
Registration Form

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

Title: _____

Company: _____

Address: _____

City: _____ State: _____ Zip: _____

Phone: _____

FAX: _____

Email: _____

Payment Information:

Check: Check # _____ (Payable to ANSC Dept)

Online Registration Available at:

<<https://tamu.estimate.flywire.com/products/introductory-haccp-19157>>

Remit payment to:

Department of Animal Science
Attn: Jennifer Houston
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.

Introductory HACCP: Developing and Implementing HACCP Plans

May 22 - 23, 2024

Conducted by:



Department of Animal Science

*Texas A&M University
College Station, Texas*

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 & Cost

Minimum number of participants for the course to make is 6. If the course is not filled by one week prior to the start date, the course will be cancelled.

Maximum number of participants: 20

Price: \$500.00/person

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

Nearby Hotels:

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

Cavalry Court
200 Century Ct
College Station, TX 77840
(979) 485-5586

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.