

COURSE CONTENT OVERVIEW

Good Manufacturing Practice



This Good Manufacturing Practice (GMP) course is designed to provide employees in food manufacturing businesses with the knowledge needed to carry out their roles with food safety in mind. GMP is an important requirement for all food and drink manufacturers, and this course will assist learners with understanding the day-to-day practices they must follow in the factory. The customers to your business expect food that is of the highest quality, and following GMP is an easy way to ensure this.

Module One: Introduction to GMP

This module outlines what is meant by 'good manufacturing practice' and explains why it's important for employees to learn more about it. The module looks at how food businesses can comply with the law and what happens if they don't.

- What is GMP?
- How is GMP different to food hygiene?
- Legal requirements
- Consequences of bad practice

Module Two: Good and Bad Practices

This module provides examples of what constitutes good vs bad practice, and helps learners to understand why personal hygiene and cleaning schedules are so important.

- Examples of good and bad practice
- Good practice - food waste trays, colour coding and designated equipment
- Good housekeeping
- Good standards
- Hygiene policy
- Personal hygiene

Module Three: HACCP

This module reminds learners of what they should know in regards to HACCP and explains why it's an important component of food manufacturing premises. The module explains why HACCP is relevant for workers.

- What is HACCP?
- Why is HACCP important?
- The benefits of HACCP
- The seven principles of HACCP
- Prerequisites
- An example of HACCP
- The HACCP plan
- Critical control points
- Critical limits
- How does HACCP affect you?
- Product recalls

Module Four: Workplace Hygiene

This module explains the procedures to follow if there is a breakage in the premises that may cause physical contamination, how to maintain personal hygiene and clean effectively, and why it's important to carry out regular maintenance and pest-proof the premises.

- Breakage procedure
- Other common foreign bodies
- Personal hygiene
- Hand washing
- Reporting sickness
- Cleaning
- Cleaning documentation and equipment
- Maintenance
- Maintenance contractors
- Pest control

Aims of the training

By the end of this course learners will:

- Understand what GMP means and how it is relevant to food manufacturing businesses.
- Be aware of the good manufacturing practices that should be followed and the bad practices that should be avoided.
- Understand the importance of maintaining good personal and premises hygiene standards.
- Have an awareness of HACCP, its benefits and how it helps to ensure food safety.
- Understand the correct procedures to follow for breakages, cleaning and maintenance.