Hazard Analysis, Critical Control Points (HACCP) Systems

ALS4932/ANS6932   2 Credits

Tues morning 3rd & 4th Period 9:35-11:35

Room- ANS 102

Instructors

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Office hours by appointment

Course Description

Hazard Analysis Critical Control Points (HACCP) is a food safety system required for meat, seafood, and juice production and utilized in a multitude of other food production processes. Students will participate in a real basic HACCP training course alongside industry personnel and apply learned concepts as they develop a comprehensive food safety plan for an assigned food production process. Emphasis will be on introduction to safe food production from farm to consumption and its application in the food industry and food safety as evaluated by sanitation and control measures in conjunction with HACCP as it relates to the Global Food Safety Initiative.

Required text

Basic HACCP training manual will be provided

Instruction Objectives

The primary purpose of this course is to empower students with the knowledge and ability necessary for the multitude of positions available in the food industry that require a strong background and understanding of food safety and the HACCP system. Upon completion of this course, students should be able to:

1. Develop good manufacturing practices and standard operating procedures capable of supporting the HACCP plan
2. Conduct a comprehensive hazard analysis of a food production process
3. Identify critical control points (CCPS) in a process to prevent, reduce, or eliminate hazards
4. Establish scientifically supported critical limits and develop monitoring and verification procedures
5. Evaluate supporting documentation and determine if it is appropriate for plan validation
6. Integrate concepts to create a complete HACCP plan including required components of 9 CFR 417
7. Defend food safety plan decisions based on sound technical or scientific evidence

Course format

Students will take a field trip to a food production facility and participate in a 2-day Basic HACCP training program alongside industry personnel. After completion of the Basic HACCP training, students may be registered with the International HACCP Alliance and recognized as completing a HACCP training program. *There is a $75 fee if the student wants a certificate of completion and registration with the International HACCP Alliance*

Also on this trip, students will tour a food production facility (TBD). The reminder of the semester will involve developing a complete HACCP plan for a production line at this facility. Students will be divided into groups for completion of this task. Each class period will focus on developing a specific aspect of the HACCP plan and may be augmented with short lectures, case studies, and discussions. Groups will present their daily progress at the end of each class period. Short homework assignments (10-20 points each for a total of 100 points) will be assigned most weeks to be completed individually prior to the start of the next class period. At the end of the semester, groups will present their completed HACCP plans to the class and possibly representatives from this food production facility.

Attendance and Make-Up Work

Participation on the trip and two day training STRONGLY RECOMMENDED for completion of the class. There is no mechanism to make up these activities. Students unable to participate will be advised to drop the class as they will lack the foundational training and context necessary for the course. For the rest of the class, formal attendance will not be taken. However, group members will be able to evaluate each other at the end of the semester and poor attendance likely will be detrimental to your grade.

Requirements for class attendance and make-up exams, assignments, and other work in this course are consistent with university policies that can be found in the online catalog at: https://catalog.ufl.edu/ugrad/current/regulations/info/attendance.aspx.

Assessment

Homework	120 points
Exam 1	25 points
Final Exam	100 points
Preliminary presentation	25 points
Plan auditing (ANS 6932 only)	*100 points*
Final presentation	100 points
Final HACCP plan	100 points
Peer assessment	50 points
Total	**520/620 points**

Final Grades

Final grades will be determined by calculating the percentage of points earned out of total points available. No component will be given extra weight. That percentage will be rounded up to the nearest whole number and correspond with a letter grade. Letter grades will be assigned as follows:

>93.0% A	90.0-92.9% A-	85.0-89.9% B+
80.0-84.9% B	75.0-79.9% C+	70.0-74.9% C
60.0-69.9% D	<60% E	

Grades and Grade Points

For information on current UF policies for assigning grade points, see https://catalog.ufl.edu/UGRD/academic-regulations/grades-grading-policies/.

