



School of Health Sciences  
 Program: Food Technology

**FOOD 1189  
 HACCP: Developing a HACCP Plan**

Start Date:		End Date:			
<b>Total Hours:</b>	24	<b>Total Weeks:</b>	1	<b>Term/Level:</b>	<b>Course Credits:</b> 2.0
<b>Hours/Week:</b>		<b>Lecture:</b>		<b>Shop:</b>	<b>Seminar:</b>
		<b>Lab:</b>			<b>Other:</b> 24

**Prerequisites**

Course No.	Course Name
FOOD 1179	HACCP: Prerequisite Programs

■ **Course Description**

Based on the seven HACCP Principles, you are taken step-by-step through the development of a HACCP Plan by engaging in a group case study. We examine the four preliminary steps of HACCP, including developing a product description and process flow diagram, followed by an in-depth Hazard Analysis for a select food product. Critical Control Point (CCP) is determined by using a combined FSEP-FAO CCP Decision Tree. Critical Limits, Monitoring, Corrective Actions, and Verification are explored while completing FSEP Form 10 and developing Standard Operating Procedures. Strategies for implementing and maintaining HACCP Programs are also addressed. Course content is applicable internationally, to both seafood and agri-food sectors. BCIT issues a statement of completion to those who achieve a pass grade of 70%.  
<http://www.bcit.ca/study/programs/6340acert>

■ **Evaluation**

Exam I	50%
Exam II	50%
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Total	100%

Pass grade is 70%

■ **Course Learning Outcomes/Competencies**

Upon successful completion, the student will be able to:

- Provide rationale for HACCP Programs in the food industry.
- Develop a product description and process flow diagram.
- Justify the role of the Plant Schematic in HACCP Plan development.
- Carry out an in-depth and informed Hazard Analysis.
- Effectively use a Decision Tree to determine Critical Control Points.
- Identify and interpret sources of credible information used in establishing critical limits.
- Establish monitoring, corrective action, and verification activities through the development of Standard Operating Procedures.
- Apply procedures for implementing and maintaining a HACCP Program

■ **Verification**

I verify that the content of this course outline is current.

\_\_\_\_\_ Authoring Instructor \_\_\_\_\_ Date

I verify that this course outline has been reviewed.

\_\_\_\_\_ Program Head/Chief Instructor \_\_\_\_\_ Date

I verify that this course outline complies with BCIT policy.

\_\_\_\_\_ Dean/Associate Dean \_\_\_\_\_ Date

Note: Should changes be made to the content of this course outline, students will be given reasonable notice.

■ **Instructor(s)**

Various                      Office Location:                      Office Phone:  
   Office Hrs.:                                      E-mail Address:

■ **Learning Resources (Required)**

- **Course manual** which is supplied in class at no cost.
- **CFIA Food Safety Enhancement Program Manual**  
Download for personal use:  
<http://www.inspection.gc.ca/food/fsep-haccp/program-manual/eng/1345821469459/1345821716482>  
Please read the FSEP manual prior to attending class.

■ **Information for Students**

The following statements are in accordance with the BCIT Policy 5101 and Policy 5104. To review the full policies, please refer to: [www.bcit.ca/files/pdf/policies/5101.pdf](http://www.bcit.ca/files/pdf/policies/5101.pdf); [www.bcit.ca/files/pdf/policies/5104.pdf](http://www.bcit.ca/files/pdf/policies/5104.pdf).

**Attendance/Illness:**

In case of illness or other unavoidable cause of absence, the student must communicate as soon as possible with his/her instructor or Program Head or Chief Instructor, indicating the reason for the absence. Prolonged illness of three or more consecutive days must have a BCIT medical certificate sent to the department. Excessive absence may result in failure or immediate withdrawal from the course or program.

**Academic Misconduct:**

Violations of academic integrity, including dishonesty in assignments, examinations, or other academic performances are prohibited and will be handled in accordance with the 'Consequences of Academic Misconduct' section of Policy 5104.

**Attempts:**

Students must successfully complete a course within a maximum of three attempts at the course. Students with two attempts in a single course will be allowed to repeat the course only upon special written permission from the Associate Dean. Students who have not successfully completed a course within three attempts will not be eligible to graduate from their respective program.



Day 1 - Tuesday

08:30 – 09:45	<b>What is HACCP?</b> Case Study Introduction FSEP Step 1	Lisa Weih
<i>Break</i>		
10:00 – 12:15	<b>Preparing for Hazard Analysis</b> (Steps 2-5 / Forms 1-4)	Lisa Weih
<i>Lunch</i>		
13:15 – 14:15	<b>Describing Hazards</b>	Lisa Weih
<i>Break</i>		
14:30 – 17:00	<b>Hazard Analysis Exercise</b> (Principle 1 / Step 6 / Forms 5-7)	Lisa Weih

Day 2 - Wednesday

08:30 – 09:45	<b>Exam I</b> ( <i>includes only lessons from Day 1</i> )	Lisa Weih
<i>Break</i>		
10:00 – 11:15	<b>Examining the HACCP Decision Tree</b>	Rebecca Robertson
10:15 – 12:00	<b>Determining Critical Control Points</b> (Principle 2 / Step 7 / Form 8)	Rebecca Robertson
<i>Lunch</i>		
13:00 - 14:30	<b>Determining Critical Control Points (cont'd)</b>	Lisa Weih
14:30 – 15:15	<b>Establishing Critical Limits</b> (Principle 3 / Step 8 / Form 10)	Lisa Weih
<i>Break</i>		
15:30 – 16:00	<b>Establishing Monitoring Procedures</b> (Principle 4 / Step 9 / Form 10)	Lisa Weih

Day 3 - Thursday

08:30 – 10:00	<b>Establishing Deviation Procedures</b> (Principle 5 / Step 10 / Form 10)	Lisa Weih
<i>Break</i>		
10:15 – 11:45	<b>Establishing Verification Procedures</b> (Principle 6 / Step 11 / Form 10) <b>Establishing Record-Keeping</b> (Principle 7 / Step 12 / Form 10)	Lisa Weih
11:45 – 12:15	<b>Process Controls</b> (Form 11) <b>Hazards Not Controlled by Establishment</b> (Form 9)	Lisa Weih
<i>Lunch</i>		
13:00 – 14:30	<b>HACCP Program Verification</b> (Maintenance / Reassessment / Audits)	Rebecca Robertson
<i>Break</i>		
15:00 – 16:30	<b>Exam II</b> ( <i>includes lessons from Days 2 &amp; 3</i> )	Lisa Weih