



Cornell SC Johnson College of Business

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School of Applied
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Cornell University
Ithaca, New York 14853

February 5, 2023

Hazard Analysis Critical Control Point (HACCP) Training Program for Meat and Poultry Processors
offered at Cornell University, Ithaca, NY
April 17 & 18, 2024

The Cornell Agricultural Marketing Research Program (CAMRP) will offer a Hazard Analysis Critical Control Point (HACCP) Training Program for Meat and Poultry Processors at the Cornell University campus in Ithaca, NY, on April 17 and 18, 2024 (8:30 AM start each day).

The course is taught by Penn State University instructors Martin Bucknavage, Senior Extension Program Specialist, and Jonathan Campbell, Associate Professor and Extension Meat Specialist. The training course covers the fundamentals of HACCP for meat and poultry processing operations. It provides participants with hands-on experience in developing a HACCP plan. The course is recommended for plant management, HACCP coordinators, quality assurance/control personnel, sanitation management, line supervisors, and line operators employed by meat and poultry processing plants. The course is certified by the International HACCP Alliance and meets USDA requirements for HACCP training.

Translation Assistance for Spanish-speaking attendees

Cornell and Penn State have collaborated to provide Spanish-to-English translation assistance for Spanish-speaking attendees. Lectures will be delivered in English, however a translator will be present and printed course materials will be available in Spanish.

Course Registration

The course registration fee is \$550 per person (\$525 if you register by March 1, 2024.) A discounted registration fee of \$400 per person is available for companies registering 3 or more employees. Limit of 24 registrants per session, register early. Registration includes coffee and bagels in the morning and lunch each day. **Register at:** <https://cvent.me/vrOQM3> by Friday, April 5, 2024.

Discount for NY Processors

A grant from the USDA Northeast Extension Risk Management Education program provides New York Meat processors and their employees a \$200 discount (limited funding, first-come, first-served until funds run out). Eligible recipients must work at a NY custom-exempt or USDA-inspected meat processor. Contact Matt LeRoux, Extension Associate, (mnl28@cornell.edu) for a discount code.

For more information about course content, contact Martin Bucknavage at mwb124@psu.edu or by phone at 814-867-1839. Questions about the NY discount or the location at Cornell University can be direct to Matt LeRoux, mnl28@cornell.edu

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