



Course Information

FOOD 1179

HACCP: Prerequisite Programs

Duration: Online - self-paced (Start any time - participants have 26 weeks from registration date to complete course)

Prerequisites: none

FOOD 1179 is a Prerequisite for:

FOOD 1189	HACCP: Developing a HACCP Plan
FOOD 2161	HACCP: Environmental Monitoring for Pathogens
FOOD 2162	HACCP: Standard Operating Procedure Design & Management
FOOD 2163	HACCP: Internal Auditing

■ **Course Description**

If you are responsible for developing, implementing, or verifying a HACCP Plan in a food processing plant, this course will help you interpret and apply Prerequisite Programs which form the foundation of HACCP. Standard Operating Procedures (SOPs) are explored as a systematic and integrated means of preventing cross-contamination among all of the Prerequisite Programs (Premises, TPRSS, Equipment, Personnel, Sanitation & Pest Control, Recall, Operational Control). Self-quizzes and exercises allow students to build confidence in SOP writing, monitoring and corrective action documentation, and verification activities. Criteria and rationale outlined in Section 3.1 of the Canadian Food Inspection Agency Food Safety Enhancement Program (CFIA-FSEP) Manual are used as reference. The course is applicable internationally, and to both seafood and agri-food sectors. BCIT issues a statement of completion to each participant who successfully completes this workshop with a minimum final grade of 70%.

■ **Course Learning Outcomes/Competencies**

1. Provide rationale for Prerequisite Programs in the food industry.
2. Summarize the role of each Prerequisite Program in terms of cross-contamination prevention.
3. Justify the purpose of Standard Operating Procedures (SOPs) and Work Instructions in implementing Prerequisite Programs.
4. Distinguish between monitoring, corrective action, and verification.
5. Interpret and apply FSEP Prerequisite Program criteria to SOP development.
6. Create SOPs and Work Instructions for Prerequisite Programs.
7. Develop a SOP for Prerequisite Program verification.
8. Write a workplan to develop, implement, or maintain Prerequisite Programs in their workplace.

■ **Course Modules**

- Module 1: Introduction to Prerequisite Programs, SOPs, & Work Instructions
- Module 2: Transportation, Purchasing/Receiving/Shipping, & Storage Prerequisite Program
- Module 3: Equipment Prerequisite Program
- Module 4: Personnel Training Programs
- Module 5: Premises Prerequisite Program
- Module 6: Sanitation & Pest Control Prerequisite Program
- Module 7: Deviation Procedures & Corrective Actions
- Module 8: Prerequisite Program Verification & Maintenance
- Module 9: Recall Prerequisite Program
- Module 10: Operational Prerequisite Programs

■ Evaluation

Quizzes*	20%
Assignments*	45%
Discussion Forum Participation	5%
Exam*	30%

NOTE: All items indicated with * must be completed in order to be issued a final grade

■ Learning Resources

Required:

Internet access • Word processing software (Microsoft Word 2007 or higher, or equivalent) • PDF document viewer (Adobe Reader XI or equivalent) • Flash video viewer (Adobe Flash Viewer or equivalent).

Recommended:

Section 3.1 CFIA Food Safety Enhancement Program Manual – Prerequisite Programs Requirements
<http://www.inspection.gc.ca/food/fsep-haccp/program-manual/eng/1345821469459/1345821716482>

■ Information for Participants

Workshops are conducted in accordance with the BCIT Policy 5101 and Policy 5104 . To review the full policy, including information about attendance/illness, academic misconduct, and course attempts, please refer to: www.bcit.ca/files/pdf/policies/5101.pdf; www.bcit.ca/files/pdf/policies/5104.pdf.