Online Course Evaluation Process

Student assessment of instruction is an important part of efforts to improve teaching and learning. At the end of the semester, students are expected to provide feedback on the quality of instruction in this course using a standard set of university and college criteria. Students are expected to provide professional and respectful

feedback on the quality of instruction in this course by completing course evaluations online via GatorEvals. Guidance on how to give feedback in a professional and respectful manner is available at: https://gatorevals.aa.ufl.edu/students/. Students will be notified when the evaluation period opens and can complete evaluations through the email they receive from GatorEvals, in their Canvas course menu under GatorEvals, or via https://ufl.bluera.com/ufl/. Summaries of course evaluation results are available to students at: https://gatorevals.aa.ufl.edu/public-results/.

Academic Honesty

As a student at the University of Florida, you have committed yourself to uphold the Honor Code, which includes the following pledge: "We, the members of the University of Florida community, pledge to hold ourselves and our peers to the highest standards of honesty and integrity." You are expected to exhibit behavior consistent with this commitment to the UF academic community, and on all work submitted for credit at the University of Florida, the following pledge is either required or implied: "On my honor, I have neither given nor received unauthorized aid in doing this assignment." It is assumed that you will complete all work independently in each course unless the instructor provides explicit permission for you to collaborate on course tasks (e.g. assignments, papers, quizzes, exams). Furthermore, as part of your obligation to uphold the Honor Code, you should report any condition that facilitates academic misconduct to appropriate personnel. It is your individual responsibility to know and comply with all university policies and procedures regarding academic integrity and the Student Honor Code.

Violations of the Honor Code at the University of Florida will not be tolerated. Violations will be reported to the Dean of Students Office for consideration of disciplinary action. For more information regarding the Student Honor Code, please see: http://www.dso.ufl.edu/sccr/process/student-conduct-honor-code.

Software Use:

All faculty, staff and students of the university are required and expected to obey the laws and legal agreements governing software use. Failure to do so can lead to monetary damages and/or criminal penalties for the individual violator. Because such violations are also against university policies and rules, disciplinary action will be taken as appropriate.

Services for Students with Disabilities

The Disability Resource Center coordinates the needed accommodations of students with disabilities. This includes registering disabilities, recommending academic accommodations within the classroom, accessing special adaptive computer equipment, providing interpretation services and mediating faculty-student disability related issues. Students requesting classroom accommodation must first register with the Dean of Students Office. The Dean of Students Office will provide documentation to the student who must then provide this documentation to the instructor when requesting accommodation

0001 Reid Hall, 352-392-8565, https://disability.ufl.edu/

Campus Helping Resources

Students experiencing crises or personal problems that interfere with their general wellbeing are encouraged to utilize the university's counseling resources. The Counseling & Wellness Center provides confidential counseling services at no cost for currently enrolled students. Resources are available on campus for students having personal problems or lacking clear career or academic goals, which interfere with their academic performance.

- University Counseling & Wellness Center, 3190 Radio Road, 352-392-1575, www.counseling.ufl.edu
  - Counseling Services
  - Groups and Workshops
  - Outreach and Consultation
  - Self-Help Library
  - Wellness Coaching
- Matter We Care, www.umatter.ufl.edu/
- Career Connections Center, First Floor JWRU, 392-1601, https://career.ufl.edu/.
- Student Success Initiative, http://studentsuccess.ufl.edu.

Student Complaints:

https://sccr.dso.ufl.edu/policies/student-honor-code-studentconduct-code/.

Class Schedule

January 9th	Organizational meeting. Course overview, group assignments
January 16th	Good Manufacturing practices (GMPs)
January 23rd-25th	**Basic HACCP training and Food facility tour.**
January 30th	**Exam 1**, Development of process flow chart and product description
February 6th	Sanitation Standard Operating Procedures (SOPs)
February 13th	Continue GMPs and SOPs
February 20th	Hazard analysis
February 27th	Hazard Analysis
March 5th	Critical control points, Critical limits
Marth 12th	**No Class- Spring Break**
March 19th	Monitoring procedures
March 26th	Verification
April 2nd	Validation, Record keeping
April 9th	**Preliminary presentations** (rough version of final presentation).
April 16th	Recall plan and final HACCP Plan revisions
April 23rd	**Final Presentations**
May 2nd	**Final Exam** (take home, due at 11:59 pm)