

GMP: GETTING READY FOR HACCP

COURSE SUMMARY

OVERVIEW

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.

DURATION

Two (2) days In-person training running from 9:00 am to 5:00 pm

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 system
- Apply GMPs to evaluate food production systems, processes and practices to assess risks associated with food products

TARGET GROUP

- Food safety team members
- Quality Assurance personnel
- Production managers / executives / supervisors / food inspectors

TARGET INDUSTRY

Food, Manufacturing, Pharmaceutical etc.

PROGRAM METHODOLOGY

- Classroom Activities
- Discussion & Presentation

HRD CORP SCHEME

This course is HRD Corp claimable

PROGRAM FEE

RM 954 per pax (inclusive of 6% SST)

CERTIFICATION

Certificate of Attendance from UKM UNIPEQ (*full payment required*)

PROGRAM 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 and Distribution
- Element 6 – Traceability
- Element 7 – Internal Audit
- Element 8 – Training
- Element 9 – Management Review
- Element 10 – Legal Requirements

COURSE OUTLINE

Day 1

Time	Content
8:30 am – 9:00 am	Registration
9:00 am – 10:30 am	Introduction and Understanding of GMP
10:30 am – 11:00 am	<i>Morning Break</i>
11:00 am – 1:00 pm	1st Element – Premise & Facilities 2nd Element – Operation Control: Procedure & Practices
1:00 pm – 2:00 pm	<i>Lunch Break</i>
2:00 pm – 3:30 pm	GROUP ACTIVITY 1: - Food Process Flowchart - Group Presentation
3:30 pm – 4:30 pm	3rd Element – Maintenance & Sanitation
4:30 pm – 5:00 pm	<i>Tea Break & End of Day 1</i>

COURSE OUTLINE

Day 2

Time	Content
9:00 am – 10:30 am	4th Element – Personnel 5th Element – Transportation and Distribution
10:30 am – 11:00 am	<i>Morning Break</i>
11:00 am – 12:00 pm	6th Element – Traceability 7th Element – Internal Audit
12:00 pm – 1:00 pm	GROUP ACTIVITY 2 (Continue...): - Group Presentation
1:00 pm – 2:00 pm	<i>Lunch Break</i>
2:00 pm – 4:30 pm	8th Element – Training 9th Element – Management Review 10th Element – Legal Requirements
4:30 pm – 5:00 pm	<i>Summary, Q&A, Tea Break & End of training</i>