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May 2001

Alliance News Lines

Information

HACCP Course Accreditation Process Explained

One of the initial goals of the International HACCP Alliance was to standardize HACCP training for the food industry. This effort started with the basic requirements of an introductory HACCP training program, and has expanded to include advanced HACCP and HIMPs training. All training programs that are submitted for accreditation go through a three-person review panel to determine if the programs meet the core outlines of the specific training programs. Each accredited training program must have at least one approved lead instructor whose credentials have been reviewed and approved by the Accreditation Review panel. After accreditation approval of the training program, the participants of the courses are eligible to be placed in the Alliance registry and receive a gold foil seal on their certificate of completion issued by the training entity. This has become a widely accepted process and the seal is well recognized throughout the food industry.

To date, 53 introductory HACCP programs have been accredited and four are currently in review. In addition, one Advanced HACCP course has been accredited and three are in review; and two HIMPs training programs have been approved. The accreditation packet can be downloaded from the training section of the Alliance's web site at <http://haccpalliance.org> or you can contact the Alliance staff at 979-862-3643 for more information.

HACCP Train-the-Trainer Course a Success

Twenty-two people participated in the HACCP Train-the-Trainer Course held May 8 -10 in Washington, DC. Lisa Weddig and Nina Parkinson of Food Processors Institute taught the course. In addition, Cheryl Polson of Kansas State University explained adult learning styles and teaching techniques to participants and Dennis Johnson from the law firm of Olsson, Frank and Weeda discussed regulatory issues. Thanks to the leaders of the Food Processors Institute and the National Food Processors Association for hosting the HACCP Train-the-Trainer course at their headquarters.

Look for a Member Spotlight Section beginning with the June issue of *Alliance News Lines*!

A new section will be added to the Alliance News Lines aimed at highlighting Alliance members. This section will allow the Alliance to showcase the HACCP/food safety activities of the individual members.

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Member Web Addresses Requested

The International HACCP Alliance's web page continues to receive many visitors on a daily basis. Within the boardroom section of the web site, there is a membership list that provides a link to all HACCP Alliance members' pages. Due to the number of changes in web addresses and the increase in new members, the membership section is continuously being modified and updated. Therefore, if you have recently changed your organization's web addresses or joined the Alliance, please take a moment to send us your URL. This will allow us to continue to promote each HACCP Alliance member through the Alliance web site. You can e-mail the URL for your web site to m-pfeiffer@tamu.edu or fax it to Misty Pfeiffer's attention in the Alliance office at 979-862-3075.

HACCP Training Course Dates Needed

If you have an accredited HACCP training program, please remember to send the course dates to the Alliance office so we can help promote the courses. The office continues to receive calls requesting courses, and we depend on you to let us know the schedules. Course dates can be faxed to 979-862-3075.