

HACCP Certification Program

Introductory Course for Food Manufacturers

Overview:

Hazard Analysis Critical Control Point (HACCP) is the most recognized method for effectively ensuring food safety, and is required by regulatory agencies. This course provides participants with an understanding of HACCP methods such as food safety plan development, recordkeeping, and verification skills needed to produce and sell safer food products.

The program is designed and presented by the members of Food Systems Innovation Center at the University of Kentucky specializing in the area of Food Plant Safety and Sanitation.

This course will cover the following topics:

- The 7 Principles of HACCP
- HACCP Plan Design
- Validation and Verification
- Sampling Techniques
- HACCP Plan Implementation Strategies

Who Should Attend:

This is a two day program intended to provide the food manufacturer or food safety professional with a complete package of information and knowledge base to enable HACCP program design. This program covers the 7 principles of HACCP in depth and provides the opportunity to apply those principles by designing a specific HACCP plan. Participants who successfully complete the course will be HACCP certified and registered with the International HACCP Alliance.

This program is ideal for a range of food safety personnel, food managers and quality assurance staff, operators of restaurants, catering firms, retail operations and many others.

Registration Fee: \$185

Dates: Tuesday June 27th & Wednesday June 28th 2017

Time: 8:30am – 5:00pm

Location: James W. Stuckert Career Center, Rm 101

408 Rose Street

Lexington, KY 40506

*****Parking passes and information**

mailed after registration confirmation

Contact: Leeann Slaughter

Telephone: (859) 218-4387

Email: fsic@uky.edu

Website: www.uky.edu/fsic



 College of Agriculture,
Food and Environment

Food Systems Innovation Center

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(February 24- June 9, 2017)

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Your Name: _____, _____ Today's Date ____/____/_____
(last) (first)

Mailing Address: _____

Telephone: (____) _____ - _____ Email: _____

Company Name: _____ Main Product: _____

Check Number: _____ Amount \$ _____

Reason you are registering for this course: _____

**Make checks payable to "University of Kentucky"

Mail application form with payment to:
Food Systems Innovation Center
211 W.P. Garrigus Building,
University of Kentucky
Lexington, KY 40546-0215



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