



COURSE SUMMARY

GMP: Getting Ready for HACCP

...bridge to a better product

INTRODUCTION

Good Manufacturing Practices (GMPs) are the basic principles of operation a food processor should follow to produce a consistent, quality food product and are the basis of HACCP pre-requisite programs.

OBJECTIVES

- 🔥 To enable food industry personnel to strengthen their organization and food safety management systems by incorporating GMPs

LEARNING OUTCOMES

On completion of this course, participants will be able to:

- 🔥 Describe the 10 GMP elements
- 🔥 Understand how GMP functions as a pre-requisite program for food safety management systems.
- 🔥 Apply GMPs to evaluate food production systems, processes and practices to assess risks associated with food products

TARGET PARTICIPANTS

- 🔥 Food safety team members
- 🔥 Quality Assurance personnel
- 🔥 Productions managers/executives/supervisors Food inspectors

COURSE LEVEL

Basic to Intermediate

COURSE DURATION

2 Days

COURSE FEE

RM 848 (inclusive 6% GST)

HRDF CLAIMABLE



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COURSE CONTENT

- 🍷 Introduction to GMP
- 🍷 Element 1 – Premise and Facilities
- 🍷 Element 2 – Control of Operations
- 🍷 Element 3 – Maintenance and Sanitation
- 🍷 Element 4 – Personal Hygiene
- 🍷 Element 5 – Transportation & Distribution
- 🍷 Element 6 - Traceability
- 🍷 Element 7 – Internal Audit
- 🍷 Element 8 – Training
- 🍷 Element 9 – Management Review
- 🍷 Element 10 – Legal Requirements
- 🍷 Group Activities



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