SCSC 633

Feed Industry Hazard Analysis and Critical Control Point

Advanced Plan Development

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Course Description and Objectives
SCSC 633, Feed Industry HACCP Advance Plan Development involves one-on-one educational assistance to students developing an individualized HACCP plan for their company. The course is delivered through online training to review HACCP principles in a case study context. Instructor-student contact will occur through email and phone conversations involving review of the HACCP plan and recommendations on plan improvement. The course is delivered 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/haccp.
SCSC 633 is the third part of a modulated course and is offered for one hour of graduate credit.

The course objective:
• Apply verification procedures to validated and complete a HACCP plan for a feed manufacturing establishment.

Learning Outcomes
Students will be equipped to apply a science-based approach to risk management that includes completing and validating a HACCP plan for a feed manufacturing establishment.

Prerequisites: SCSC 631 and 632

Textbook
None

Grading Policy for Graduate Students
Grades will be based on the HACCP plan development.

<table>
<thead>
<tr>
<th>Component</th>
<th>Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>HACCP Plan Evaluations</td>
<td>25%</td>
</tr>
<tr>
<td>Exam</td>
<td>25%</td>
</tr>
<tr>
<td>HACCP Plan Completion</td>
<td>50%</td>
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Grades

<table>
<thead>
<tr>
<th>Grade</th>
<th>Description</th>
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</thead>
<tbody>
<tr>
<td>A</td>
<td>≥ 90%</td>
</tr>
<tr>
<td>B</td>
<td>&lt;90% ≥ 80%</td>
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A complete HACCP plan must be submitted by the end of the semester.
Class Schedule

<table>
<thead>
<tr>
<th>Topics</th>
<th>Module</th>
<th>Content</th>
<th>Homework</th>
<th>Reading</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>3</td>
<td>Executive Summary</td>
<td>Specify product and HACCP team</td>
<td>AAFCO HACCP Standard Parts I-V</td>
</tr>
<tr>
<td>2</td>
<td>3</td>
<td>Prerequisites and Preliminary Steps</td>
<td>Complete Preliminary Steps, Prerequisite programs</td>
<td>Good Practices for the Feed Industry, HACCP Adoption</td>
</tr>
<tr>
<td>3</td>
<td>3</td>
<td>Animal and human food safety hazards associated with feed</td>
<td>Principle 1, Hazard Analysis</td>
<td>Biological hazard and Chemical hazard guides Merck Vet Handbook</td>
</tr>
<tr>
<td>4</td>
<td>3</td>
<td>HACCP principles 2-7</td>
<td>Complete HACCP Principles 2-7</td>
<td>ISO22000:2005 CFIA, FAMI QS &amp; AAFCO model programs</td>
</tr>
<tr>
<td>5</td>
<td>3</td>
<td>Global Regulatory Standards and Third Party Programs</td>
<td>Complete Company Plan</td>
<td></td>
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