Practical HACCP for Food Processors Course Agenda

Day 1: 8 am – 5pm	
7:45 am	Registration Begins
Session 1	Introduction to HACCP
Session 2	Pre-requisite Programs
Lunch	
Session 3	Identification of hazards
Session 4	Conducting a Hazard Analysis
	Exercise Part 1: Hazard Analysis

Day 2: 8 am – 5pm	
	Exercise Part 1: Hazard Analysis Presentations
Session 5	Identification of Critical Control Points
Session 6	Establish Critical Limits for Each CCP
Session 7	Establishing Monitoring Procedures
Session 8	Establishing Corrective Actions
Lunch	
Session 9	Establish Verification Procedures
Session 10	Establish Effective Record Keeping Procedures
	Exercise Part 2: Documenting a CCP
	Exercise Part 2: Documenting a CCP Presentations
Session 11	Maintaining a HACCP System and Plan
Session 12	HACCP Regulations
	Final Exam

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