

Workshops

**Alberta Farm Fresh Local Food Short Course**

*March 1-2 – Red Deer*

The Alberta Farm Fresh Producers Association, in partnership with Explore Local, is pleased to present this two-day workshop offering introductory and advanced berry, vegetable and protein streams sessions. Attend if you are considering getting into direct marketing of these products and want to learn the 'how-to' or if you are already involved but want to participate in the advanced sessions.

For more information or to register, contact Alberta Farm Fresh at 1-800-661-2642.

**Exploring the Allergic and Gluten-Free Marketplace Seminar**

*February 21 – Edmonton*

The global food allergy and intolerance products market is projected to surpass **\$26 billion by the year 2017**. In Canada, **more than 2.5 million people have food allergies and another 250,000 people have celiac disease**. Insight into the wish list of those afflicted, along with new Canadian regulations, allergen labeling related recalls, facility requirements and marketing tactics for these special products will be covered. There will be an experiential "special diet" for the day. For more information contact Annette at 780-644-2404.

**Explore Local Foods Local Markets Workshop**

*February 8 – Strathmore*

*February 9 – Lone Pine Community Hall*

Explore Local, in partnership with Wheatland County, Rocky View County and Mountain View County, are pleased to offer this introductory workshop targeting producers who are new to selling direct to consumers. Attend this workshop if you are interested in learning about the different direct market channels, the regulations you need to know, as well as hear two local producers tell their stories. \$25 per person  
To register contact Sarah at 403-361-2827 (Strathmore workshop) or Joyce at 403-335-3311, ext 151 (Lone Pine workshop).

**FSSC 22000 Understanding and Implementation Training**

*March 1-2– Calgary*

This information-packed course is designed to review the detailed requirements of the FSSC 22000 Food Safety Certification Scheme. As FSSC 22000 has been recognized by the Global Food Safety Initiative (GFSI), it allows companies that achieve FSSC 22000 certification to meet the requirements of several global retailers or major branded food companies under a single, internationally-recognized food safety management system. The course will also provide step-by-step introductions for the implementation of a food safety management system through a practical series of hands-on activities and case studies. There is no charge for attendees.

For more information contact Wanda at 780-415-4522.

**Health Canada Update Sessions**

*March 6 – Edmonton*

*March 7 – Red Deer*

*March 9 – Calgary*

Alberta Agriculture and Rural Development is collaborating with Health Canada to provide the Alberta agri-food industry with information on promoting the health aspects of their food products. Receive up-to-date information on Canada's existing food regulatory system and new regulations and documents that will be coming into effect in the near future. Resources will be available to assist companies with applying these regulations to their products.

For further information contact Linda at 780-835-7546 or Shirzad at 780-422-2550.

**Kaizen Training Event**

*February 16 – Calgary*

*TBA – Edmonton*

Kaizen, the Japanese term for continuous improvement, focuses on making improvements by surfacing hidden problems, finding solutions for them and streamlining processes to make the process more efficient and effective. This one-day, hands-on workshop will give participants practice running a successful Kaizen event. Based in a food processing facility, participants will be introduced to the principles of Kaizen, then break into groups to study an actual production process.

For more information contact Avery at 780-826-8383.

**Lean + Food Safety Training**

*February 7 – Calgary*

*February 9 – Edmonton*

*The Lean Journey* is an interactive, online resource specifically for the food processing industry to learn about continuous improvement through lean thinking principles and tools. This web resource includes practical, user-friendly tools for owners, managers and line staff. A new module is being developed that combines the lean approach with food safety principles and practices.

For more information contact Nicola at 403-948-8511.

**Local Food Policy Stakeholder Engagement Sessions**

*January 24 – Airdrie*

*January 25 – Lethbridge*

*January 31 – Vermilion*

Alberta Agriculture and Rural Development invites you to share your thoughts on:

- The best way to develop a robust local food system in Alberta,
  - Key strategies needed to develop a strong local food economy,
  - Who should be involved in setting the groundwork.
- We need to glean knowledge of local food issues and successful approaches from all sectors of the food network including farmers, ranchers, processors, distributors, brokers, retailers and all areas of food service.

For more information contact Bill at 780-427-4424.



## Reminder

### Alberta Job and Career Fairs

Alberta Human Services' local employment offices frequently coordinate job fairs with local and regional agencies in many communities to connect employers and job seekers. For specific information about events in your area, visit [www.employment.alberta.ca/CES/3227.html](http://www.employment.alberta.ca/CES/3227.html). Remember to visit the website regularly as the list is updated often.

