



FOOD VARIANCE & FOOD PROCESSING RESOURCES FOR THE HOSPITALITY INDUSTRY

Special Regulatory Training Sessions

Monday, February 26th 2024

1-4 pm | Escanaba

BEFORE UPMEHA AEC

REGISTRATION REQUIRED

Tuesday, March 19th 2024

Noon - 3 pm | Muskegon

BEFORE MEHA AEC

REGISTRATION REQUIRED

Food safety when Pickling, Vacuum Packaging, Sous Vide and Cook-Chill workshop

Take bland steaks to new heights. Turn a sliced onion into an upscale condiment.

Join the discussion and demonstration to understand the food code - presented by

- *Amanda Garvin, MPH, REHS, MLS(ASCP)cm*
Michigan Department of Agriculture & Rural Development, Food & Dairy Division
- *Chef Jacob Osburn*
Kitchen Little, LLC

**TO REGISTER,
PLEASE SEND EMAIL TO LNESBITT@MRLA.ORG
517-702-3944**

Questions contact [Laura Nesbitt Inesbitt@mrla.org](mailto:Laura.Nesbitt@mrla.org) or 517-702-3944