



GMP in Food Safety course

COURSE DESCRIPTION

The program will further assist the hygiene management team at the Food Service and Industry to implement the Hygiene Management System.

The contents and the discussions will help each individual involved in GMP understand where their contribution fit into the GMP framework within an organization and how different departments function together with protecting quality, safety and efficacy of products as the responsibilities of all parties involved.

Consequently, it helps the participants understand the reason for observing GMP rules and develop a positive attitude towards GMP; relevant examples will be used to highlight the various aspects that make the processing industries so unique

COURSE OUTLINE

- Introductions, Workshop Objectives
- An Overview of proposed (GMP)
- Prerequisite Programs: Premises
- Prerequisite Programs: Transportation and Storage
- Prerequisite Programs: Equipment
- Prerequisite Programs: Personnel
- Importance of Hygiene
- Prerequisite Programs: Sanitation & Pest Control
- Prerequisite Programs: Recalls

Who Should Attend

- HACCP Coordinators
- QA/QC Personnel
- Quality Auditors
- Food Technologists
- Production Managers and Supervisors

COURSE DURATION: 3 Days

TRAINING HOURS: 15 hrs

MINIMUM NO. OF TRAINEES: 15

LANGUAGE : English

