SCSC 632

Feed Industry Hazard Analysis and Critical Control Point,

Principles and Plan Development

Dr. Tim Herrman, Professor
Department of Soil & Crop Sciences
Texas A&M University
State Chemist and Director Office of the Texas State Chemist
Phone: (979) 845-1121
Fax: (979) 845-1389
E-mail: tjh@otsc.tamu.edu

Course Description and Objectives

SCSC 632, Feed Industry HACCP Principles and Plan Development, is an online course that will prepare students to develop a HACCP plan. SCSC 632 is delivered 100% online using a course Website in the WebCT course management system, e-mail, discussion boards, mail and CDs. Information about the course may be found at http://agonline.tamu.edu/hacccp. SCSC 632 is the second of three moduled courses addressing HACCP. This course may be taken for 1 graduate credit. Students taking HACCP training to comply with the USDA meat and poultry HACCP regulations or FDA seafood and juice HACCP regulations should enroll in ANSC 657.

The course objectives are tied to three individual modules that emphasize pre-requisite programs, application of HACCP principles to managing feed and food safety risks, and developing a functional HACCP plan.

- Possess the information and knowledge to identify, assess and manage feed hazards using HACCP principles
- Prepare a model HACCP plan in a team environment

Learning Outcomes

Students will be equipped to apply a science-based approach to risk management that includes HACCP principles and their application in the development of a HACCP plan.

Prerequisites: SCSC 631

Textbook

Participants will receive a packet of materials, which includes course materials on CD, via mail.
Grading Policy for Graduate Students
Class assignments, quizzes, and final exam must be completed within one week after module completion unless prior approval has been granted by the instructor.

Grades will be based on the HACCP plan assignment, quiz scores and exam.

<table>
<thead>
<tr>
<th>Component</th>
<th>Percentage</th>
</tr>
</thead>
<tbody>
<tr>
<td>Quizzes</td>
<td>20%</td>
</tr>
<tr>
<td>Exam</td>
<td>30%</td>
</tr>
<tr>
<td>Model HACCP plan</td>
<td>50%</td>
</tr>
</tbody>
</table>

Grades

- A ≥ 90%
- B <90% ≥80%

Class Schedule

<table>
<thead>
<tr>
<th>Topic</th>
<th>Module</th>
<th>Content</th>
<th>Homework</th>
<th>Reading</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>2</td>
<td>Hazard analysis and Critical Control Point</td>
<td>Preliminary Steps</td>
<td>Text Chapter 7,8,9</td>
</tr>
<tr>
<td>2</td>
<td>2</td>
<td>Critical limits, monitoring, corrective action, verification, recordkeeping</td>
<td>Begin hazard analysis</td>
<td>Text 10,11,12, 13, 14</td>
</tr>
<tr>
<td>3</td>
<td>2</td>
<td>Recalls Global Application</td>
<td>Instructions on final HACCP plan completion</td>
<td>Text 15,16, 17 Recalls: regulations Preparing for a Feed Recall</td>
</tr>
<tr>
<td>4</td>
<td>2</td>
<td>Lectures completed Exam</td>
<td>Complete Critical Limits, Monitoring, Corrective Actions</td>
<td>Model HACCP Plan recording</td>
</tr>
<tr>
<td>5</td>
<td>2</td>
<td>HACCP Plan Completion</td>
<td>Complete Recording Keeping and Verification Form, and Plan Summary</td>
<td>Model HACCP Plan recording</td>
</tr>
</tbody>
</table>

American Disability Act (ADA)
ADA is a federal anti-discrimination statute that provides comprehensive civil rights protection for persons with disabilities. Among other things, this legislation requires that all students with disabilities be guaranteed a learning environment that provides for reasonable accommodation of their disabilities. If you believe you have a disability requiring an accommodation, please contact the Department of Student Life/Services for Students with Disabilities, in Cain Hall. The phone number is (979) 845-1637.

Copyright
Course packets and all other materials generated and/or used during this course are copyrighted. Because these materials are copyrighted, you do not have the right to copy the course packets, unless the instructor expressly grants permission.

Academic Integrity Statement
“An Aggie does not lie, cheat, or steal or tolerate those who do.”
For more information, read the Honor Council Rules and Procedures at http://www.tamu.edu/aggiehonor