



AVOCADOS AUSTRALIA's

Brisbane Wholesalers QUALICADO WORKSHOP



PROGRAM

When: 8.30am (for a 9.00am start) to 11.25am, Thursday 26 February 2015

Where: Training Room 2, Ground Floor, Fresh Centre, Brisbane Markets, 385 Sherwood Rd, Rocklea

RSVP: Contact Nathan Symonds on 07 3846 6566 or supplychain@avocado.org.au

by Monday 23 February 2014

All avocado wholesalers, ripeners and transporters in the area are invited to attend. The program includes information on ripening practices, avocado bruising and an opportunity to learn more about the Qualicado program.

Purpose of Qualicado:

Through Qualicado, support and monitoring systems are being developed to empower industry members to implement changes and track their progress in improving quality. Qualicado represents a program of continuous improvement for avocado industry members. Growers, packers, wholesalers, ripeners and transporters are encouraged to participate in this system with the overarching goal being to improve quality for the end consumer. For more information about the Qualicado program visit the Avocados Australia website (http://industry.avocado.org.au) and view the Grower Notice.

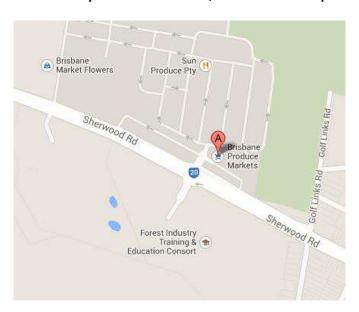
Proposed Agenda:

08.30am	Complimentary coffee and tea on arrival
09.00am	Welcome by Nathan Symonds, AAL Program Manager
09.05am	Avocado Supply Chain Program Overview - John Tyas, CEO Avocados Australia (30mins)
09.35am	Best Practice Resource – Nathan Symonds, AAL Program Manager (20mins)
10.00am	Improving Avocado Ripening Practices – Daryl Joyce, QDAFF (30mins)
10.30am	Break (15mins)
10.45am	Avocado Bruising Research Update – Daryl Joyce, QDAFF (30mins)
11.15am	Infocado Improvements – John Tyas CEO AAL (20min)
11.15am	Evaluations - Nathan Symonds, AAL Program Manager
11.25am	Wrap Up & Finish





Location map for the Brisbane Qualicado Workshop:



Contact:

To RSVP or for more information please contact **Nathan Symonds** on **07 3846 6566** or email **supplychain@avocado.org.au**.