

Feed Industry Hazard Analysis and Critical Control Point (HACCP),

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 WebCT course management system, e-mail, discussion boards, and DVD. Feed Industry HACCP contains two moduled courses on HACCP prerequisites and plan development.

The course objectives include:

- Understand the relationship between a quality management systems, risk analysis and HACCP
- Possess the information and knowledge to identify, assess and manage feed hazards 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

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

Class Schedule

Topic	Module	Content	Homework	Reading
1	1	HACCP Introduction Feed Industry Structure	Form Teams & Select Product	Text Chapter 1, 7 Appendix A & B
2	1	Prerequisites to HACCP CGMPS BSE 589:2000-2001	Preliminary Steps: Process flow, Product description	Text Chapter 2, CGMP and BSE regulations
3	1	Quality Management Systems Standard Operating Procedures Sanitation SOPs	Write a SOPs	Text Chapter 3 ISO 9001:2000 ISO 22000:2005
4	1	Biological hazards Risk Assessment Pathogen reduction	Biological hazard guide (Merck Vet Manual as a reference)	Text Chapter 4 Food Safety Risk Analysis
5	1	Chemical hazards Physical hazards Mycotoxins Exam	Chemical hazard guide	Text Chapter 5,6 Mycotoxin Cast Exc. Sum, 2,4,5
6	2	Hazard analysis and Critical Control Point	Preliminary Steps	Text Chapter 8,9
7	2	Critical limits, monitoring, corrective action, verification, recordkeeping	Begin hazard analysis	Text 10,11,12, 13, 14
8	2	HACCP Standards Global Application	Complete HA form, Decision Tree form and assign CCP in HA form and process flow	Text 15,16, 17 CAC 54-2004
8	2	Lectures completed Exam	Complete Critical Limits, Monitoring, Corrective Actions	
10	2	HACCP Plan Completion	Complete Recording Keeping and Verification Form, and Plan Summary	

American Disability Act (ADA)

ADA is a federal anti-discrimination statute that provides comprehensive civil rights protection for persons with disabilities. Among other things, this legislation requires that all students with disabilities be guaranteed a learning environment that provides for reasonable accommodation of their disabilities. If you believe you have a disability requiring an accommodation, please contact the Department of Student Life/Services for Students with Disabilities, in Cain Hall. The phone number is (979) 845-1637.

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