

# COURSE SUMMARY

## GMP Auditing Skills

*...bridge to a better product*

### INTRODUCTION

Good Manufacturing Practices (GMPs) are the basic principles of operation a food processor should follow to produce a consistent, quality food product and are the basis of HACCP pre-requisite programs.

### OBJECTIVES

- 🍷 To strengthen the management system of participating organizations via the use of audits
- 🍷 To increase the level of knowledge and competency for internal auditors

### LEARNING OUTCOMES

On completion of this course, participants will be able to:

- 🍷 Understand how GMP functions as a pre-requisite program for food safety management systems
- 🍷 Apply GMPs to evaluate food production systems, processes and practices to assess risks associated with food products
- 🍷 Learn key techniques and approaches that can be used for verification of GMP certification
- 🍷 Know the do's and don'ts of auditing

### TARGET PARTICIPANTS

- 🍷 Food safety team members
- 🍷 Quality Assurance personnel
- 🍷 Internal auditors (food safety)
- 🍷 Food inspectors

### COURSE LEVEL

Intermediate to Advanced

### COURSE DURATION

3 Days



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## COURSE FEE

RM 1,484 (inclusive 6% GST)

**HRDF CLAIMABLE**

## COURSE CONTENT

- 🍷 Introduction to GMP Auditing Skills
- 🍷 Requirements and Preparation for Audit
- 🍷 Guidelines and Standards for Auditing
- 🍷 Audit Planning
- 🍷 Auditing Procedure
- 🍷 Audit Report
- 🍷 Group Activity – Role play
- 🍷 Mock Audit



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