### Alberta Food Processing Association (AFPA)

Upcoming workshops [in partnership with the Guelph Food Technology Centre (GTFC)]:

- **Implementing SQF 2000 Systems**

January 30-31 – Calgary

February 9 – Edmonton

- **HACCP VI**

March 12 – Edmonton

April 26 – Lethbridge

- **Certified Manager of Quality**

April 10-13 – Calgary

To register: <http://www.afpa.com/notesatt/00600-1.pdf>

- **BRC Global Standards for Food Safety**

- **Conversion Course for Manufacturers**

January 27 – Calgary

- **Third Party Auditor**

February 7-10 – Calgary

- **Understanding the Requirements of the Global Standards Issue 6.0**

March 5-6 – Calgary

April 16-17 – Edmonton

To register: <http://www.afpa.com/notesatt/00607-1.pdf>

- **Meat Industry Convention and Trade Show**

March 23-25 – Calgary

To register: [http://www.afpa.com/page\\_meat\\_con.html](http://www.afpa.com/page_meat_con.html)

- **Food Safety & Quality Conference**

February 29 – Edmonton

To register: <http://www.afpa.com/notesatt/00606-1.pdf>

## Report

A USDA Foreign Agricultural Service report on the Food Processing sector in Canada. This report highlights the performance of various sectors of Canada's food and beverage processing industry.

[http://gain.fas.usda.gov/Recent%20GAIN%20Publications/Food%20Processing%20Ingredients\\_Ottawa\\_Canada\\_12-21-2011.pdf](http://gain.fas.usda.gov/Recent%20GAIN%20Publications/Food%20Processing%20Ingredients_Ottawa_Canada_12-21-2011.pdf)

### Alberta Agriculture and Rural Development 310-0000 (toll-free)

Crop Business Development Branch – 780-340-5322

Livestock Business Development Branch – 403-556-4321

Local Market Expansion Branch – 780-968-3510

Processing Industry Business Development Branch – 403-340-7625

Your connection to resources for business growth.

[www.agriculture.gov.ab.ca](http://www.agriculture.gov.ab.ca)

## Online Toolkit

### Practical Tools For Solving Your Workforce Challenges

This online, practical, ready-to-use toolkit for employers is designed to help address labour shortage issues. The way employees are recruited and selected can help reduce staff turnover, improve employee morale and increase productivity. However, once the right employees are in place, retaining them can become a challenge in the current labour market. This toolkit offers recruitment and retention strategies for your business and the tools can be used independently or incorporated into your current processes. Access the toolkit and print the templates at [www.agriculture.alberta.ca/workforcetools](http://www.agriculture.alberta.ca/workforcetools) or contact Jodi at 780-644-5379 for a free copy of the toolkit on CD.

## Online Resources

**Services for Agri-Processors and Producers.** This directory includes a comprehensive database of food distribution channels and other service providers such as consultants, labs, logistics, brokers, etc. Each listing provides detailed contact information and available services. <http://www.agric.gov.ab.ca/app68/agriprocessors>. For inclusion, email [joan.bates@gov.ab.ca](mailto:joan.bates@gov.ab.ca).

**The AHA! Website** has resources to assist processors in developing, improving and implementing a food safety system. Check out the excellent training materials that can be used to train your staff on sanitation, GMPs, personal hygiene and more! Simply visit [www.agriculture.alberta.ca/aha](http://www.agriculture.alberta.ca/aha) and click on "training corner"!

**The Explore Local website** helps producers and others build on the success to-date and further capture growth opportunities in the local food market. Learn more at [www.explorelocal.ca](http://www.explorelocal.ca).

**The Food and Health website** connects food and agriculture to health by providing information in response to increasing consumer demand for healthy and locally grown/produced food and products. Check it out at [www.agriculture.alberta.ca/foodandhealth](http://www.agriculture.alberta.ca/foodandhealth).

**The Productivity Improvement website** is a "one-stop-shop" for resources and opportunities relating to productivity for food processors and others in the agriculture and agri-processing industries. For more information visit [www.agriculture.alberta.ca/productivity](http://www.agriculture.alberta.ca/productivity).

**The Value Chain website** provides information from around the world to help you develop your livestock business value chain. For more information visit [www.valuechain.alberta.ca](http://www.valuechain.alberta.ca).