

# Feed Industry HACCP

Texas A&M University  
Department of Soil & Crop Sciences

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## Fall 2009 Course Description

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Feed Industry HACCP is an online course that will equip students to identify and assess feed hazards and develop a HACCP plan. The course will be delivered 100% online using Texas A&M University's [eLearning.tamu.edu](http://eLearning.tamu.edu) course management system.

## Course Objectives

- Understand the relationship between a quality assurance (pre-requisite program) and HACCP
- Possess the information and knowledge to assess feed hazards
- Prepare a HACCP plan

## Lead Instructor

Dr. Tim Herrman

Professor of Grain Science

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## Continuing Education Units

Upon completion, students will receive 8 continuing education units from Texas A&M University and a certificate of completion from TAMU with the [International HACCP Alliance](#) seal.

## Registration and Cost

The total cost for the course is \$500. Register for Department of Soil & Crop Sciences continuing education courses through the Texas A&M Marketplace at [https://secure.touchnet.com/C21490\\_ustores/web/store\\_main.jsp?STOREID=26](https://secure.touchnet.com/C21490_ustores/web/store_main.jsp?STOREID=26).

Prior to the course you will receive by mail:

- An email from the instructor with course logon information
- A packet of materials, including the textbook and course materials on DVD

## Textbook

*HACCP: A Systematic Approach to Food Safety*, Virginia N. Scott and Kenneth E. Stevenson, Fourth Edition 2006. Continuing Education participants will receive a packet of materials, which includes the text and course materials on DVD, via mail.

## Course Website and eLearning

The instructor will provide a user ID and password to each student to access the online materials for this course, including articles, through the course Web site at <http://elearning.tamu.edu>, which will become available on the first day of class, Tuesday, September 8, 2009. eLearning provides class communication tools and allows participants secure access to materials. The course schedule and weekly assignment pages will guide you through the course.

To access the Feed Industry HACCP course:

- Go to <http://elearning.tamu.edu>
- Click "Continuing Education Logon"
- Log on with the User ID and Password provided by the instructor. You will be asked to change your password when you access the course for the first time.
- Select "Feed Industry HACCP" to enter the course. The course schedule and assignment pages will guide you through the course.

Optimizing your browser for eLearning:

IMPORTANT! Before you sign in, it is highly recommended you perform a browser check to verify your computer is properly configured to use the Texas A&M eLearning System (Blackboard Vista). If you click the "Check

Browser" button below and the page does not open, please disable any pop-up blockers you may have running, including any add-on toolbars such as Google, Yahoo, or MSN.

[Check Browser](#)

Technical assistance:

For eLearning assistance, contact the Help Desk at (979) 845-8300 or e-mail the eLearning administrator at [eLearning@tamu.edu](mailto:eLearning@tamu.edu).

For questions regarding course content, please contact Dr. Herrman at [tjh@otsc.tamu.edu](mailto:tjh@otsc.tamu.edu).

To report problems with this site or materials in eLearning, please contact the [Webmaster](#).

### Technical Requirements

The following minimum computer requirements are need to fully participate in this course:

- Pentium 3 with 125 MB RAM, 120 MB HD
- XP, NT or Windows 2000+
- CD/DVD player, sound card & speakers
- Printer (recommended)
- Standard personal computer applications (e.g. Microsoft Word)
- Updated Anti-virus software
- Internet Explorer 5.5 or later
  - JAVA downloads (go to <http://elearning.tamu.edu> to "check browser")
- A reliable high-bandwidth Web connection (LAN, cable modem or DSL)
- Adobe Acrobat Reader (<http://www.adobe.com>)
- Adobe Flash Player (<http://www.adobe.com>)

### Requirements to Obtain the HACCP Certificate

Upon submission of an acceptably completed HACCP plan, participants will receive eight continuing education units and a certificate of completion from Texas A&M University with the HACCP Alliance seal.

- Complete weekly quizzes
- Complete HACCP plan assignments and submit final HACCP plan

### Grading

Grades will be based on the assignments below.

Week	Due Date	Assignment	Points
1	TBA	Form Teams	
2	TBA	Preliminary Steps	5
3	TBA	Prerequisite programs	5
4	TBA	Biological hazard guide	5
5	TBA	Chemical hazard guide	5
10	TBA	Hazard analysis	15
11	TBA	Critical control points	5
12	TBA	Critical limits, monitoring and corrective action	5
13	TBA	Record Keeping	5
14	TBA	Summary	5
15	TBA	Final Plan	15
		<b>Total Points</b>	70

### 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.

### Academic Integrity Statement