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 14-16, 2027 – Orlando, FL
COURSE NUMBER:12179

8:00AM – 5:00PM DAILY	TOPIC
DAY 1	**8:00AM -** Welcome, Introductions, and Overview of Alliance and Training Materials
	8:30AM - Pre-training Knowledge Assessment
	9:00AM - Teaching Adult Learners
	10:00AM - Chapter 1 – Introduction to Alliance Course and HACCP
	10:15AM Break
	10:30AM - Chapter 12 - Seafood HACCP Regulation & FSMA Update
	11:30AM – Lunch in Publix Cafeteria (menu available a week ahead)
	12:30PM Chapter 2 – Pre-requisite Programs and Sanitation Control Procedures
	1:00PM - Chapter 3 – Seafood Safety Hazards
	1:30PM - Chapter 4 – Preliminary Steps in Developing a HACCP Plan
	2:00PM - Chapter 5 – Hazard Analysis
	3:15PM - Break
	3:30PM - Chapter 6 – Determine Critical Control Points
	4:15PM - Conduct Practical Exercise and Planning for Day 2
	5:00PM - Adjourn Day 1
DAY 2	**8:00AM -** Open Group Discussions – Questions, Adjustments, and Challenges in Training

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	8:15AM - Practical Exercise for Conducting Hazard Analysis (work groups complete a Hazard Analysis using SHA Approved Training Models) ***Informal break included in session.***
	11:00AM - Work Group Report Out and Discussions – 15 minutes per Group
	11:30AM Lunch in Publix Cafeteria
	12:30PM Continue Work Group Reports
	1:00PM - Chapter 7 – Establish Critical Limits
	1:30PM - Chapter 8 – Critical Control Point Monitoring
	2:00PM - Chapter 9 – Corrective Actions
	2:30PM - Chapter 10 – Establishing Verification Procedures
	3:00PM - Break
	3:15PM - Chapter 11 – Record-keeping Procedures
	4:00PM - Open Group Discussions and Planning for Day 3
	5:00PM - Adjourn Day 2
	8:00 am Teach Back Session Introduction
Day 3	**08:15AM –** Teach Back Session 1 – 5 minutes per presentation, 20 minutes questions
	09:45 – Break
	10:00 – Teach Back Session 2 – 5 minutes per presentation, 20 minutes questions
	11:30PM - Lunch in Publix Cafeteria
	12:30 PM Teach Back Session 3 - 5 minutes per presentation, 20 minutes for questions
	1:30PM - Review Standard Training Protocol for Approved Courses
	2:15PM - Teaching Segment Two Courses: Virtual and In-person
	3:00PM - Online Course Registration: Step-by-Step Demo and Requirements
	3:30PM - Break
	3:45PM - Overview of Resource Materials
	4:15PM - Using SHA Approved Training Models: Guidelines and Best Practices
	4:30PM - Evaluation
	5:00PM - Adjourn TTT Course – Thank you!

Train-the-Trainer Instructor Team:

- 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
- Michael Ciaramella, Cornell, mc2544@cornell.edu; SHA Director, shadirector@afdo.org
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