

HACCP & Sanitation for Seafood Processing

RD F193 1 Credit
Jan. 26th 7:30am-5pm
Jan. 27th 8am-5pm
Jan. 28th 8am-12pm

This course covers the basic requirements for certification in Hazard Analysis Critical Control Point (HACCP) and Sanitation. HACCP is a requirement for the U.S. seafood industry.

**Student funding
available through BBEDC**

Call 842-5109 to register!

