

# Workshop Registration Form

<b>Attendee Information</b>			
<b>Name:</b> _____ <b>Title:</b> _____ <b>Company:</b> _____ <b>Principal Products:</b> _____	<b>Address:</b> _____ <b>City/State/Zip:</b> _____ <b>Phone:</b> _____ <b>Fax:</b> _____ <b>Email:</b> _____		
<b>Payment Method</b>			
<input type="checkbox"/> Visa* <input type="checkbox"/> MasterCard* <input type="checkbox"/> American Express* <input type="checkbox"/> Check or Money Order Enclosed			
Card Number: _____ Exp. Date: _____ Signature: _____			
<b>Workshop Information</b>	<i>Make checks payable to: DL Newslow &amp; Associates, Inc.</i>		
✓	<b>Course Name</b>	<b>Dates</b>	<b>Cost</b>
	<b>Food Safety Standards with special emphasis on ISO 22000, PAS 220;</b>	<b>January 25 – 27, 2010</b>	<b>\$985</b>
	<b>Internal Auditor Training</b>	<b>January 28 – 29, 2010</b>	<b>\$695</b>
	<b>Food Safety Standards and Internal Auditor Training Combined</b>	<b>January 25 – 29, 2010</b>	<b>\$1395</b>
	<b>HACCP Plan Development</b>	<b>February 22 – 24, 2010</b>	<b>\$1039</b>
	<b>Advanced HACCP</b>	<b>February 24 – 26, 2010</b>	<b>\$ 895</b>
	<b>Combined HACCP Workshops</b>	<b>February 22 – 26, 2010</b>	<b>\$ 1495</b>
	<b>Additional luncheon guests</b>	<b>Per Guest/per lunch</b>	<b>\$30</b>
<b>NOTE: If you have food allergies or any other diet issues, please inform us before the workshop begins. We will do everything we can to make your lunch a pleasant and tasty experience.</b>			

**Summer/Fall of 2010:**    HACCP Prerequisite Programs  
    Food Manager Certification (1 day)/HACCP Manager Certification (2 days)  
    Root Cause Analysis – APLOMET, Applied Logical Method (3 days)  
    Advanced Sensory Analysis (4 days)

D. L. Newslow & Associates, Inc.

**Workshop Registration Form:**

## **Instructions**

### ***Register Now!***

Simply print out the Workshop Registration Form, fill it out, and either fax or mail it to

**Jade Pearson, Program Director.**

Fax: (407) 290-0252

Mail: 8260 Cathy Ann Street  
Orlando, FL 32818

Feel free to call or email with questions at (407) 290-2754 or Jade@newslow.com.

**Important Notice:** We would be very happy to have your spouse or friend join you for lunch; however, it will be necessary to plan ahead in order for the hotel and our staff to accommodate extra persons at mealtime. Please list any luncheon guests on your registration form.

### ***Discounts***

Discounts are available for most workshops. The discounts typically offered are:

\$50 off for Early Bird (*payment must be received 4 weeks prior to class date*)

\$50 off Multiple Attendees (discount applied to 2<sup>nd</sup> and 3<sup>rd</sup> Attendees of same company)

\$25 off if you tell us how you heard about us (***new registrations only***)

\$50 off for Returnee

Returnees who are repeating a workshop (remember, our content is continually revised) are eligible for substantial discounts based on "repeat" content. **Please call us for more information and approved quotation.**

### ***HACCP Plan Development and Advanced HACCP Workshop***

Attendants to these workshops receive a Gold Seal confirming course completion and enrollment in the International HACCP Alliance.

The Advanced HACCP workshop bases itself on "next step" HACCP – verification, validation, discussing issues associates have had in developing the program, managing the program, etc. – and discussions of the world of HACCP. In order to take just the *Advanced HACCP* workshop, you must provide proof of having previously completed a HACCP workshop and received a certificate.

### ***A Key Resource for Quality Systems***

#### ***The ISO 9000 Quality System: Applications in Food and Technology***

Debby L. Newslow

Wiley & Sons: February 2001

"...a must-read for anyone in the food industry considering the pursuit of certification."

– *Food Quality Magazine*, July/August 2001.

Anyone interested in ISO 9000 certification will find an indispensable resource in Debby Newslow's informative book *ISO 9000 Quality Systems: Application in Food and Technology*. We highly recommend this

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**Cancellation Policy:** To receive a full refund, you must cancel at least 30 calendar days prior to the start date of the workshop. Cancellation between 30 and 14 calendar days before the workshop: 50% refund. You may contact us up to 7 days prior to the course date to transfer to another course; however, course must be identified at that time. Substitutions for the same course can be applied up to the day of the course.

text to workshop participants; more details and ordering information are available at our website:  
[www.newslow.com](http://www.newslow.com)

1/4/10

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