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# Registration Form

Name: \_\_\_\_\_

(Print name as it will appear on Certificate of Completion)

Title: \_\_\_\_\_

Company: \_\_\_\_\_

Address: \_\_\_\_\_

\_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Phone: \_\_\_\_\_

FAX: \_\_\_\_\_

Email: \_\_\_\_\_

**Please check course date:**

May 6-7, 2014       December 2-3, 2014

September 16-17, 2014

**Payment Information:**

**Check:**      Check # \_\_\_\_\_ (Payable to ANSC Dept)

Online Registration Available at:

[https://secure.touchnet.com/C21490\\_ustores/web/product\\_detail.jsp?PRODUCTID=3678](https://secure.touchnet.com/C21490_ustores/web/product_detail.jsp?PRODUCTID=3678)

**Remit payment to:**

Department of Animal Science

Attn: Robbie Lukeman

2471 TAMU

College Station, TX 77843-2471

**Cancellation policy:**

All requests for refunds are subject to a \$50 processing fee.

Refunds will be issued if written notification is postmarked or faxed 10 days prior to the workshop.

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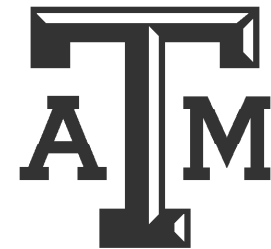
# Introductory HACCP: Developing and Implementing HACCP Plans

*May 6-7, 2014*

*September 16-17, 2014*

*December 2-3, 2014*

*Conducted by:*



**Department of Animal Science**

*Texas A&M University  
College Station, Texas*

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# **Introductory HACCP: Developing and Implementing HACCP Plans**

## **Course Overview**

The course curriculum provides hands-on training in developing a HACCP program. The course includes specific examples and small working group sessions to provide participants with a working knowledge of HACCP and enable them to incorporate HACCP principles in their own facilities. Course instructors continuously update their materials to provide the latest information in government policy.

Texas A&M University's Department of Animal Science is accredited by the International HACCP Alliance, whose mission is to provide standardized HACCP training for the industry and to implement farm to table HACCP systems.

Instructors will also discuss current regulatory issues that impact an establishment's food safety system.

## **Who Should Attend**

Plant management, quality assurance personnel, supervisors, scientific and technical staff involved in food processing should attend this course. All plant personnel who will be designated as HACCP trained personnel under the USDA regulations will also benefit from this course.

## **Registration Information**

Minimum number of participants for the course to make is 10. If the course is not filled by two weeks prior to the start date, the course will be cancelled.

Maximum number of participants: 30

Price: \$500.00

*Registration fee includes: course notebook, course workbook, two lunches, and refreshments during breaks.*

## **What Participants Receive:**

- Two lunches and refreshments during breaks
- HACCP course notebook
- "HACCP: Establishing Hazard Analysis Critical Control Point Programs" workshop manual
- A certificate of completion with the industry-recognized International HACCP Alliance accreditation seal.
- Entry into the HACCP Alliance's Participant Registry

## **Hotel Suggestions:**

Hyatt Place  
1100 University Drive East  
College Station, TX 77840  
Phone: 979 846 9800

Comfort Suites  
907 University Drive East  
College Station, TX 77840  
(979) 268-5500

Holiday Inn Express Hotel & Suites  
1203 University Drive East  
College Station, TX 77840  
(979) 846-8700

Hilton Hotel & Conference Center  
801 University Drive East  
College Station, TX 77840  
(979) 693-7500

### **Day One**

- 8:30 a.m. Welcome/Course Overview
- 8:45 a.m. Introduction to Food Safety and the HACCP System
- 9:30 a.m. Review Good Manufacturing Practices (GMPs) and the Importance of Standard Operating Procedures (SOPs)
- 10:00 a.m. Identification and Control of Microbiological Hazards and Microbiological Standards for Food
- 11:00 p.m. Flow Charts & Breakout Session I
- 12:00 p.m. Lunch
- 2:00 p.m. Breakout Session Reports
- 3:00 p.m. HACCP Principles 1 & 2
- 4:00 p.m. Breakout Session I: HACCP Principles 1 & 2
- 6:00 p.m. Adjourn

### **Day Two**

- 8:00 a.m. Breakout Session II: Principles 1 & 2
- 10:30 a.m. Breakout Session Reports: Principles 1 & 2
- 12:00 p.m. Lunch
- 12:45 p.m. Critical Limits, Monitoring and Corrective Action: Principles 3, 4, & 5
- 1:30 p.m. Breakout Session III: Principles 3, 4, & 5
- 2:30 p.m. Breakout Session Reports: Principles 3, 4, & 5
- 3:30 p.m. Breakout Session IV: Principles 6 & 7
- 4:00 p.m. Breakout Session IV Report
- 4:30 p.m. Regulatory Issues and USDA's Role in HACCP
- 5:00 p.m. Adjourn



The course is accredited  
by the  
International HACCP Alliance.