

Train-the-Trainer Course Agenda
June 20 – 23, 2022
Kochi, India

DAY 1

Time	Topic	Instructor
9:00 am	Registration	ALL
9:30 am	Welcome	MPEDA
10:00 am	Orientation To SHA and Training Materials and Pre-Assessment	ALL
10:30 am	Break	
11:00 am	Adult Learning	Doris Hicks
12:00 pm	Introduction to Alliance Course – Chapter 1	Christina DeWitt
12:30 pm	Seafood HACCP Regulation – Chapter 12	Stanley Serfling
1:30 pm	Lunch	
2:30 pm	Pre-Requisite Programs and Sanitary Control Procedures - Chapter 2	Doris Hicks
3:00 pm	Seafood Safety Hazards – Chapter 3	Christina DeWitt
3:45 pm	Break	
4:00 pm	Preliminary Steps in Developing a HACCP Plan – Chapter 4	Alexandra Oliveira
5:00 pm	Adjourn Day 1	

Train-the-Trainer Course Agenda June 20 – 23, 2022 Kochi, India		
DAY 2		
Time	Topic	Instructor
9:00 am	Hazard Analysis – Chapter 5	Christina DeWitt
10:30 am	Break	
11:00 am	Determining Critical Control Points – Chapter 6	Alexandra Oliveira
11:30 am	Conducting Practical Exercises	Doris Hicks
12:00 pm	Practical One – Exercise for Conducting Hazard Analysis Workgroups complete Hazard Analysis using SHA Training Models	All, Instructors
1:30 pm	Lunch	
2:30 pm	Continuing Practical Exercises – Hazard Analysis	All, Instructors
3:45 pm	Break	
4:00 pm	Group Reports	All
5:00 pm	Adjourn Day 2	

Train-the-Trainer Course Agenda June 20 – 23, 2022 Kochi, India		
DAY 3		
9:00 am	Establish Critical Limits – Chapter 7	Alexandra Oliveira
9:30 am	Critical Control Point Monitoring – Chapter 8	Christina DeWitt
10:00 am	Corrective Actions – Chapter 9	Doris Hicks
10:30 am	Break	
11:00 am	Establish Verification Procedures – Chapter 10	Alexandra Oliveira
11:30 am	Record Keeping Procedures – Chapter 11	Christina DeWitt
12:00 pm	New Aquaculture Critical Limit Options in Guide	Brett Koonse
12:45 pm	GROUP WORK SESSION – Develop a HACCP Plan	All
1:30 pm	Lunch	
2:30 pm	Group Reports of HACCP Plan Results and Discussion	All
3:45 pm	Break	
4:00 pm	Standard Training Protocol for Approved Courses	Doris Hicks
4:30 pm	Teaching Segment 2 Courses In-person and Virtual	Christina DeWitt
5:00 pm	ADJOURN Day 3	

	SHA's Sanitation Control Procedures Course (SCP Plans, Monitoring & Records for Processing Fish & Fishery Products June 20 – 23, 2022 Kochi, India	
	Day 4	
9:00 am	Teaching the SCP Course (It is not a Sanitation Course) New Sanitation Course coming	Doris Hicks
9:30 am	Sanitation Practices	Alexandra Oliveira/Christina DeWitt
10:30 am	Break	
11:00 am	Sanitation Practices (Cont'd)	
12:00 pm	Chapter 1 – Safety of Water	Doris Hicks
12:15 pm	Chapter 2 – Condition and Cleanliness of Food Contact Surfaces	Doris Hicks
12:30 pm	Chapter 3 – Prevention of Cross Contamination	Christina DeWitt
12:45 pm	Chapter 4 – Maintenance of Hand Washing, Hand Sanitizing & Toilet Facilities	Christina De Witt
1:00 pm	Chapter 5 – Protection of Food From Adulterants	Alexandra Oliveira
1:15 pm	Chapter 6 – Proper Labeling, Storage, and Use of Toxic Compounds	Alexandra Oliveira
1:30 pm	Lunch	
2:30 pm	Chapter 7 – Control of Employee Health Conditions	Doris Hicks
2:45 pm	Chapter 8 – Exclusion of Pests	Doris Hicks
3:00 pm	Post-Assessment	
3:30	Adjourn - END OF DAY 4	Thank you