

**FSPCA PC Qualified Individual Course for Human Food 2019**  
**September 23-25th, 2019**

Robert Mondavi Institute's Brewery, Winery & Food Pilot Facility

Classroom 1106 & Laboratory 1104

**Day 1 (8:00 AM – 5:00 PM)**

8:00-8:30 AM	Registration & Coffee	
8:30-9:00 AM	Welcome, Overview, and Agenda	
9:00-10:00 AM	Chapter 1	Introduction to Course and Preventive Controls
	Chapter 2	Food Safety Plan Overview
10:00-10:15 AM	Break	
10:15-12:15 PM	Chapter 3	Good Manufacturing Practices & Other Prerequisite Programs
	Chapter 4	Biological Food Safety Hazards
12:15-1:15 PM	Lunch	
1:15-2:15 PM	Chapter 5	Chemical, Physical, and Economically Motivated Food Safety Hazards
2:15-2:30	Break	
2:30-5:00 PM	Chapter 6	Preliminary Steps in Developing a Food Safety Plan
	Chapter 7	Resources for Preparing Food Safety Plans
	Chapter 8	Hazard Analysis and Preventive Controls Determination

**Day 2 (8:00 AM – 5:00 PM)**

8:00-8:30 AM	Coffee, Review and Questions	
8:30-10:00 AM	Chapter 8	Hazard Analysis and Preventive Controls Determination
10:00-10:15 AM	Break	
10:15-12:15 PM	Chapter 9	Process Preventive Controls
12:15-1:15 PM	Lunch	
1:15-2:15 PM	Chapter 10	Food Allergen Preventive Controls
2:15-3:15 PM	Break	
3:15-5:00 PM	Chapter 11	Sanitation Preventive Controls
	Chapter 12	Supply-chain Preventive Controls

**Day 3 (8:00 AM – 12:30 PM)**

8:00-8:30 AM	Coffee, Review and Questions	
8:30-10:00 AM	Chapter 13	Verification and Validation Procedures
	Chapter 14	Record-keeping Procedures
10:00-10:15 AM	Break	
10:15-12:00 PM	Chapter 15	Recall Plan
	Chapter 16	Regulation Overview: cGMP, Hazard Analysis, and Risk-Based Preventive Controls for Human Food
12:00-12:30 PM	Wrap Up	