

COURSE SUMMARY

GMP Awareness

...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 prerequisite programs.

OBJECTIVES

- 🔥 To create awareness on the basic requirements of Good Manufacturing Practices for food industries

LEARNING OUTCOMES

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

- 🔥 Describe the 8 GMP elements
- 🔥 Understand how GMP functions as a pre-requisite program for food safety management systems

TARGET PARTICIPANTS

- 🔥 Anyone who may be involved in the support or implementation of GMPs within a food business
- 🔥 Any personnel new to their roles where operating GMP is required

COURSE LEVEL

Basic

COURSE DURATION

1 Day



UNIPEQ SDN BHD
(870956-D)

Blok A, UKM-MTDC Technology Centre,
43600 UKM Bangi, Selangor
Phone: +603 8921 5965
Fax: +603 8925 2115
E-mail address: unipeq@ukm.edu.my
Website: www.unipeq.com.my



COURSE FEE

RM 689 (inclusive 6% GST)

HRDF CLAIMABLE

COURSE CONTENT

- 🍷 Introduction to GMP
- 🍷 Element 1 – Premise and Facilities
- 🍷 Element 2 – Control of Operations
- 🍷 Element 3 – Maintenance and Sanitation
- 🍷 Element 4 – Personal Hygiene
- 🍷 Element 5 – Transportation & Distribution
- 🍷 Element 6 – Traceability
- 🍷 Element 7 – Internal Audit
- 🍷 Element 8 - Training



UNIPEQ SDN BHD
(870956-D)

Blok A, UKM-MTDC Technology Centre,
43600 UKM Bangi, Selangor
Phone: +603 8921 5965
Fax: +603 8925 2115
E-mail address: unipeq@ukm.edu.my
Website: www.unipeq.com.my