

## Seafood HACCP Segment Two Course

**8:00AM – 4:30PM, October 29, 2014**

**Horn Point Laboratory Main Lecture Hall**

**Aquaculture and Restoration Ecology Laboratory Building**

**University of Maryland Center for Environmental Science**

**2020 Horns Point Road, Cambridge, MD 21613**

**Course Fee:** \$120 per person. Fee includes course materials (handouts), refreshments, drinks, lunch, and a certificate of course completion from the Association of Food and Drug Officials (AFDO)

**Course Prerequisite:**

Completion of HACCP Segment One Online Course (<http://seafoodhaccp.cornell.edu/Intro/index.html>)

**Registration Deadline:** October 22, 2014

Contact: Dr. Catherine Chengchu Liu  
University of Maryland Extension  
UMES 1890 Program and Maryland Sea Grant  
UMES Center for Food Science and Technology  
Princess Anne, MD 21853  
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The Seafood HACCP Segment 2 Course is a one-day practical course developed by the Seafood HACCP Alliance (SHA) in cooperation with the Association of Food and Drug Officials (AFDO). This course provides a “standardized curriculum” recognized by the FDA and is taught by trained instructors. Participants must complete the Internet Seafood HACCP Segment One Course to attend this course. Attendees will be able to ask questions, get assistance, and apply what they have learned in the Segment One course. By completing this accredited course, participants will receive a certificate of course completion from AFDO that satisfies the FDA Seafood HACCP Regulation training requirements (21 CFR 123.10).

This course is a must for individuals who need to demonstrate compliance with the training requirements of the FDA, state health departments and regulatory agencies. Anyone involved in seafood handling, processing, packing, storing, transportation and distribution is encouraged to attend this course. During this course, participants will review HACCP principles, the FDA regulation, and the FDA Hazards Guide. Participants will also work in groups to conduct a Hazard Analysis and develop a HACCP plan for a model seafood business assigned by the instructors.

**PLEASE NOTE:** (1) To receive the certificate of course completion from AFDO and SHA, **you must first complete the Basic Seafood HACCP Segment One Internet Course** and provide a copy of the Internet course completion E-mail to show that you have completed the Segment One Internet course to be eligible to attend this Segment Two Course. More information about the Segment One online course can be found at: <http://seafoodhaccp.cornell.edu/Intro/index.html>. (2) You are required to bring **your own printed copy** of the FDA Fish and Fishery Products Hazards and Controls Guidance (**FDA Hazards Guide**) (**Fourth Edition - April 2011, 468 pages**), which can be ordered from the University of Florida via: <http://ifasbooks.ifas.ufl.edu/c-8-haccp-seafood.aspx>.

# **Seafood HACCP Segment 2 Course Agenda**

**October 29th, 2014**

**Horn Point Lab Main Lecture Hall**

**Aquaculture and Restoration Ecology Laboratory Building**

**University of Maryland Center for Environmental Science**

**2020 Horns Point Road**

**Cambridge, MD 21613**

- 08:00 am Registration and Check in
- 08:30 am Welcome
- 08:35 am Orientation, Course Objectives and Instructions
- 08:45 am Review and Questions and Answers
- Prerequisite Programs and Preliminary Steps
  - Seafood Safety Hazards
  - Seven HACCP Principles
  - Seafood HACCP Regulations
  - The FDA Hazards Guide (Fourth Edition - April 2011)
  - Mahi-mahi Model
- 10:45 am Break
- 11:00 am Practical Group Work Sessions to Develop HACCP Plans
- Divide Students into Groups and Select Models from Alliance Training Manual
  - Conduct Hazard Analysis using the FDA Hazards Guide
- 12:00 pm Lunch – included
- 1:00 pm Resume Practical Group Work Sessions
- Develop HACCP Plans
- 3:00 pm Group Work Presentation and Discussion
- 4:00 pm Wrap-Up
- Final Questions and Answers
  - Course evaluation
- 4:30 pm Adjourn

# Seafood HACCP Segment Two Course Registration Form

October 29, 2014

Horn Point Lab Main Lecture Hall  
Aquaculture and Restoration Ecology Laboratory Building  
University of Maryland Center for Environmental Science  
2020 Horns Point Road  
Cambridge, MD 21613

Name: \_\_\_\_\_

Company: \_\_\_\_\_

Address: \_\_\_\_\_

Telephone: \_\_\_\_\_ Fax: \_\_\_\_\_ E-mail: \_\_\_\_\_

Registration fee: \$120 per registrant (lunch and coffee breaks are included)

Total Enclosed: \_\_\_\_\_

**Make check or money order payable to: University of Maryland**

## **REMEMBER:**

- You must complete the on-line internet Segment One course prior to October 25, 2014 to be assured of receiving your letter of Segment One course completion from Cornell University.
- E-mail the Segment One course completion letter to Dr. Cathy Liu ([cathyliu@umd.edu](mailto:cathyliu@umd.edu)) by the start of the course or bring a copy of the completion letter to the course.
- You must bring the printed copy of the FDA Hazards Guide to the course.

**Course enrollment is limited to 25 registrants. Registrations will be accepted on a first-come, first-served basis. Mail this form with your fee by October 22, 2014 to:**

Dr. Cathy C. Liu  
University of Maryland Extension  
UMES 1890 Program and Maryland Sea Grant  
UMES Center for Food Science and Technology  
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