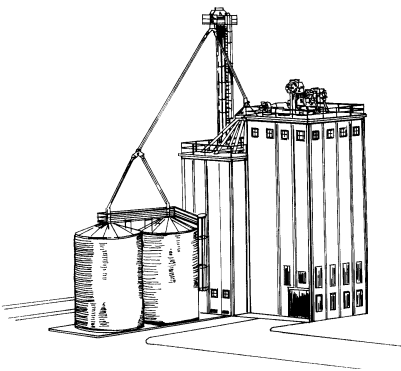


ESTABLISHING A HACCP PROGRAM FOR THE FEED INDUSTRY

October 18-21, 2010

A K-State Feed Manufacturing Short Course

Presented in cooperation with the American Feed Industry Association, the National Grain and Feed Association, and the International Grains Program



Background

The Department of Grain Science and Industry at Kansas State University, in partnership with industry associations, has held Feed Manufacturing Short Courses since 1976. These courses are taught by a unique blend of individuals from Kansas State University and within the feed and allied industries, and provide in-depth training on all aspects associated with feed manufacturing.

Who Should Attend

This is an interactive course that focuses on the development of a Hazard Analysis Critical Control Points (HACCP) plan for all sectors of the feed industry, including feed mill managers, quality assurance personnel, and ingredient suppliers.

Location and Registration Information

The course will be held in Manhattan, Kansas, at the International Grains Program on the KSU campus. Travel information will be provided upon registration.

The registration fee for this course is \$475. This includes all short course handout materials, lunches, refreshments and one dinner.

For registration information, contact:

Anita McDiffett
Dept. of Grain Science & Industry
Kansas State University
201 Shellenberger Hall
Manhattan KS 66506-2201
Phone: 785-532-4080
E-mail: almgret@ksu.edu

Hotel Accommodations

A room block is available until October 1 at:

Holiday Inn At The Campus
1641 Anderson Avenue
Manhattan, KS 66502
Phone: 785-539-7531
www.holidayinn.com/universityks

Mention that you are attending the K-State HACCP Short Course to receive a reduced rate.

Additional Information

Class size is limited to 25 participants so register early. Kansas State University is dedicated to making short courses accessible to all persons. To increase our ability to assist you in finding necessary services or if you have a dietary preference, please indicate this when registering.

Schedule

October 18 - 5:00 pm

- Registration
- Dinner
- Presentation

October 19 – 8:00 am to 5:00 pm

- An Overview of HACCP in the Feed Industry
- An Overview of Feed Industry Regulations
- Prerequisite Programs for HACCP
- Biological, Physical, and Chemical Hazards
- Flow Diagram & Product Development
- HACCP Principle 1: Hazard Analysis
- HACCP Principle 2: Identifying Critical Control Points

October 20 – 8:00 am to 5:00 pm

- HACCP Principle 3: Establishing Critical Limits
- HACCP Principle 4: Establishing Monitoring Procedures
- HACCP Principle 5: Establishing Corrective Actions
- HACCP Principle 6: Establishing Verification Procedures

October 21 – 8:00 am to 11:30 am

- HACCP Principle 7: Establishing Record Keeping Procedures
- Reviewing a HACCP Plan