

Feed Industry HACCP, Hazard Analysis and Preventive Controls for Feed Online Training

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Course Description and Objectives

Feed Industry HACCP Online Training will prepare students to develop a HACCP plan. This class is delivered 100% online using a course Website in the e-campus course management system, e-mail, and discussion boards.

The course objectives include:

- Understand the relationship prerequisite programs, HACCP principles, and proposed Food Safety Modernization Act rules for animal feed
- Possess the information and knowledge to identify and assess feed hazards and implement preventive controls using HACCP principles
- Prepare a model HACCP plan in a team environment

Learning Outcomes

Students will be equipped to apply a science-based approach to risk management that includes HACCP principles and their application in the development of a HACCP plan.

Textbook (included with your registration)

HACCP: A Systematic Approach to Food Safety, Virginia N. Scott and Kenneth E. Stevenson, Fourth Edition 2006.

Participants will receive a packet of materials, which includes the course materials on DVD, via mail.

Cost \$500

Week	Topics	Assignments (Due Dates) Please submit Assignments to Dr. Herrman at tjh@otsc.tamu.edu
1	HACCP Introduction	Form HACCP team
2	Prerequisite Programs <ul style="list-style-type: none"> • Current Good Manufacturing Practices • BSE • ISO 9001 & 22000 • Standard operating procedures (SOPs) • Sanitary SOPs 	Product Ingredients & Incoming Materials Form; Product Description Form; and Flow Diagram
3		Prerequisite programs
4	Biological Hazards ; Physical and Chemical Hazards	
5	HACCP Principles <ul style="list-style-type: none"> • Hazard Analysis • Critical Control Point • Critical Limits • Monitoring • Corrective Action • Verification • Record keeping 	Hazard analysis Critical control points Critical limits, Monitoring & corrective actions form Record keeping & verification form HACCP summary
6		
7	Recalls and Implementing HACCP	Final HACCP plan

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