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