

## COURSE DESCRIPTION

Part 2: Live-Interactive Online is taught by an FSPCA Lead Instructor and must be completed to obtain the Preventive Controls Qualified Individual (PCQI) Certificate of Training. This Online course was created by IFPTI to provide an alternative way for individuals to complete the FSPCA Preventive Controls for Human Food course.

Those who have already completed the Part 1: Online course are eligible to attend the IFPTI one-day Part 2: Live-Interactive Online course.

## COURSE STRUCTURE

**Note:** You must complete Part 1 to take Part 2.

### PART 2: LIVE-INTERACTIVE ONLINE COURSE

The one-day Online course reviews the material from the Part 1: Online course, addresses questions related to the material in the course, and applies the knowledge gained through multiple course exercises, including the development of a model Food Safety Plan, as well as interacting with fellow participants.

Part 2: Live-Interactive Online course includes both a Pre-Course and Post-Course Assessment.

## COURSE ENROLLMENT

IFPTI offers Part 2 of the FSPCA Preventive Controls for Human Food Course:

**Part 2: Live-Interactive Online course for only \$350.**



As a bonus for enrolling, you may order a **free printed copy** (\$30.00 value) of the FSPCA Preventive Controls for Human Food Participant Manual.

IFPTI will provide a link to the bookstore for the course manual upon enrollment. Shipping and handling not included.



[Click here](#) to view all IFPTI course offerings.

## CANCELATION POLICY

IFPTI reserves the right to cancel the scheduled course at any time. If you cannot attend your registered course, contact LMS Administration at [LMSAdmin@ifpti.org](mailto:LMSAdmin@ifpti.org) or call (269) 488-3258. The enrollment fee is non-refundable.

## EQUIPMENT

### Part 2: Live-Interactive Online course equipment requirements:

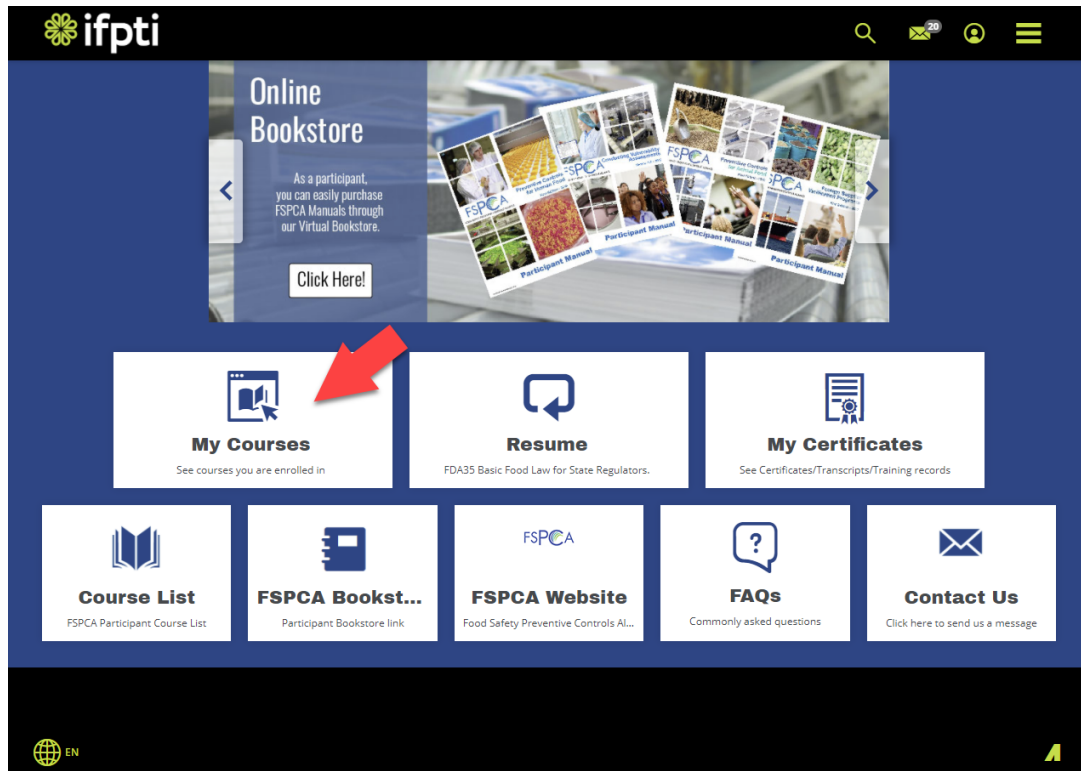
- Stable internet connection capable of streaming video and audio
  - Test your internet connection [here](#).
- Webcam
  - The FSPCA requires the use of webcams to facilitate interaction between participants, instructors, and the course materials. You are required to be in attendance with your webcam operational for the entire course.
- Microphone and headset
- Zoom add-in
  - We use the Zoom for Education conferencing platform for the Part 2: Live-Interactive Online course. Please download and install the free [Zoom add-in](#) on your computer prior to the day of the course.

Please note: Mobile devices are not supported at this time.

## GETTING STARTED

### To begin or revisit the course after purchase:

1. [Click here](#) to log into the Learning Management System (LMS).
2. Using your username and password (username is the email address used to create your account), login to the LMS.
3. Once logged in, click the “My Courses” section.



4. From within “My courses,” find FSPCA Preventive Controls for Human Food Part 2.
5. Click “Launch.”



## NAVIGATING PART 2: LIVE-INTERACTIVE ONLINE COURSE

On the day of the FSPCA Preventive Controls for Human Food; Part 2: Live-Interactive Online course, login to your course at least **30 minutes** before the course start time.

1. To launch the Zoom meeting, click the Zoom link found in the email received from the course Lead Instructor.
2. During the course, you will review the material from Part 1, participate in exercises, and interact with fellow participants. At the end of the course, you will be able to take the Post-Course Assessment.
3. After completion, you will receive an email with access to your Certificate of Training.

## COURSE COMPLETION & CERTIFICATE OF TRAINING

Upon completion of both parts of the course, participants will receive a FSPCA PCQI “Certificate of Training.” This certificate provides evidence that the individual meets the training requirements to be considered a Preventive Controls Qualified Individual for Human Food.

## PREVENTIVE CONTROLS FOR HUMAN FOOD REGULATON

The Current Good Manufacturing Practice, Hazard Analysis, and Risk-based Preventive Controls for Human Food regulation (also referred to as the Preventive Controls for Human Food regulation) is intended to ensure the safe manufacturing/processing, packing, and holding of food products for human consumption in the United States. The regulation requires that certain activities must be completed by a “Preventive Controls Qualified Individual” who has “successfully completed training in the development and application of risk-based preventive controls.” This course, developed by the Food Safety Preventive Controls Alliance (FSPCA), is the “standardized curriculum” recognized by FDA. Successfully completing this course is one way to meet the requirements for a “Preventive Controls Qualified Individual.”

Under the Preventive Controls for Human Food regulation, the responsibilities of a “Preventive Controls qualified individual” include to perform or oversee 1) preparation of the Food Safety Plan, 2) validation of the preventive controls, 3) records review, and 4) reanalysis of the Food Safety Plan.