**Blended Learning Option**

The Current Good Manufacturing Practice, Hazard Analysis, and Risk-based Preventive Controls for Human Food regulation (referred to as the Preventive Controls for Human Food regulation) is intended to ensure safe manufacturing/processing, packing and holding of food products for human consumption in the United States.  Food imported into the United States must meet the same laws and regulations as food produced in the United States.

The Preventive Controls for Human Food regulation is intended to ensure safe manufacturing, processing, packing and holding of food products for human consumption in the United States. The regulation requires that certain activities must be completed by a “preventive controls qualified individual”.  These activities include:

* preparation of the Food Safety Plan,
* validation of the preventive controls,
* records review,
* reanalysis of the Food Safety Plan, and
* other activities as appropriate to the food.

This course, developed by FSPCA, is the “standardized curriculum” recognized by FDA. Successfully completing this course is one way to meet the requirements for a “preventive controls qualified individual.”



**Blended Course Structure**

The FSPCA Preventive Controls for Human Food Blended Course has two parts:

* **Part 1:** Online
* **Part 2:** Instructor Led

To successfully complete the course, you must have completed both Part 1 and Part 2.  A Certificate of Attendance will be provided after you have successfully completed both parts.

**Part 1: Online**

You can register for Part 1: Online course by [clicking here](https://ifpti.absorbtraining.com/#/purchase/category/8e8ff29e-8f99-4015-b516-d3a8eec38f26). Once enrolled, you can begin the course immediately. You will also receive an automated enrollment confirmation email. You have 6 months to complete the online course, so plan accordingly!

**Completion** – Upon completion of Part 1: Online, you will receive an enrollment ticket and a completion email. Present either the enrollment ticket or completion email to your Part 2 lead instructor. You will not be able to attend Part 2: Instructor-Led without providing evidence of Part 1: Online completion

Before you enroll for Part 1: Online course, please read the [background information](https://www.ifsh.iit.edu/sites/ifsh/files/departments/fspca/pdfs/FSPCA-Preventive-Controls-for-Human-Food-Blended-Course-Information-01-12-2017.pdf) to help you understand how the course is structured and what options will work best for you.

**Cost:** $198.00 US

[Register for Part 1](https://ifpti.absorbtraining.com/#/purchase/category/8e8ff29e-8f99-4015-b516-d3a8eec38f26)

**Part 2 – Instructor-Led**

The Part 2: Instructor-Led course is a review of the material from the Part 1: Online course, address questions that you may have related to the material in that course, and complete exercises applying the knowledge that you gained through the course materials.

To receive the Certificate of training from the FSPCA, you must complete Part 1 Online before the Part 2 class.

Part 2 – Instructor-Led of this course is delivered by Jim Marasco who is a Lead Instructor for the FSPCA Preventive Controls for Human Food Course.

This virtual training aims to provide you with enhanced learning by keeping class sizes to a maximum of ten (10) participants. This allows for greater interaction between your facilitator and fellow participants.  Customized course date [available on request.](http://marascofsc.com/#contact)

**Cost:** $350.00 US

**Upon completion of Part 1: Online**, you must complete Part 1: Online before you may take this Part 2 course. When you complete **Part 1: Online**, you will receive an enrollment ticket and a completion email.

Present either the enrollment ticket or the completion email to your **Part 2** lead instructor; you will not be able to attend **Part 2: Instructor-Led** without providing evidence of **Part 1: Online** completion.

**Agenda:**

**8:00** Registration & Coffee - **Meet the attendees and faculty**

**8:15** Welcome **&** Introduction-to Preventive Controls – Chap. 1

**8:30** Chapter 1 - Exercise

**9:00** Chapter 2 Food Safety Plan Overview

**9:15** Chapter 3 GMP’s and Q and A

**9:30** Chapter 4 and 5 Review and Exercise

**10:00 BREAK**

**10:30** Preliminary Steps and Resources Q and A

**10:45** Chapter 8 Hazard Analysis and Preventive Control Review, Exercise, and Q

and A

**12:15 LUNCH – On your own**

**12:45** Chapter 9 Process Preventive Control Review

**1:00** Chapter 10 Allergen Preventive Control Summary and Exercise

**1:45** Chapter 11 Sanitation Preventive Control Summary and Exercise

**2:20** Chapter 12 Supply Chain Preventive Control and Q and A

**3:00 BREAK**

**3:30** Chapter 13 Verification and Validation

**4:00** Chapter 14 Recordkeeping

**4:20** Chapter 15 Recall Programs and Q and A

**4:45** Chapter 16 Regulation Q and A

**5:00 COURSE CONCLUSION**

**FACULTY**

**Jim Marasco, FSPCA Lead Instructor**