

Dear Manhattan HACCP Workshop Participant:

We would like to thank you for registering for the Developing and Implementing a HACCP Plan for Meat and Poultry Workshop being held June 9-11, 2021, at Kansas State University, Manhattan, KS. The workshop will be held in room Weber 146 on the KSU campus. Please pick up your workshop training materials and name badge between 7:45 a.m. and 8:00 a.m. on Wednesday, June 9th in Weber 146. Face masks are required inside all campus buildings and during the workshop.

The workshop will begin promptly at 8:00 a.m. and end at 5 p.m. on June 9th. It will run from 8 a.m. to 5:00 p.m. on June 10th and from 8:00 a.m. until noon on June 11th. The noon meals on the first two days will be provided as box lunches.

Attached you will find a map showing the location of the Kansas State University and Weber Hall. Please park in the parking lot immediately east of Weber Hall; you will be given a parking pass when you check in for the workshop.

There are many choices for hotels in the Manhattan area. Please visit the Manhattan Convention and Visitors Bureau website at <https://www.manhattancvb.org/hotels/> for accommodations available in the area.

This workshop uses curriculum recognized by the International HACCP Alliance for meat and poultry processors and is led by International HACCP Alliance Lead Instructors. Participants will be presented with a certificate with an International HACCP Alliance seal upon completion of the course.

If you have questions or concerns, please contact Liz Boyle at 785-532-1247 or lboyle@ksu.edu.

We look forward to seeing you at the workshop.

Sincerely,
Elizabeth Boyle
Professor and Extension Specialist, Meat Science
Kansas State University

Kansas State University HACCP Workshop Weber Hall

