

## PROGRAM INFORMATION

Program/Training name	: GMP Awareness
Certificate accreditation	: Training Provider (PLH)
Duration	: 1/2- Day (4 hours)
Level of training	: Competency Training
Training mode	: Non E-Learning (Online)

### Learning Overview :

This awareness learning overview covers the fundamentals of Good Manufacturing Practice (GMP) in the context of food safety and quality management. It begins with an Introduction to GMP, emphasizing its significance in ensuring safe food production. Participants will delve into the Importance of GMP, which lay the foundation for effective hygiene control. This learning journey equips individuals with the knowledge necessary to enhance food safety practices and compliance within their respective industries.

### Learning Outcome:

At the end of the course, participants will be able to:

- Describe the concept and purpose of Good Manufacturing Practice (GMP) in food safety management.
- Describe types of hazard
- Describe Principles of HACCP

Who should attend? :

- General Managers, QA/QC Personnel, Production Managers and Executives of Hotels, Restaurants, Catering, Packaging, Hospitals, Food Handlers, Importers, Distributors, Agriculture and fishing
- Food Manufacturers and Processors

Course Outline:

- Introduction to GMP & Related Legislation
- Food Contamination
- What are hazards and their sources
- Requirements of MS1514:2022
- GMP Elements

**TENTATIVE**

<b>Time</b>	<b>Course Outline &amp; Activities</b>
0830-0900	Registration
0900-1030	<ul style="list-style-type: none"><li>• Introduction of GMP &amp; related legislation</li><li>• Food Contamination</li><li>• What are hazards and their sources</li></ul>
1030-1045	<ul style="list-style-type: none"><li>• Morning Break</li></ul>
1045-1300	<ul style="list-style-type: none"><li>• 7 Requirements of MS1514:2022</li><li>• GMP Elements</li><li>• End</li></ul>

Note:

All the tentative subjects to be changed due from time to time.