



Good Manufacturing Practices

#SQAc002

1 day (9:00 am – 4:30 pm)

Course Overview:

This course will develop your basic understanding and knowledge of Good Manufacturing Practices.

Good Manufacturing Practices (GMP's) are the foundation of your plant's management system, which ensures the food you manufacture is safe. This course discusses the benefits of implementing GMP's. Food companies sell to different customers around the world; and this course enables your company to be aware of different GMP programs and what your GMP program needs to address. The GMP programs covered are:

- Pre-Requisite Program - FSEP (Food Safety Enhancement Program) [Canadian Standard]
- Pre-Requisite Programmes (PRP's) - ISO22000:2000 (International Standards Organization)
- Codex Alimentarius [International Standard]
- AIB (American Institute of Baking) [Industry Benchmark]
- AHA (Alberta HACCP Advantage) [Alberta Standard]

Who Will Benefit:

- Anyone within a manufacturing environment who is working with GMP's or HACCP
- Ideal for those working in a food company
- Anyone needing a refresher course (management and/or employees)
- Individuals with little or no knowledge of GMP's and want to improve their understanding of the requirements & responsibilities

What is covered?

GMP course covers the following prerequisites, (The highlighted areas show the GMP portion in each program):

| Pre-Requisites FSEP | PRP's ISO22000 | Codex Alimentarius | AIB | AHA |
|--|---|---|--|---|
| A. Premises | 1. Scope 2. Normative References | I. Objectives II. Scope, Use, Definition | 1. Adequacy of Food Safety Program | A. Premises |
| B. Transportation, Receiving & Storage | 3. Terms & Definitions | III. Primary Production | 2. Pest Control | B. Transportation & Storage |
| C. Equipment | 4. Food Safety Management System 5. Management Responsibility | IV. Establishment: Design & Facilities V. Control of Operation | 3. Operational Methods and Personnel Practices | C. Equipment D. Personnel / Training |
| D. Personnel | 6. Resource Management | VI. Establishment: Maintenance & Sanitation | | E. Sanitation & Pest Control |
| E. Sanitation & Pest Control | 7. Planning & Realization of Safe Products 7.2 Prerequisite Programmes (PRP's) | VII. Establishment: Personal Hygiene VIII. Transportation | 4. Maintenance for Food Safety | F. Recall G. Allergen Control |
| F. Recall | 8. Validation, verification & improvement of FSMS | IX. Product Information & Consumer Awareness X. Training | 5. Cleaning Practices | H. Supplier Quality Assurance |



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Course Materials:

- A GMP matrix summarizing the requirements
- Each GMP program requirements / list of pre-requisites
- A listing of typical documentation and record keeping

Course Fee:

\$350.00 + 6% GST