

## Seafood HACCP Segment II Training

Introduction and troubleshooting Purpose and format of course Course expectations – present with camera on at all times AFDO and Seafood Safety Alliance Course materials check Review of Seafood HACCP Regulations and 7 Principles of HACCP FDA Seafood HACCP regulation Elements of regulation and how it fits in with curriculum materials for course HACCP Principles  Using Fish and Fishery Products Hazards and Controls Guidance to determine hazards Using Chapter 3 to determine hazards Using Chapter 3 to determine hazards Learning Assessment I  Break and roll call Developing a HACCP Plan Review preliminary steps Group work session I Introduction to groups Preliminary steps Developing a HACCP Plan Conducting a hazard analysis using the guide Review of segment I Mahi Mahi example Learning assessment II  Lunch and roll call Group work session II Hazard analysis Developing a HACCP Plan using the FDA Hazards Guide Review of segment I Mahi Mahi example Learning assessment III Break and roll call Group work session III HACCP Plan  14:30 I5:30		Start	End
Course expectations – present with camera on at all times AFDO and Seafood Safety Alliance Course materials check Review of Seafood HACCP Regulations and 7 Principles of HACCP FDA Seafood HACCP regulation Elements of regulation and how it fits in with curriculum materials for course HACCP Principles Using Fish and Fishery Products Hazards and Controls Guidance to determine hazards Using Chapter 3 to determine hazards Using Chapter 3 to determine hazards Learning Assessment I Break and roll call Developing a HACCP Plan Review preliminary steps Group work session I Introduction to groups Preliminary steps Developing a HACCP Plan Conducting a hazard analysis using the guide Review of segment I Mahi Mahi example Learning assessment II Lunch and roll call Group work session II Hazard analysis Developing a HACCP Plan Building a Sessment III Break and roll call Group work session II Hazard analysis	Introduction and troubleshooting	8:00	8:30
AFDO and Seafood Safety Alliance Course materials check Review of Seafood HACCP Regulations and 7 Principles of HACCP FDA Seafood HACCP regulation Elements of regulation and how it fits in with curriculum materials for course HACCP Principles Using Fish and Fishery Products Hazards and Controls Guidance to determine hazards Using Chapter 3 to determine hazards Learning Assessment I Break and roll call Developing a HACCP Plan Review preliminary steps Group work session I Introduction to groups Preliminary steps Developing a HACCP Plan Conducting a hazard analysis using the guide Review of segment I Mahi Mahi example Learning assessment II Lunch and roll call Introduction to groups Preliminary steps Developing a HACCP Plan Conducting a hazard analysis using the guide Review of segment I Mahi Mahi example Learning assessment II Lunch and roll call Introducting a HACCP Plan Building a HACCP Plan Building a HACCP Plan using the FDA Hazards Guide Review of segment I Mahi Mahi example Learning assessment III Break and roll call Introduction I I I I I I I I I I I I I I I I I I I	Purpose and format of course		
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Review of Seafood HACCP Regulations and 7 Principles of HACCP FDA Seafood HACCP regulation Elements of regulation and how it fits in with curriculum materials for course HACCP Principles  Using Fish and Fishery Products Hazards and Controls Guidance to determine hazards Using Chapter 3 to determine hazards Learning Assessment I  Break and roll call Developing a HACCP Plan Review preliminary steps  Group work session I Introduction to groups Preliminary steps  Developing a HACCP Plan Conducting a hazard analysis using the guide Review of segment I Mahi Mahi example Learning assessment II Lunch and roll call Group work session II Hazard analysis Developing a HACCP Plan Building a HACCP Plan using the FDA Hazards Guide Review of segment I Mahi Mahi example Learning assessment III Break and roll call  Ta:30	AFDO and Seafood Safety Alliance		
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Using Fish and Fishery Products Hazards and Controls Guidance to determine hazards Using Chapter 3 to determine hazards Learning Assessment I  Break and roll call Developing a HACCP Plan Review preliminary steps Group work session I Introduction to groups Preliminary steps  Developing a HACCP Plan Conducting a hazard analysis using the guide Review of segment I Mahi Mahi example Learning assessment II Lunch and roll call Group work session II Hazard analysis Developing a HACCP Plan Building a HACCP Plan Using the FDA Hazards Guide Review of segment I Mahi Mahi example Learning assessment III Break and roll call 11:35 12:30 13:30 14:15 14:15 14:30 Group work session III 14:30 15:30	materials for course		
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Presentation and discussion of group work sessions 15:30 16:30		15:30	16:30
Paperwork and adjourn 16:30 17:00			
Confirm information on student information sheets	•		
Complete course evaluation online form			

Break times are approximate

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