

Online Egg HACCP Course Syllabus
Auburn University
Shelly McKee, PhD

Program Description - The programs are divided into seven individual learning modules that guide participants through the steps necessary to create a HACCP program as well as the supporting programs, such as Good Manufacturing Practices (GMPs) and Sanitary Standard Operating Procedures (SSOPs). The learning modules will contain power point presentations with an audio lecture. The power point presentations will also be provided in a handout format with 3 slides per page and an area for notes, students will be able to print these before listening to each lecture. Each learning module is also followed by an assignment that participants will be able to complete and use in the development of their company's Pre-requisite programs and HACCP plan(s). The learning modules will also include a quiz so that we can monitor a participant's progress and the effectiveness of the course. There is a supplemental learning module that provides participants with many reference materials that they will be able to use in the development of their full HACCP program. Participants will complete a test at the end of the course with a grade of 80% or greater to get a certificate with the International HACCP Alliance seal.

Faculty and Expertise -



Shelly McKee, PhD

Associate Professor, Poultry Products Safety and Quality Peaks of Excellence Program

Expertise in the poultry industry involves developing, implementing, and validating HACCP plans for the poultry meat and egg industry.



Patricia Curtis, PhD

Professor, Director, Poultry Products Safety and Quality Peaks of Excellence Program

Extension interests include education programs relating to needs in food quality, food safety, and process development as well as efficiency in poultry and egg processing and product technology..



Laura Bauermeister, PhD Candidate

Research Associate, Poultry Products Safety and Quality Peaks of Excellence Program

American Egg Board 2006 Food Science Fellowship Recipient. This online Egg HACCP course was developed as a partial fulfillment to the 2006 Food Science Fellowship provided by the American Egg Board.

Program Goals - To give industry personnel working knowledge of HACCP principles and pre-requisite programs so that they will be able to develop and implement an effective HACCP program based on scientific principles.

Program Objectives -

- Develop pre-requisite programs to support the HACCP program
- Develop and be able to implement an effective HACCP program
- Be able to identify validation procedures to determine the ongoing effectiveness of the program

Agenda -

1. Learning Module 1 - Introduction to Egg Processing
 - a. Egg Processing and Further Processing Lecture
 - b. Writing Assignment**
 - i. Create a flow diagram of your processing facility. This will be used as a part of your HACCP plan.
 - c. Quiz over learning module 1
2. Learning Module 2 - Introduction to HACCP and an Overview of Hazards
 - a. Introduction to HACCP Lecture
 - b. Biological Hazards Lecture
 - c. Physical and Chemical Hazards Lecture
 - d. Writing Assignments**
 - i. Create a HACCP team and define the team member role.
 - ii. Create a product category description for your egg product. In creating your product category description you will need to list the name of the product or a description of the product, what the intended use of the product is, type of packaging, shelf-life, storage temperature, labeling instructions and if special distribution instructions are needed. There is a sample form attached to this assignment that you can use. You may use another format, however all the information needs to be included in an alternate format.
 - iii. Create an Ingredient List for your egg product. When creating your Ingredient List, you will need to list your product category again at the top of the page. Then identify the egg ingredients in your product and all the non-egg ingredients used in your product. If your product contains any restricted ingredients you will want to list those separately. Also, you will need to list the packaging materials that are used since these will come in direct contact with the food product.
 - e. Quiz over Learning Module 2
3. Learning Module 3 - Pre-requisite Programs
 - a. Good Manufacturing Practices (GMPs) Lecture
 - b. Sanitary Standard Operating Procedures (SSOPs) Lecture
 - c. Writing Assignments**
 - i. Review your current Good Manufacturing Program (GMPs) and update any necessary information in the program. If you don't currently have a GMP program please create one.

- ii. Using the checklist provided, audit your HACCP program to determine if you are missing anything that could strengthen your program.
 - iii. Review your pre-requisite program(s) to determine if there is information you could add anything to strengthen this program.
 - d. Quiz over Learning Module 7
8. Final Exam - Must complete with a score of no less than 80% correct answers.

Reminder

All course materials must be completed, including assignments, quizzes and Final Exam before HACCP certificate will be mailed.