Are you a chef or restaurant operator that is currently using techniques that require a variance?

- Canning
- Smoking
- Charcuterie
- Sous Vide
- Curing
- Infusion
- Fermentation
- Pickling

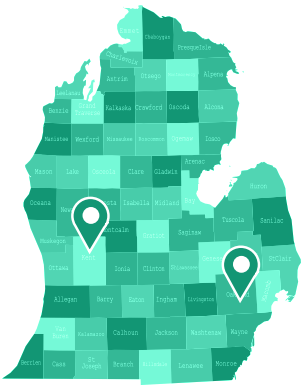
The procedure for a acquiring a variance has been streamlined for those that utilize any of the methods listed above or other similar techniques.

The Michigan Restaurant & Lodging Association (MRLA), in partnership with the Michigan Department of Agriculture and Rural Development (MDARD), is hosting free training on the new approach for a Special Processing Variance.

The MRLA and MDARD have designed this approach with top industry chefs and food safety experts.

Training will explain and define the new procedure for requesting and proposing for a Processing Variance.

LUNCH WILL BE PROVIDED



Processing Variance Proposal Training Information 9:30AM - 3:30PM

April 17 - Birmingham
The Reserve / Silver Oak Room
325 S. Eton St.
Birmingham, MI 48009

May 21 - Grand Rapids
DoubleTree by Hilton / Wolverine Room
4747 28th St. SE
Grand Rapids, MI 49512

Name_____

Business_____

Address_____

City_____ **State**_____ **Zip Code**_____

Phone_____ **Email**_____

Location selected (circle ONE) Birmingham Grand Rapids

Dietary Restrictions _____

RETURN TO MRLA

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