

Juice HACCP – A Two-Day Workshop
February 26th and 27th, 2015
Lake Alfred, Florida

This course, based on the standardized Juice HACCP Alliance curriculum and led by Alliance team members, will be held at the University of Florida's Citrus Research & Education Center. The target audience is technical and managerial personnel from juice processing, packing, transportation or allied companies; a familiarity with food safety principles is necessary to successfully complete the course. The fee for the course is \$360 for industry participants. A reduced fee of \$260 is available for government/academic employees that make prior arrangements.

Please register early, as course size will be limited to the first 36 registrants due to the interactive nature of the workshop.

Registration includes: course materials, including the standardized Juice HACCP Curriculum, two lunches, coffee breaks and certificate of completion. Participation for the entire 2 days is required for the certificate.

Lake Alfred is easily accessible from either the Orlando or Tampa airport, and is located at 700 Experiment Station Rd., Lake Alfred, FL, 33850. You can access a map, the updated agenda and additional information about the Center at the following URL: www.crec.ifas.ufl.edu

The registration form for the workshop, and tentative agenda follow on the next pages. Note that the format of the course will be presentations by the instructors interspersed with hands-on group exercises. The instructor team for this course is comprised of University of Florida Food Science & Human Nutrition faculty and Juice HACCP Alliance and industry trainers.

HACCP for Juice Processors Program Outline
Citrus Research & Education Center
Lake Alfred, FL
February 26 & 27, 2015

Thursday, 26 February 2015

8:00am Check-in Begins

8:30am Welcome

Chapter 1 - Introduction to Food Safety and the HACCP System

Chapter 2 - Hazards

Chapter 3 - Prerequisites to HACCP

Chapter 4 - Commercial Processing Example

Breakout Session I

Breakout Session I Reports

Lunch

Chapter 5 - Hazard Analysis & Preventive Measures (Principle 1)

Chapter 6 - Identification of Critical Control Points (Principle 2)

Breakout Session II

Breakout Session II Reports

Chapter 7 - Establishment of Critical Limits (Principle 3)

Chapter 8 - Critical Control Point Monitoring (Principle 4)

5:30pm Adjourn

Friday, 27 February 2015

8:00am Coffee

8:15am Review

Chapter 9 - Corrective Actions (Principle 5)

Breakout Session III

Breakout Session III Reports

Chapter 10 - Verification (Principle 6)

Chapter 11 - Record Keeping Procedures (Principle 7)

Breakout Session IV (the Overall HACCP Plan)

Lunch

Breakout Session IV Reports

Chapter 12 - The Regulation

Chapter 13 - Sources of Info

Q&A and Certificate Distribution

4:00pm Adjourn

Registration Form

This form may be used for more than one person at the same organization. Substitutions are acceptable. Course enrollees should be familiar with the basic principles of HACCP and food safety. Checks or credit card payments accepted (see instructions below).

Juice HACCP Workshop, Lake Alfred, CREC, February 26 & 27, 2015

Name _____

Company _____

Address _____

City _____ State _____ Zip _____

Email _____

Phone _____ Fax _____

Check Payments: (Important: Make checks payable to “University of Florida - FSHN”)

Amount Enclosed _____ Check # _____

Credit Card Payments:

Please visit Eventbrite for all credit card transactions, using the link below.

<https://www.eventbrite.com/e/juice-haccp-a-two-day-workshop-tickets-15218955305>

Course registration is \$360 (\$260 for gov't/academic employees). **Registration by February 20, 2015 is requested.**

Mail registration to: Renée Goodrich Schneider, Professor, University of Florida, Food Science & Human Nutrition Department, PO Box 110370, Gainesville, FL, 32611-0370. goodrich@ufl.edu; phone: 352.392.1991 ext 208; fax: 352.392.9467. Registration will be confirmed by our office upon receipt of registration materials and payment. If paying by credit card, please send/email/fax in a copy of the above information for name tag and certificate preparation.