



Dairy supply chain workshops scheduled for 2013

Posted: Thursday, January 24, 2013 11:24 am

This course is designed for dairy companies that are concentrating on the total food safety performance of their supply chain. The workshop was created to diminish risks from suppliers of ingredients, equipment and service providers through to the finished products of dairy manufacturing facilities.

The course is science and risk-based, as contributed in a collaborative effort among member companies of the Innovation Center for U.S. Dairy.

The curriculum will focus on providing best supply chain food safety practices for dairy industry companies with a goal of offering recommendations to harmonize your company's supply chain food safety approach. A tool kit has been developed to address food safety hazards assessment, prevention and mitigation practices.

The curriculum includes the risk assessment calculator, which integrates an assessment of potential materials risk, supplier risk, and intended use risks, food safety guidance document with minimum practice and best practice elements for suppliers in your dairy company's supply chain, and training session on how to cross link the risk assessment to the guidance document practices.

Breakout sessions will enable attendees to practice using the tool kit and apply to develop simulated supplier programs to mitigate food safety risk. Course instructors are dairy company food safety leaders.

These courses are designed for quality and supply chain leaders that work with food safety initiatives with their suppliers, as well as leaders from suppliers that service the dairy industry.

Upcoming dairy plant food safety workshops: Feb. 26-27, May 14-15, and Sept. 10-11. These workshops will all be hosted by DMI in Rosemont, Ill.

Visit www.usdairy.com/foodsafety to register, or contact Louise Habura at louise.habura@rosedmi.com or 847-627-3361. Feb. 4 is the deadline for making hotel reservations with a special rate.

Click [here](#) for online version.