

Hazard Analysis and Critical Control Points Course (HACCP)

Course Description

This course provides the importance and use of all 7 principles in Food Safety system for food manufactures. Every operation producing, serving, and selling foods need to have a food safety system in place that is designed specifically to guarantee the food being served is safe to eat. This specific food safety system is called HACCP for Hazard Analysis and Critical Control Points (HACCP).

This course is approved & credited form The International HACCP Alliance and after completion of this course, attendees will receive the certificate form this organization.



Credit Hours: 16 hrs., in-person

Cost: \$829.00

Date: Tuesday 08/16 & Wednesday 08/17/2022

Location: The Lyle Center, California State Polytechnic University, Pomona, CA
College of Environmental Design
4105 W. University Drive
Pomona, CA 91768

Course Objectives

After completing this course, the student will be able to:

- Identify the key points of HACCP
- Identify the causes of food borne illness
- Explain the 7 HACCP principles
- Apply standard operating procedures for food safety and food defense in your operation
- Follow prerequisite programs for food safety
- Apply critical control limits
- Determine critical control points
- Determine effective corrective actions
- Complete monitoring forms

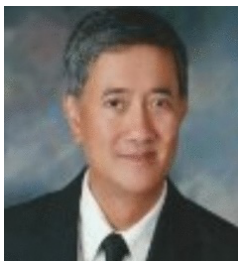
Instructors:



Dr. Xu Yang (Victor) - Received his doctorate from Ohio State University in 2017, with an emphasis in food microbiology and food-safety-related research. He continued his postdoctoral training at UC Davis, where he focused on synergistic antimicrobial processing and biosensing. He then joined California State Polytechnic University (Cal Poly), Pomona in Fall 2019 and has focused on food safety extension trainings ever since. Dr. Yang has three USDA grants focusing on food safety training and he is a certified train-the-trainer for both HACCP and PCQI for human foods.



Ms. Karoline Harrison - Received her Bachelor's in Biology, worked for Kraft Fullerton Foods for 3 years and attended Chapman University. After Kraft, she worked at Don Miguel Mexican Foods and finished her Master Degree in Food Science and Nutrition at Chapman University. In 2005, she started teaching at Chapman University and since 2006 she has been an Adjunct Professor for the Nutrition & Food Science Department at Cal Poly, Pomona. She is a HACCP and HARPC certified and has been on HACCP teams while working in the food industry. For more than 15 years, she has taught food safety and HACCP courses at Cal Poly, Pomona.



Mr. Hao The Trinh - Graduated from Michigan State University with dual Bachelor degrees in Resources & Development and Food Science. Following three decades of professional work experiences in government & private sectors, and together with his academic background, had fully equipped him to perform at any professional levels. He had achieved National Quality Assurance (QA) Director & Manager to a major distribution & manufacturing companies. Currently he is serving on the Board of Advisor to major manufacturers located in Texas & California. His

varied educational and professional background offers him a unique platform to teach & share food industry experiences. He is a Food Microbiologist / Parasitologist, got SQF/Food Defense/HACCP Certifications.

Moderator/Organizer:



Mrs. Dianne Thuy Trinh – Received both Bachelor & Master degrees in Food Science from Michigan State University in 1998 & 2001. She worked for food industry more than 12 years in Research & Development Department of some of the big corporates, e. g. Kellogg & Coca-Cola, and 2 other nutraceutical companies; developed nutritional foods. Since 2016 until present, she has been teaching at Cal Poly Pomona from Introduction, Food Safety, HACCP, Sensory, Product Development courses and sharing experiences with students. Currently she is Sr. Food Consultant helping clients launching products from ideas, recipes, to production of direct/retail/wholesale food products. She also a Nutritionist & regulatory person helping clients follow Federal (FDA/USDA), state, County, and City regulations to operate food manufactures. She also a HACCP certified food scientist.

Course Outline

Day One – Tuesday 08/16/2022

8:00 AM	Check-in, get parking ticket BREAKFAST
8:30	Welcome/Course Overview
8:45	Introduction to Food Safety and the HACCP System
9:30	Review Good Manufacturing Practices (GMPs) and the Importance of Standard Operating Procedures (SOPs)
10:00-10:10	BREAK
10:10	Identification and Control of Microbiological Hazards and Microbiological Standards for Food
11:10	Flow Charts & Breakout Session I
12:00 PM	LUNCH
1:30	Breakout Session Reports
2:00	HACCP Principles 1 & 2
3:00	Breakout Session I: HACCP Principles 1 & 2
4:00	Food Defense in HACCP
4:30	Adjourn
4:50	Close session

Day Two - Wednesday 08/17/2022

8:00 AM	The Lyle Center tour (for those interested) BREAKFAST
8:30	Breakout Session II: Principles 1 & 2
9:30	Breakout Session Reports: Principles 1 & 2
10:00	Critical Limits, Monitoring and Corrective Action: Principles 3, 4, & 5
11:30	LUNCH
12:30 PM	Breakout Session III: Principles 3, 4, & 5
1:30	Breakout Session Reports: Principles 3, 4, & 5

2:00 Lecture: Principles 6 & 7
3:00 Breakout Session IV Report: Principle 6 & 7
3:30 Regulatory Issues and USDA's Role in HACCP
4:00 Office hour – work on individual HACCP chart, distribute certificates
4:50 Course End

Completion of Course

Upon successful completion of the course, the certificate of completion will be provided to attendees.