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NC GROWING TOGETHER

Connecting Local Foods
to Mainstream Markets



Artisanal, Safe and Efficient: The Way Forward for Dairy Producers

Date: October 5, 2016

Time: 8:30am – 5:00pm

Location: North Carolina Agricultural and Technical State
University, Greensboro – COLTRANE HALL

Registration Fee: \$40 – *Includes Workbook & Lunch*

Register Online: <http://go.ncsu.edu/dairy-haccp-reg>

Taught by Dr. Michele Pfannenstiel, CEO of Dirigo Food Safety, this 8 hour class is designed for cheesemakers and dairy producers to focus on the basics of Hazard Analysis Critical Control Point (HACCP) and documented food safety planning. Participants will learn how to write Standard Operating Procedures (SOPs), write process flow diagrams, describe their product accurately and understand leadership from the perspective of a value-added dairy operation.

At the end of the course, participants will earn a certificate in Food Safety for Value Added Dairy Production.

Geared toward producers selling into wholesale markets, as well as Extension Agents who are assisting growers with wholesale market expansion, this full-day, hands-on workshop will offer a variety of tools to assist dairies in food safety procedures.

Speaker: Dr. Michele Pfannenstiel, CEO of Dirigo Food Safety

For additional information, visit www.ncgrowingtogether.com or contact **Laura Lauffer**, Program Coordinator, Local Farms and Food, N.C. A&T, CEFS - NC Growing Together Project at **336-285-4690** or ldlauffe@ncat.edu.



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