

# Good Manufacturing Practices for the Food Industry

(The one seminar you don't want to miss.)

EXECUTIVE SEMINAR  
SPONSORED BY BUNGE MILLING

If you've never attended the Bunge Milling GMP seminar, or if you haven't attended one recently, this is one you won't want to miss. With ever-evolving regulations and new bioterrorism initiatives, this GMP seminar will arm you with up-to-the-minute information. After 3-1/2 days of intensive instruction, including 30 hours of classroom activity, you'll leave with a wealth of knowledge, as well as an indispensable reference manual and supplemental notebook that will prove valuable long after the seminar is over.

The Bunge seminar is highly regarded in the food industry. Founded in 1952 as a customer service program, it has since been presented to over 6,000 attendees. Guest lecturers are recognized authorities in their subjects. Participants include management representatives from major food companies in the U.S. and abroad, as well as representatives of federal and state regulatory agencies, universities and trade associations.

## REGISTRATION & FEES

All sessions are held at Danville Area Community College, Bremer Conference Center. For registration information, call Bunge Milling at (217) 442-1800, Ext. 767. Since the number of participants per session is limited, early registration is recommended.

A registration fee of \$795 per person includes:

- Monday get-acquainted reception and dinner
- Daily luncheons
- Thursday group dinner
- Refreshment breaks
- All literature and reference manuals

Items not covered include transportation to and from Danville, lodging and meals other than those indicated.

## LODGING

A block of rooms will be reserved in advance by Bunge Milling's staff.

## CERTIFICATE & CEUs

Upon completion, each participant will receive a framed certificate. In addition, three Continuing Education Units (CEUs) are available to seminar participants through Illinois State University, College of Continuing Education and Public Service and Environmental Health Program.

## CANCELLATION

Confirmed registrations canceled less than one week prior to the seminar are subject to a \$100 service charge. Registrants who fail to attend are liable for the entire registration fee unless they contact Bunge Milling at (217) 443-9767 to cancel prior to the seminar.

## SEMINAR STAFF

- **Mr. David L. Barnes**  
Course Director  
Manager, Food Safety and Quality Systems,  
Bunge Milling
- **Mr. James H. Rutledge**  
Director Emeritus  
JHR GMP/Food Safety Consulting  
(Mr. Rutledge, former VP  
Food Protection Services,  
Bunge Milling)

## SEMINAR TOPICS INCLUDE:

- Federal Food, Drug & Cosmetic Act
- FDA's Good Manufacturing Practices Regulations
- Insect Pests of the Food Industry
- Federal Insecticide, Fungicide & Rodenticide Act
- Insecticides & Application Techniques
- Principles of Fumigation
- Safe Use of Pesticides
- Use of Heat to Control Insects
- Rodents and Their Control
- Microbiology & Mycotoxins
- Birds and Their Control
- Employee Practices
- Sanitation Inspection
- Sanitation Through Design
- Magnets & Metal Detectors
- Bioterrorism Safeguards



## BUNGE MILLING

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