

Seafood HACCP Segment II Training

| | Start | End |
|--|-------|-------|
| Introduction and troubleshooting <i>Purpose and format of course</i> <i>Course expectations – present with camera on at all times</i> <i>AFDO and Seafood Safety Alliance</i> <i>Course materials check</i> | 8:00 | 8:30 |
| Review of Seafood HACCP Regulations and 7 Principles of HACCP <i>FDA Seafood HACCP regulation</i> <i>Elements of regulation and how it fits in with curriculum materials for course</i> <i>HACCP Principles</i> | 8:30 | 9:00 |
| Using Fish and Fishery Products Hazards and Controls Guidance to determine hazards <i>Using Chapter 3 to determine hazards</i> <i>Learning Assessment I</i> | 9:00 | 10:00 |
| Break and roll call | 10:00 | 10:15 |
| Developing a HACCP Plan <i>Review preliminary steps</i> | 10:15 | 10:30 |
| Group work session I <i>Introduction to groups</i> <i>Preliminary steps</i> | 10:30 | 10:50 |
| Developing a HACCP Plan <i>Conducting a hazard analysis using the guide</i> <i>Review of segment I Mahi Mahi example</i> <i>Learning assessment II</i> | 10:50 | 11:35 |
| Lunch and roll call | 11:35 | 12:30 |
| Group work session II <i>Hazard analysis</i> | 12:30 | 13:30 |
| Developing a HACCP Plan <i>Building a HACCP Plan using the FDA Hazards Guide</i> <i>Review of segment I Mahi Mahi example</i> <i>Learning assessment III</i> | 13:30 | 14:15 |
| Break and roll call | 14:15 | 14:30 |
| Group work session III <i>HACCP plan</i> | 14:30 | 15:30 |
| Presentation and discussion of group work sessions | 15:30 | 16:30 |
| Paperwork and adjourn <i>Confirm information on student information sheets</i> <i>Complete course evaluation online form</i> | 16:30 | 17:00 |

Break times are approximate

**Better Food.
Better Health.
Better World.**