

Train-the-Trainer HACCP Workshop

October 15-17, 2019
GMA Science and Education Foundation
Arlington, VA

Tuesday October 15, 2019

Instructors

		Instructors
8:00 a.m.	Registration	
8:30 a.m.	Welcome and Introduction	All
9:00 a.m.	Some things we know about adult learners	Cheryl
10:15 a.m.	BREAK	
10:30 a.m.	Adult learning styles and implications for training	Cheryl
12:30 p.m.	LUNCH	
1:30 p.m.	Introduction to teaching HACCP (Recognize the relationship between HACCP and food safety)	Kerri
2:45 p.m.	Review Prerequisite Programs	Akhila
3:00 p.m.	BREAK	
3:15 p.m.	Preparing to conduct the Hazard Analysis Identify and control hazards, Biological, Chemical & Physical	Akhila
5:00 p.m.	Adjourn for the day	

Today's Learning Objectives:

- To examine characteristics of adult learners and those impact the teaching and learning process.
- To explore how classroom assessment techniques might be integrated into HACCP training.
- To introduce participants to learning style preferences and how this may impact teaching and understanding
- To assist participants in exploring ways in which learning style preferences might be addressed in HACCP training.
- Examine different teaching scenarios they might confront in HACCP training and ways in which they might successfully address the challenges trainers encounter in training.
- Understand how to teach HACCP, specifically Principle 1 and 2

Wednesday October 16, 2019

8:30 a.m.	Initial Tasks in Developing HACCP Plans Principle 1: Conduct a hazard analysis Principle 2: Determine the critical control points (CCPs) Class exercise – Task A example Working groups – Task A: Principles 1 and 2	Kerri (P1 – P2) Akhila Class
10:30 a.m.	BREAK	
11:00 a.m.	Reports of working groups	Class
12:15 p.m.	LUNCH	
1:00 p.m.	Continue with reports of working groups	Class
1:30 p.m.	Principle 3: Establish critical limits Principle 4: Establish monitoring procedures Principle 5: Establish corrective actions	Kerri (P3, P4) Akhila (P5)
2:15 p.m.	Class exercise Working groups – Task B: Principles 3, 4, and 5	Kerri Class
3:00 p.m.	BREAK	
3:15 p.m.	Continue with working groups	Class
4:00 p.m.	Reports of working groups	Class
5:00 p.m.	Adjourn for the day	

Today's Learning Objectives:

- Understand how to teach HACCP, including the Principles of Hazard Analysis, Critical Limits, Monitoring Critical Control Points, Corrective Actions, Verification and Validation and Record Keeping
- Practice conducting the group exercises as instructors

Thursday October 17, 2019

Instructors

8:30 a.m.	Principle 6: Establish verification procedures Principle 7: Establish record-keeping and documentation procedures	Akhila
9:15 a.m.	Class exercise Working groups – Task C: Principles 6 and 7	Class
10:00 a.m.	BREAK	
10:15 a.m.	Reports of working groups	Class
11:00 a.m.	HACCP Regulations in the United States (Recognize regulatory issues impacting The implementation of HACCP systems)	Kerri
12:00 p.m.	LUNCH	
1:00 p.m.	Organizing and managing HACCP programs Implement a HACCP plan Maintain the HACCP plan Establish HACCP plan maintenance and measurement procedures	Akhila
1:30 p.m.	Review of International HACCP Alliance Accreditation Process	Kerri
2:00 p.m.	Class exercise open dialogue on teaching methods HACCP Training exercise	Class
2:30 p.m.	Questions, answers and wrap-up	Kerri and Akhila
3:00 p.m.	Conclusion of workshop!	

Today's Learning Objectives:

- Understand how to teach HACCP, including the Principles of Verification and Validation and Record Keeping
- Further discuss HACCP regulations

Instructors:

Kerri Gehring
Cheryl Polson
Akhila Vasan