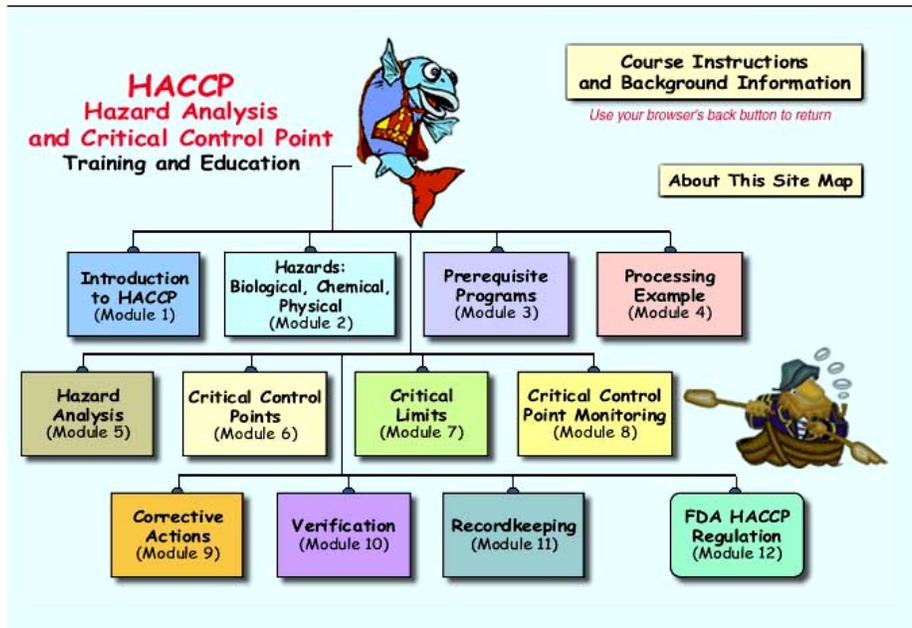


# New Seafood HACCP Alliance Internet Training Course



## Seafood HACCP Training on the Internet

The National Seafood HACCP Alliance has developed a new Seafood HACCP training course that is now available on the Internet. This new Internet-based distance education program is designed to be equivalent to the first two days of the “live” three-day Alliance training courses conducted across the U.S. over the past 5 years. This new alternative training program was developed by the Alliance in collaboration with the FDA, the Association of Food and Drug Officials, New York Sea Grant, and the Cornell University Food Industry Management Distance Education Program.

## How the Course Works

Seafood HACCP training is now available on demand. You can register for the Internet course at any time and complete the course materials at your own pace wherever you have a computer with an Internet connection. There are 12 training Modules in the course that cover all of the information on HACCP principles, their application to seafood products, and the FDA regulation presented in the first two days of the regular Alliance training course. After registering, each student will be tracked by their unique Username and Password. Students who complete all 12 Modules will receive an Email letter from Cornell acknowledging that they have completed “Segment One” of the Alliance training course.

Those who want to receive a “Certificate of Course Completion” from the Association of Food and Drug Officials to meet the training requirement of the FDA Seafood HACCP regulation will then need to attend a 1-day live “Segment Two” training session conducted by a trained instructor. Your Email letter from Cornell showing that you’ve completed the Internet course will be your “ticket” to an AFDO registered “Segment Two” training session.

Firms that already have “HACCP trained” individual(s) can use the Internet course to train additional employees. Your employees can complete the Internet course at work or at home, and you won’t have to send them to a three-day course if AFDO certification is not needed. Experience has shown that HACCP implementation can be more effective when a number of key people in the operation have a good understanding of the system and its requirements.

# How to Use The Seafood HACCP Internet Course



- Step 1** – Go to <http://seafoodhaccp.cornell.edu> on the Internet at any time to find out about registration, how the course works, and what you will need to complete the Internet course
- Step 2** – Complete and submit the Registration form and your payment for the course via the Internet or by Fax or Mail (Registration Fee is \$50.00)
- Step 3** - When your registration and payment have been processed, you will receive an Email message giving you the Internet address of the active course site and your own unique Username & Password which will allow you to enter this site
- Step 4** – Work through all 12 Course Modules at the active course site and submit the “Check Your Knowledge” answers for each Module via the Internet. Each registered student will be tracked by their unique Username and Password which will expire 6 months from the date that their registration is confirmed
- Step 5** – When all Modules are completed an Email letter from Cornell will be sent to acknowledge that the person who registered for the course has completed the Seafood HACCP Alliance Segment One Internet training course
- Step 6** – Register for a Second Segment one day “live” training session if you need an AFDO Certificate of Course Completion to meet the training requirement in the FDA Seafood HACCP regulation or if you have questions or need additional experience developing a HACCP Plan. A list of registered courses by state can be found at <http://seafood.ucdavis.edu/haccp/reg-cal.htm>