FOOD SAFETY PACKAGING STANDARDS & REGULATIONS HALF-DAY TRAINING COURSE



WEDNESDAY THE 22ND OF APRIL

TOPIC:

WHEN:

PRESENTER:



WHERE:

TIME:

OVERVIEW OF THE **COURSE**:

OBJECTIVE:

WHO SHOULD ATTEND?

Food Safety-Packaging Standards & Regulations Half-Day Training Course

Wednesday the 22nd of April



Pierre Pienaar MSc FAIP

Pierre Pienaar's interest in packaging started in 1984 after having studied pharmacy. Shortly after joining a large pharmaceutical company, Pierre became concerned about a number of packaging-related issues in the pharmaceutical world. Hence Pierre began his studies in packaging and his move within the same company to Packaging Research and Development. This combined field has taken him to the far corners of the world, always involving one or other aspects of research in packaging.

He has lectured in the technology and science of packaging at various universities and institutions for the past twenty-six years and is currently a tutor for the correspondence course being offered through the Australian Institute of Packaging, namely the Diploma in Packaging IoP UK. He has his own packaging consulting business, PackTech Solutions Pty Ltd and has extensive experience in the pharmaceutical and food packaging industries. Pierre is the current National Education Director and Past National President of the AIP and the Vice President of the World Packaging Organisation (WPO) responsible for education.

Viewpoint Centre Corner of Octavia St and St Kilda Road Suites 3/8 40-44, St Kilda Road St Kilda, Victoria 3182 Melways Reference: 58 C8

10.00 am arrival for a 10.30 am commencement Training will conclude at approx. 3.30 pm Morning tea, lunch and afternoon tea will be provided

This Food Safety-Packaging Standards & Regulations half-day training course will help suppliers and packaging businesses as well as retailers become fully familiar with the requirements of the Standard. Attendees can expect to take away a clear understanding of the importance of knowing, understanding and being able to applying the Standards and Regulations effectively and correctly. It will help them apply what they have learned to their own production and distribution situation - saving waste, improving delivery and increasing profits. All of the course content has been based on extensive consultation with industry specialists, and delivered by tutors who are leading experts in their field.

The purpose of attending this course in Food Safety-Packaging Standards & Regulations is to ensure that for those involved meet the needs of industry, enterprises and develop individuals in expertise and knowledge ensuring that they update, maintain and develop their skills in standards and regulations within the packaging industry.

All those involved in technical, engineering, procurement, design, quality assurance, technical sales and marketing and packaging development.

FOOD SAFETY PACKAGING STANDARDS & REGULATIONS HALF-DAY TRAINING COURSE



WEDNESDAY THE 22ND OF APRIL

BOOK ON-LINE, EMAIL OR FAX BACK

NB: To reserve your place simply book on-line, email your booking, or fax back this form.

HOW TO BOOK?

ON-LINE

To reserve your place CLICK HERE to book on-line.

EMAIL: AIP MEMBERS ONLY

AIP Members: Email your booking to mark@aipack.com.au

Please indicate in the email if you have any dietary requirements and supply names of any additional guests.

FAX BACK

Mr/Ms:	Given Name:	Surname:	
			Post Code:
) Mob:		
	ress: PRINT CLEARLY		
	icate if you have allergies or dietary requireme		
	· · · · · · · · · · · · · · · · · · ·		
ADDITIO	NAL OUECTC		
	NAL GUESTS		
	e: Suri		
	ress: PRINT CLEARLY		
Please indi	icate if you have allergies or dietary requireme	ents:	
First Name	:: Su	rname:	
	ress: PRINT CLEARLY		
	cate if any of your guests have allergies or dieta		
	, , ;		
DEGLOTE	ATION FEED		
REGISTR	ATION FEES		
AIP Me	embers	\$330 inc GST QTY: x	\$
APPM/	A AFGC APPITA SCLAA SPE	\$380 inc GST QTY: x	\$
			\$

NB: A Tax Invoice will be sent upon receipt of your booking. The attendance fee includes catering for morning tea, lunch and afternoon tea. Please note, a workbook will be provided to each participant for future reference and use. Due to catering and venue requirements **NO CANCELLATIONS** will be accepted after **Monday the 13th of April**. Replacements will however be accepted.