Rabbit HACCP Course for Small Producers
April 11 and 12, 2011

Animal and Poultry Teaching Unit
3741 Inwood Road
Raleigh, NC 27603

Offered by
NC State University Poultry Science
NCDA&CS Food & Drug Protection Division
NCDA&CS Marketing Division

COURSE TOPICS

Rabbit Processing
Principles of Hazard Analysis and Critical Control Point (HACCP)
Good Manufacturing Practices and Sanitation
Small Business Management

For further information contact:
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Registration Information

Fee per Person: $50.00 registration
Make checks payable to: NC Ag Promotions
Mail to: NCDA&CS
Due by April 6, 2011
1020 Mail Service Center
Parking in Gravel Lot
Raleigh, NC 27699-1020
Attn: Ron Fish

Name ____________________________ Telephone ____________________________
Company ____________________________ Email ____________________________
Address ____________________________
City ____________________________ State __________ Zip code __________

*** Registration can not be refunded after April 8, 2011 ***
Agenda for Rabbit HACCP Course

*Registration Due by April 6, 2011*

April 11, 2011 (Day 1)

8:30  Registration

  - Introduction
  - Rabbit Processing
  - Basic Microbiology

  Lunch

  Marketing Speaker

  Good Manufacturing Practices

  Sanitation Standard Operating Procedures

5:00  End Day 1

April 12, 2011 (Day 2)

8:30  Veterinary Speaker

  - HACCP Principle 1 with Practical Exercise
  - HACCP Principles 2-4 with Practical Exercise
  - HACCP Principle 5 with Practical Exercise

  Lunch

  HACCP Principle 6-7 with Practical Exercise

  Summary

  Records/Recall

  Transition/Labeling

4:00  Course Evaluation and End