

PROGRAM INFORMATION

Program/Training name	: GMP Understanding & Implementing
Certificate accreditation	: Training Provider (PLH)
Duration	: 2- Days (14 hours)
Level of training	: Competency Training
Training mode	: Non E-Learning (Online)

Learning Overview :

This competency 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 implement food safety practices and compliance within their respective industries.

Learning Outcome:

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

- Explain the concept and purpose of Good Manufacturing Practice (GMP) in food safety management.
- List down types of hazards
- Describe the requirements of GMP
- Identify correct implementation of GMP

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
- Application of GMP Elements
- Implementation of GMP

TENTATIVE

DAY 1

Time	Course Outline & Activities
0830-0900	Registration
0900-1030	<ul style="list-style-type: none"> • Introduction of GMP & related legislation
1030-1045	<ul style="list-style-type: none"> • Morning Break
1045-1300	<ul style="list-style-type: none"> • Food Contamination • What are hazards and their sources
1300-1400	<ul style="list-style-type: none"> • Lunch Break
1400-1530	<ul style="list-style-type: none"> • Requirements of MS1514:2022 • Premises, Infrastructure Design & Facilities
1530-1545	<ul style="list-style-type: none"> • Tea Break
1545-1700	<ul style="list-style-type: none"> • Personnel Hygiene

DAY 2

Time	Course Outline & Activities
0900-1030	<ul style="list-style-type: none"> • Waste Management and Pest Control
1030-1045	<ul style="list-style-type: none"> • Morning Break
1045-1300	<ul style="list-style-type: none"> • Operation and Process Control • Receiving, Storage & Distribution • Chemical Management
1300-1400	<ul style="list-style-type: none"> • Lunch Break
1400-1530	<ul style="list-style-type: none"> • Labelling, Identification & Traceability
1530-1545	<ul style="list-style-type: none"> • Tea Break
1545-1700	<ul style="list-style-type: none"> • Product Complaints & Recalls, Training • Internal Inspection and review

Note:

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