

Course Agenda FSPCA Preventive Control Qualified Individual (PCQI) for Human Food

Day One	
	Welcome, Overview and Agenda
Chapter 1	Introduction to Course and Preventive Controls
Chapter 2	Food Safety Plan Overview
Break	
Chapter 3	Good Manufacturing Practices and Other Prerequisite Programs
Chapter 4	Biological Food Safety Hazards
Lunch	
Chapter 5	Chemical, Physical & Economically Motivated Food Safety Hazards
Break	
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

Course Agenda FSPCA Preventive Control Qualified Individual (PCQI) for Human Food

Day Two

Review and Questions

Chapter 8 Hazard Analysis and Preventive Controls Determination - cont

Break

Chapter 9 Process Preventive Controls

Lunch

Chapter 10 Food Allergen Preventive Controls

Break

Chapter 11 Sanitation Preventive Controls

Chapter 12 Supply-chain Preventive Controls

Course Agenda FSPCA Preventive Control Qualified Individual (PCQI) for Human Food

Day Three

Review and Questions

Chapter 13 Verification and Validation Procedures

Chapter 14 Record-keeping Procedures

Break

Chapter 15 Recall Plan

Chapter 16 Regulation Overview – *cGMP, Hazard Analysis, and Risk-Based Preventive Controls for Human Food*

Lunch

Examination

End of course