of quality safe honey, residues, and the proper use, handling and storage of agricultural chemicals. This workshop also includes information on the federal *Food and Drugs Act* that govern honey and hive products. Bee biosecurity activities that can be done to minimize the risk of introducing and spreading disease and pests are included.

All sessions are from 9:00 a.m. to 3:30 p.m. Select the date and location that suits you best. **Register now as seating is limited.**

Call the Registration Line Centre for registration at 1-800-387-6030

Deadline for registration is 5 (five) days prior to each workshop. All participant beekeepers must be registered to attend the workshop.

Airdrie on March 12, 2015 at the Airdrie Agriculture Building (Alberta Agriculture, Food and Rural Development) 97 East Lake Ramp NE, Airdrie

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- **Edmonton** on March 19, 2015 at Crop Diversification Centre North, 17507 Fort Road NW, Edmonton

Cost is \$26.25 per person which includes GST, coffee, and lunch. Please make cheques out to the Alberta Beekeepers, and mail to 11434-168 Street #102

Edmonton, AB

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