TIME ALLOCATION GUIDELINE FOR THE DELIVERY OF THE HACCP TECHNICAL TRAINING PROGRAM

NOTE: The goal is to provide 420 minutes of training per day, excluding breaks and lunch.

Description	Video	Facilitation/Discussion Workshop/Q&A=s/Other	Total
	----------T I M E (Minutes)----------		
Session 1/Day 1			
Icebreaker/Administrative Details	-	45	45
Opening Statement	-	15	15
Welcome/Module 1	23	7	30
Module 2	19	11	30
Module 3	55	65	120
Module 4a	54	68	120
Module 4b	8	22	30
Review of today=s activties	-	30	30
Total			420
Session 1/Day 2			
Module 11 (Includes starting and ending comments)	136 1/	284	420
1/ Butcher/94; Conflict/23; & Listening/19.			
Session 1/Day 3			
Get Started	-	5	5
Module 5	21	69	90
Module 6 (Includes the review of 5400.5)	28	272	300
Review of today=s activities	-	15	15
Total			410

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	----------T I M E (Minutes)----------		
		Facilitation/Discussion	
Description	**Video**	**Workshop/Q&A-s/Other**	**Total**
<u>Session 1/Day 4</u>			
Get Started	**-**	**5**	**5**
Module 7	**13**	**187**	**200**
Module 8	**8**	**172**	**180**
Review of today-s/week-s activities	**-**	**30**	**30**
Total			**425**
<u>Session 2/Day 1</u>			
Administrative Details	**-**	**45**	**45**
Opening Statement	**-**	**15**	**15**
General Review of Session 1	**-**	**45**	**45**
Review FSIS Directive 5000.1		**90**	**90**
Module 9a: *Salmonella*	**35**	**55**	**90**
Review of today-s activities	**-**	**30**	**30**
Total			**415**
<u>Session 2/Day 2</u>			
Get Started	**-**	**5**	**5**
Module 9b: HACCP	**35**	**375**	**410**
Ending comments	**-**	**5**	**5**
Total			**420**

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NOTE: The goal is to provide 420 minutes of training per day, excluding breaks and lunch.

	----------T I M E (Minutes)----------		
		Facilitation/Discussion	
Description	**Video**	**Workshop/Q&A=s/Other**	**Total**
<u>Session 2/Day 3</u>			
Get Started	**-**	**5**	**5**
Module 9b: HACCP (Continue)	**-**	**400**	**400**
Review of today=s activities	**-**	**15**	**15**
Total			**420**

<u>Session 2/Day 4</u>			
Get Started	**-**	**5**	**5**
Module 9c: SSOP	**12**	**108**	**120**
Module 9d: Consumer Protection	**2**	**148**	**150**
Module 10	**12**	**38**	**50**
The ALittle@ Book/Handout	**-**	**15**	**15**
Evaluation/Closing Remarks	**-**	**30**	**30**
Total			**370**