Day One
9:30 Registration & Coffee - Meet the attendees and faculty
10:00 Welcome & Introduction - to Preventive Controls – Chap. 1
10:30 Food Safety Plan Overview – Chap. 2
11:15 BREAK
11:30 Good Manufacturing Practices and Other Prerequisite Programs – Chap. 3
12:15 Biological Food Safety Hazards – Chap. 4
1:30 LUNCH - CATERED
2:15 Chemical and Physical & Economically Motivated Hazards – Chap. 5
3:15 BREAK
3:30 Preliminary Steps in Developing a Food Safety Plan – Chap. 6
4:15 Resources for Preparing Food Safety Plans – Chap. 7
4:30 Hazard Analysis and Preventive Controls Determination – Chap. 8
6:00 ADJOURN – Dinner On Your Own

Day Two
8:00 Coffee – Whittaker Animal Science Center
8:15 Hazard Analysis & Preventive Controls Continued
10:00 BREAK
10:15 Process Preventative Controls – Chap. 9
11:15 Food Allergen Preventive Controls – Chap. 10
12:15 LUNCH - CATERED
1:00 Sanitation Preventative Controls – Chap. 11
2:00 Supply Chain Preventive Controls – Chap. 12
3:15 BREAK
3:30 Verification and Validation Procedures – Chap. 13
5:00 ADJOURN – Reception On Us - Dinner On Your Own

Day Three
8:00 Coffee – Whittaker Animal Science Center
8:15 Record-keeping Procedures – Chap. 14
9:15 Recall Plan – Chap. 15
10:00 BREAK
10:15 Regulation Overview – Chap. 16
11:45 Course Evaluation
12:00 COURSE CONCLUSION

FACULTY
Dr. John Marcy, Univ. of Arkansas Div. of Agriculture Extension FSPCA Lead Instructor (12/10/15)
Bob Galbraith, HACCP Consulting Group FSPCA Lead Instructor (2/18/16)