



Preventive Controls for Human Food Qualified Individual Training February 16-18, 2016

Tuesday, February 16, 8:30am-5:00pm

Welcome and Introductions <ul style="list-style-type: none">• Pre-test	Kimberly Bukowski/Steve Murphy <i>Cornell University</i>
Chapter 1 <ul style="list-style-type: none">• Introduction to the Course and Preventive Controls	Steve Murphy <i>Cornell University</i>
Chapter 2 <ul style="list-style-type: none">• Food Safety Plan Overview	Kimberly Bukowski <i>Cornell University</i>
Break	
Chapter 3: <ul style="list-style-type: none">• Good Manufacturing Practices and Other Prerequisite Programs	Kimberly Bukowski <i>Cornell University</i>
Chapter 4: <ul style="list-style-type: none">• Biological Food Safety Hazards	Steve Murphy <i>Cornell University</i>
Lunch	
Chapter 5: <ul style="list-style-type: none">• Chemical, Physical, and Economically Motivated Food Safety Hazards	Steve Murphy <i>Cornell University</i>
Chapter 6: <ul style="list-style-type: none">• Preliminary Steps in Developing a Food Safety Plan• Exercise	Kimberly Bukowski <i>Cornell University</i>
Break	
Chapter 7: <ul style="list-style-type: none">• Resources for Food Safety Plans	Kimberly Bukowski <i>Cornell University</i>
Chapter 8: <ul style="list-style-type: none">• Hazard Analysis and Preventive Controls Determination• Exercise	Steve Murphy <i>Cornell University</i>

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Day 1 Review/Q&A	Kimberly Bukowski <i>Cornell University</i>
Chapter 8 Continued <ul style="list-style-type: none"> • Hazard Analysis and Preventive Controls Determination • Review of Chapter 8 exercise 	Steve Murphy <i>Cornell University</i>
Break	
Chapter 9 <ul style="list-style-type: none"> • Process Preventive Controls • Exercise 	Kimberly Bukowski <i>Cornell University</i>
Chapter 10: <ul style="list-style-type: none"> • Food Allergen Preventive Controls Determination • Exercise 	Kimberly Bukowski <i>Cornell University</i>
Lunch	
Chapter 11: <ul style="list-style-type: none"> • Sanitation Preventive Controls • Appendix 5-Sanitation Basics • Appendix 6- Environmental Monitoring • Exercise 	Steve Murphy <i>Cornell University</i>
Break	
Chapter 12: <ul style="list-style-type: none"> • Supplier Preventive Controls • Exercise 	Kimberly Bukowski <i>Cornell University</i>
Chapter 13: <ul style="list-style-type: none"> • Verification and Validation Procedures 	Steve Murphy <i>Cornell University</i>

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Thursday, February 18, 8:30am-2pm

Day 2 Review/Q&A	Steve Murphy <i>Cornell University</i>
Chapter 14 <ul style="list-style-type: none"> • Record-Keeping Procedures 	Kimberly Bukowski <i>Cornell University</i>
Chapter 15 <ul style="list-style-type: none"> • Recall Plan 	Kimberly Bukowski <i>Cornell University</i>
Break	
Chapter 16 <ul style="list-style-type: none"> • Regulation Overview- GMP and Hazard Analysis and Risk-Based Preventive Controls for Human Food 	Steve Murphy <i>Cornell University</i>
Course Review/Q&A <ul style="list-style-type: none"> • Real-World Application/Example- Cornell Dairy 	Kimberly Bukowski <i>Cornell University</i> Deanna Simons <i>Cornell Dairy</i>
Break	
<ul style="list-style-type: none"> • Test • Adjourn 	Kimberly Bukowski/Steve Murphy <i>Cornell University</i>