

Dear Manhattan HACCP Workshop Participant:

We would like to thank you for registering for our *Developing and Implementing a HACCP Plan for Meat and Poultry Workshop* that will be held June 5-7, 2018, in Weber Hall, Kansas State University, Manhattan, KS. In preparation for the workshop we have provided a KSU Campus Visitor Map. On the morning of the workshop you will be given a parking pass that will need to be placed in your car.

There are many choices for lodging in Manhattan. Please visit the Manhattan Convention and Visitors Bureau website at <http://www.manhattancyb.org/> for accommodations available in the area. In addition, some offer state discounts if you mention that you will be attending a workshop at the university.

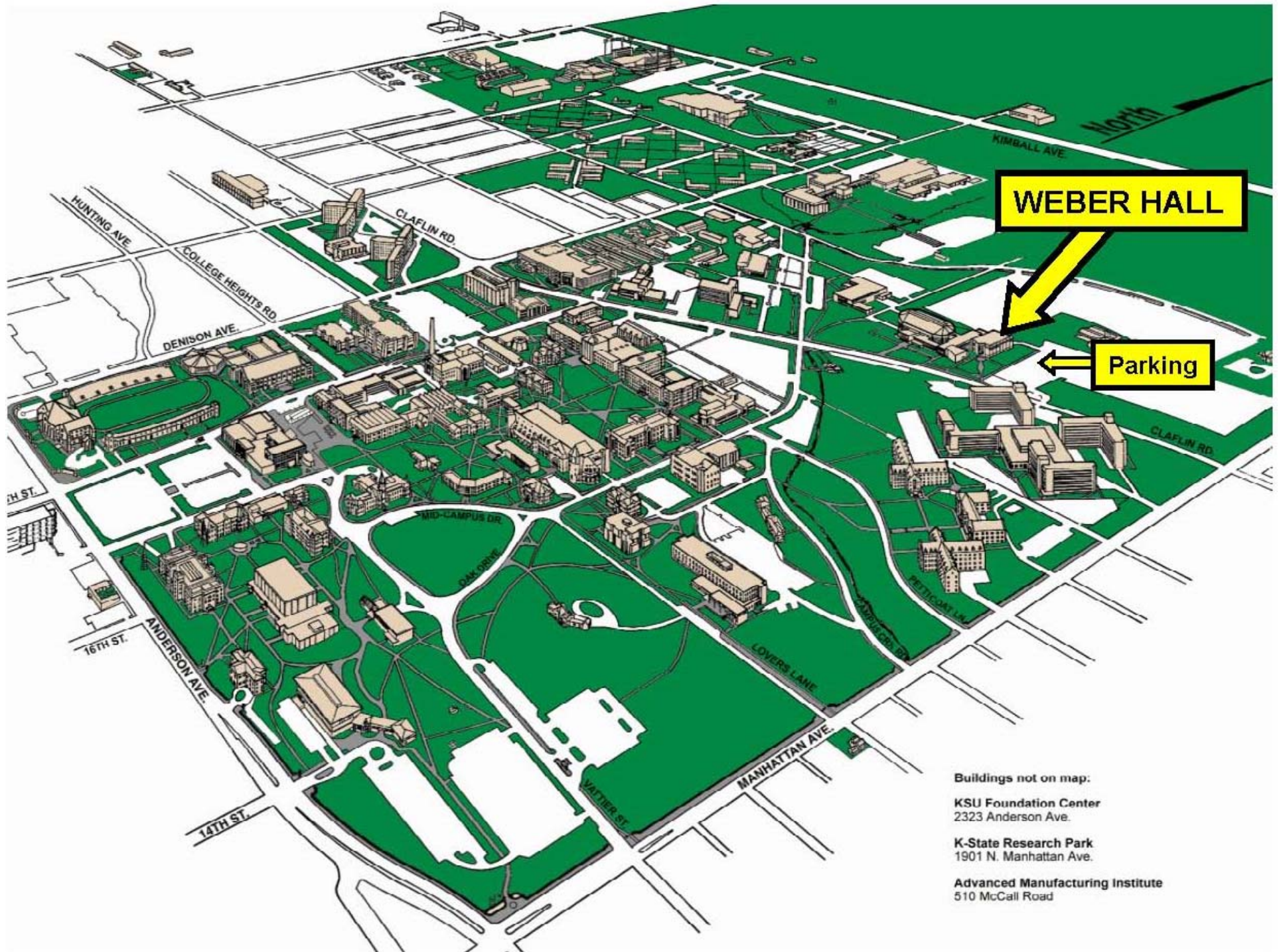
**Please pick up your workshop training materials, name badge, and parking permit between 8:00 and 8:30 a.m. on Tuesday, June 5<sup>th</sup> in room 146 Weber Hall.** The workshop will begin promptly at 8:30 a.m. The workshop will last until 5 p.m. on the 5<sup>th</sup> and 6<sup>th</sup> and conclude by noon on the 7<sup>th</sup>.

This 3 day workshop uses curriculum recognized by the International HACCP Alliance for meat and poultry processors and is led by an International HACCP Alliance Lead Instructor. Participants will be presented with a certificate with an International HACCP Alliance seal upon completion of the course.

If you have any questions or need additional information, please contact me at 785-532-1247 or [lboyle@ksu.edu](mailto:lboyle@ksu.edu). I look forward to seeing you at the workshop.

Sincerely,

Liz Boyle  
Professor, KSU



**WEBER HALL**

**Parking**

**Buildings not on map:**

**KSU Foundation Center**  
2323 Anderson Ave.

**K-State Research Park**  
1901 N. Manhattan Ave.

**Advanced Manufacturing Institute**  
510 McCall Road