Please note: The following agenda is tentative and subject to change. However, no major revisions are anticipated at this time.



BASIC SEAFOOD HACCP TRAIN-THE-TRAINER COURSE April 15-17, 2026 – Biloxi, MS



COURSE NUMBER: 11747

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8:00AM – 5:00PM DAILY	ТОРІС	
DAY 1	8:00AM - Welcome, Introductions, and Overview of Alliance and Training Materials – Doris Hicks	
	8:30AM - Pre-training Knowledge Assessment	
	9:00AM - Teaching Adult Learners – Doris Hicks	
	10:00AM - Chapter 1 – Introduction to Alliance Course and HACCP – Christina DeWitt	
	10:15AM - Break	
	10:30AM - Chapter 12 - Seafood HACCP Regulation & FSMA Update – Seafood Regulator Representative	
	11:30AM - Chapter 2 – Pre-requisite Programs and Sanitation Control Procedures – Christina DeWitt	
	Noon - Lunch on your own.	
	1:30PM - Chapter 3 – Seafood Safety Hazards Continued – Jason Bolton	
	2:00PM - Chapter 4 – Preliminary Steps in Developing a HACCP Plan – Doris Hicks	
	2:30PM - Chapter 5 – Hazard Analysis – Christina DeWitt	
	3:30PM - Break	
	3:45PM - Chapter 6 – Determine Critical Control Points – Doris Hicks	
	4:15PM - Conduct Practical Exercise and Planning for Day 2 - Christina DeWitt	
	5:00PM - Adjourn Day 1	
DAY 2	8:00AM - Open Group Discussions – Questions, Adjustments,	and Challenges in Training
	8:15AM - Practical Exercise for Conducting Hazard Analysis (work groups complete a Hazard Analysis using SHA Approved Training Models) – All Instructors Informal break included in session.	
	11:00AM - Work Group Report Out and Discussions – 15 minutes per Group – All Instructors	
	Noon - Lunch on your own.	
	1:30PM - Chapter 7 – Establish Critical Limits – Doris Hicks	
	2:00PM - Chapter 8 – Critical Control Point Monitoring – Seafood Regulatory Representative	

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2:30PM - Chapter 9 – CORRECTIVE ACTIONS – Christina DeWitt	
3:00PM - Chapter 10 – Establishing Verification Procedures – Jason Bolton	
3:30PM - Break	
3:45PM - Chapter 11 – Record-keeping Procedures – Christina DeWitt	
4:15PM - Open Group Discussions and Planning for Day 3 – Doris Hicks	
5:00PM - Adjourn Day 2	
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8:00AM - Practical Exercise for Developing HACCP Plans (work groups complete a HACCP Plan using SHA Approved Training Models) – All Instructors Informal break included in session.	
10:30AM - Work Group Report Out and Discussions – 15 minutes per Group – All Instructors	
Noon - Lunch on your own.	
1:30PM - Review Standard Training Protocol for Approved Courses – Jason Bolton	
2:15PM - Teaching Segment Two Courses: Virtual and In-person – Jason Bolton	
3:00PM - Online Course Registration: Step-by-Step Demo and Requirements – Christina DeWitt	
3:30PM - Break	
3:45PM - Overview of Resource Materials – Doris Hicks	
4:15PM - Using SHA Approved Training Models: Guidelines and Best Practices – Doris Hicks	
4:30PM - Post-training Knowledge Assessment and Course Evaluation – All Instructors	

- **Doris Hicks**, University of Delaware (Retired), dhicks@udel.edu
- Christina DeWitt, Oregon State University, Christina.DeWitt@oregonstate.edu
- Jason Bolton, University of Maine, jason.bolton@maine.edu
- Seafood Regulatory Representative (TBD)