

## Good Manufacturing Practice

**Course Description** In order for a food safety management system to be effective, it is essential that HACCP be supported by good manufacturing practices (GMP) that control the general hygiene and environmental conditions in a food operation.

The GMP described in this course are accepted requirements for prerequisites as defined in the CODEX Alimentarius General Principle of Food Hygiene.

By attending this GMP course delegates will demonstrate that you have the knowledge to identify risks due to poor implementation of GMP thus reducing the potential risk of food contamination.

**Course Benefits**

- Improved knowledge of GMP
- Enhanced ability to identify potential food safety risks from GMP
- Correct implementation of GMP
- Improved understanding and compliance of company SOPs
- Compliance with global best practice

**Learning Objectives** Upon completion of this training, delegates will be able to:

- Explain food safety risks from GMP
- Demonstrate knowledge of each GMP component and their impact on food safety
- Be able to review existing work place GMPs and amend them accordingly, if required

**Intended Audience**

- Chefs (senior level)
- Production Managers
- Maintenance Managers
- Purchasers (who have impact on purchasing the correct raw material & incoming inspection)
- Stewarding Managers (hospitality)
- QA Managers

**Course Duration** 4 hours

**Prerequisites** There are no formal prerequisites for this course.

**Further Information** The Good Manufacturing Practice course can be taken with the Basic Food Hygiene course and Basic Food Handling course (also provided by BSI) for a complete introduction to food safety requirements.