

Feed Industry HACCP Online Training

Hazard Analysis and Critical Control Point (HACCP) in the feed industry utilizes a process approach directed toward ensuring food safety. While not a regulatory standard for the United States feed industry, an increasing emphasis on HACCP by food processors and export customers necessitates the voluntary adoption of this technique by all sectors of the feed industry to retain their competitiveness.

This course emphasizes a science-based risk management approach to identifying and managing hazards in feed ingredients and finished feed combined with the application of management science including quality assurance, regulatory standards, ISO 9001 and ISO 22000 quality management system, and hazard analysis and critical control point principles needed to maintain a system to manufacture safe feed.

Course Objectives

- Understand the relationship between prerequisite programs and HACCP
- Possess the information and knowledge to assess feed hazards
- Prepare a HACCP plan

The course begins Sept. 13, 2010. For more information please visit our website at <http://www.feedhaccp.org/distance/>

Price: \$500