

Lodging

The following hotels are located within 10 minutes or less to the University:

Hilton Garden Inn

356 East State Street
West Lafayette, IN 47906
765-743-2100

University Plaza Hotel

3001 Northwestern Ave
West Lafayette, IN 47906
765-463-5511

Union Club Hotel at Purdue University

State and Grant Streets
West Lafayette, IN 47906
765-494-8900

Holiday Inn Lafayette – City Centre

515 South Street
Lafayette, IN 47901
877-859-5095

For driving directions, maps, and visitors information, please go to:
www.ag.purdue.edu/foodsci/Pages/visit_us.aspx

Workshop Instructors:

Richard Linton is a Professor of Food Safety at Purdue and Director of the Center for Food Safety Engineering. His area of expertise is food safety education and training for the food industry. Richard works with many Indiana companies, helping them develop food safety and food quality programs.

John Marcy is a food microbiologist with more than 30 years in the meat and poultry industries. He has worked for Stokely-Van Camp, Swift and Company, Jerome Tur-key, and Denny's Restaurants. For the last 23 years, Dr. Marcy has been the Extension Food Scientist for poultry processing in Virginia and Arkansas.

Peter Hirst is an associate professor in the Dept. of Horticulture and Landscape Architecture at Purdue. He has been working with the Indiana apple cider industry for 15 years helping producers improve the quality and safety of their product.

Purpose of the Workshop

This workshop will include an overview of foodborne hazards and prevention strategies, an understanding of HACCP principles, and an awareness of the regulatory requirements for HACCP programs. This workshop will be customized for the fruit juice industry and is well suited as an introductory course for first time participants and as a good update for participants that have already had HACCP training.

The 2 day work-shop focuses on providing participants with a better understanding of how to develop and implement food safety management programs through HACCP, and prerequisite programs including : Good Manufacturing Practices (GMPs), Sanitation Standard Operating Procedures (SSOPs), Good Agricultural Practices (GAPs), as well as general hygiene and sanitation practices.

By the end of the workshop, participants will be well on the way to developing a HACCP plan for their operation. The instructor team offers a wide range of expertise and has experience in working with different types of food manufacturers. For further information about the program, please contact Tammy Goodale (765) 494-1296, Dr. Richard Linton (765) 494-6481 or Dr. Peter Hirst (765) 494-1323.

Registration

The registration fee for this workshop is \$100.00, which includes all workshop materials. The HACCP manual will be included in the workshop materials. Checks should be made payable to "Purdue University" and mailed with the attached registration form. Enrollment will be limited to 40 participants. A minimum of 15 participants are needed to hold the workshop. All participants must register by June 1, 2011.

Cancellation policy

Registration cancellation prior to June 27, 2011 will result in a 50% refund in registration fees. Cancellations after that date may substitute a person, but no refund will be provided. All cancellations must be received in writing or by fax (765) 494-0391. Purdue University will not be responsible for any expenses due to cancellation.

HACCP Training Course

July 7 - 8, 2011

Purdue University
Food Science Building
Room 1215
745 Agriculture Mall Drive
West Lafayette, IN 47907

Co-sponsored by:

Departments of

Food Science

&

Horticulture and Landscape Architecture

Purdue University



Food Science
PURDUE UNIVERSITY

HORTICULTURE

HACCP Training Course
Food Science Building (NLSN), Room 1215

Agenda, July 7, 2011

- 7:30 Registration
- 8:00 Welcome and Objectives of the Workshop
Drs. Rich Linton & Peter Hirst
- 8:15 Objectives of the Workshop
Linton
- 8:30 Overview of Food Safety and Food Quality
Linton
- 9:00 Food Safety and Food Quality Management Programs
Linton
- 9:45 7 Principles of HACCP (Chapters 1 & 2)
Dr. John Marcy
- 10:30 BREAK
- 10:45 Steps for Developing a HACCP plan (Chapter 3)
Marcy
- 11:00 Group Exercise: Describing the product and product
flow diagram
- 11:30 WORKING LUNCH (PROVIDED)
- 12:30 Group Presentations
- 1:15 Biological Hazards and Prevention (Chapter 4)
Linton
- 2:00 Chemical, and Physical Hazards (Chapters 5 & 6)
Marcy
- 3:00 Assessment of foodborne hazards and determining
CCPs (Chapter 8)
Linton
- 3:30 Group Exercise: – Assessment of hazards and
determining CCPs
- 5:00 ADJOURN - DINNER ON YOUR OWN

Agenda, July 8, 2011

- 7:30 Continuation of Group Exercise
- 8:30 Presentation of Group Exercises
- 10:00 Establish Critical Limits, Monitoring and Corrective
Actions (Chap. 9)
Marcy
- 10:45 BREAK
- 11:00 Group Exercise –Principles 3, 4 & 5
- 11:30 WORKING LUNCH (PROVIDED)
- 12:30 Group Presentations – Principles 3, 4, & 5
- 1:30 Recordkeeping & Verification (Chap. 10 & 11)
Marcy
- 1:45 Group Exercise Recordkeeping & Verification
- 2:30 Group Presentations – Principles 6 & 7
- 3:00 Training Resources and Programs
Linton
- 3:15 Present Certificates
- 3:30 CONCLUDE COURSE

Registration Form

Registration Deadline: June 1, 2011

HACCP Training Course

July 7 - 8, 2011

Name _____

Organization/Company _____

Address _____

City/State/Zip _____

Phone _____

Email _____

- I require auxillary aids/services due to a disability.
Please contact me at the above address.

Payment

- Enclosed is a check for \$100.00
All checks should be made payable to:
Purdue University

Mail form with payment to:

Tammy Goodale

HLA

Purdue University

625 Ag Mall Dr.

West Lafayette, IN 47907