
Feed Industry HACCP Online Training



Presented By:

Department of Soil and Crop Sciences
Texas A&M University

And the:

Office of the Texas State Chemist
Texas AgriLIFE Research



What's It About

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 foods and feeds.

Course Objectives

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

Fall 2009 Course Description

Feed Industry HACCP is an online course that addresses the relationship between quality assurance and HACCP. The class is accredited by the International HACCP Alliance and is offered at 8 CEU from Texas A&M.

The course will be delivered 100% online using a course Website in the WebCT course management system, email, discussion boards, mail and CDs. Information about the course may be found at <http://agonline.tamu.edu/haccp>.

Lead Instructor

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Registration and Cost

The total cost for the course is \$500 and may be purchased online at the Texas A&M Market place.

Online [Registration](#) will be available by July 15, 2009 at:

https://secure.touchnet.com/C21490_ustores/web/store_main.jsp?STOR EID=26

Course Material and Text

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

Continuing Education participants will receive a packet of materials, which includes the text and course materials on CD, via mail.

Course Website and WebCT

Online materials for this course, including articles, will be accessed through WebCT at <http://elearning.tamu.edu>, which will become available on the first day of class, September 8, 2009. WebCT provides class communication tools and allows participants secure access to materials and grades. The course schedule and weekly assignment pages will guide you through the course.

Continuing Education Units

Upon completion, students will receive 8 continuing education units from Texas A&M University and a certificate of completion from TAMU with the International HACCP Alliance seal.

Course Schedule: Fall 2009

Week	Topics
1 Sept 8	HACCP Introduction
2 Sept 14	Prerequisite Programs <ul style="list-style-type: none">• Current Good Manufacturing Practices• BSE• ISO 9001 & 22000• Standard operating procedures (SOPs)• Sanitary SOPs
3 Sept 21	
4 Sept 28	Biological Hazards <ul style="list-style-type: none">• Pathogen reduction• Risk Assessment
5 Oct 5	Physical and Chemical Hazards
6 Oct 12	HACCP Principles <ul style="list-style-type: none">• Hazard Analysis• Critical Control Point• Critical Limits• Monitoring• Corrective Action• Verification• Record keeping
7 Oct 19	
8 Oct 26	Recalls and Implementing HACCP
9-15 Nov 7-Dec11	Complete HACCP Plans