



## Seafood HACCP Segment Two Course Pre-Registration Form

October 26, 2017 (8:00am -5:00pm)

Name: \_\_\_\_\_

Affiliation: \_\_\_\_\_

Job Title: \_\_\_\_\_

Telephone: \_\_\_\_\_ E-mail: \_\_\_\_\_

Dietary Restrictions: \_\_\_\_\_

Special Needs: \_\_\_\_\_

**Registration fee:** \$190 per registrant (Certificate, lunch and coffee breaks are included).

**Make check payable to: University of Maryland.** You can pay by check at the door or mail your check to Dr. Cathy Liu (2115 Ctr. for Food Science and Technology, University of Maryland Eastern Shore, Princess Anne, MD 21853)

### PLEASE NOTE:

- Each participant **must have the FDA Hazards Guide** (4<sup>th</sup> Edition - April 2011, 468 pages) and the **HACCP Training Curriculum** (6<sup>th</sup> Edition-May 2017) for the class. You can order them from the University of Florida: <http://ifasbooks.ifas.ufl.edu/c-8-haccp-seafood.aspx>.
- Participants **must complete the on-line internet Segment One course** and e-mail the Segment One course completion letter to Dr. Catherine Liu ([cathyliu@umd.edu](mailto:cathyliu@umd.edu)) or bring a copy of the completion letter before the start of the course. The Seafood HACCP Segment One online course is available at the Cornell University: <http://seafoodhaccp.cornell.edu/Intro/index.html>.
- Participants also need to bring their own printed copy of the **FDA Hazards Guide** and the **HACCP Training Curriculum** to the course. You need the books to flip through pages during the class or working on your HACCP plan.
- Course enrollment is limited to 30 registrants. Registrations will be accepted on a first-come, first-served basis. E-mail this form to Dr. Cathy Liu ([cathyliu@umd.edu](mailto:cathyliu@umd.edu)) by October 20, 2017.
- Further contact: Dr. Cathy Liu (Tel: 410-651-6636; E-mail: [cathyliu@umd.edu](mailto:cathyliu@umd.edu)).