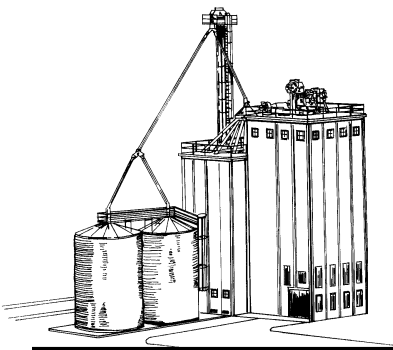


# ESTABLISHING A HACCP PROGRAM FOR THE FEED INDUSTRY

October 5-8, 2009

## K-State Feed Manufacturing Short Course

Presented in cooperation with the American Feed Industry Association, the National Grain and Feed Association, and IGP



### 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, breakfasts, 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](mailto:almgret@ksu.edu)

### Hotel Accommodations

A room block is available until Sept. 15, 2009, at:

Clarion Hotel  
530 Richards Drive  
Manhattan, KS 66502  
Phone: 785-539-5311  
Fax: 785-539-8368

Special rate: \$76 + tax/night

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

### Additional Information

Class size is limited so register early. The course is subject to cancellation if there are less than 15 enrollments. 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.

### Topics Covered

- 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
- HACCP Principle 3: Establishing Critical Limits
- HACCP Principle 4: Establishing Monitoring Procedures
- HACCP Principle 5: Establishing Corrective Actions
- HACCP Principle 6: Establishing Verification Procedures
- HACCP Principle 7: Establishing Record Keeping Procedures
- Reviewing a HACCP Plan