

Rabbit HACCP Course for Small Producers

August 9-10, 2011

Burke County Agricultural Building
130 Ammons Drive, Suite 2
Morganton, NC 28655



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

NC STATE UNIVERSITY

COURSE TOPICS

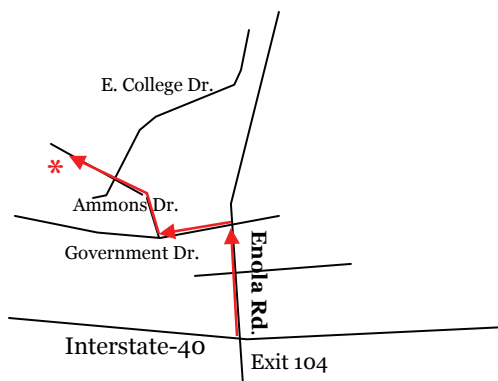
Rabbit Processing
Principles of Hazard Analysis and Critical Control Point (HACCP)
Good Manufacturing Practices and Sanitation
Small Business Management

For further information contact:

Janna Spruill - janna.spruill@ncagr.gov; (919) 733-7366 or Doug Smith - doug_smith@ncsu.edu; (919) 513-7157

Directions:

Take Exit 104 off of I-40. Turn onto Enola Road and turn left onto Government Drive. Turn right onto Ammons Drive. The Agricultural Building will be on the left at the top of the hill.



Registration Information

----- Detach and send with check -----

Fee per Person:

\$60.00 registration

Due by August 2, 2011

*Fee covers lunch, snacks & coffee
breaks, printed materials*

Make checks payable to:

NC Ag Promotions

Mail to:

NCDA&CS Division of Marketing
1020 Mail Service Center
Raleigh, NC 27699-1020
Attn: Annette Dunlap

Name _____

Telephone _____

Company _____

Email _____

Address _____

City _____ State _____

Zip code _____

*** Registration can not be refunded after August 8, 2011 ***

Agenda for Rabbit HACCP Course

Registration Due by August 2, 2011

August 9, 2011 (Day 1)

- 8:30 Registration
- Introduction
- Rabbit Processing
- Marketing Speaker
- Lunch
- Basic Microbiology
- Good Manufacturing Practices
- Sanitation Standard Operating Procedures
- 5:00 End Day 1

August 10, 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



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