



Empowering & Inspiring Excellence

Company Registration No. 2014/063827/07
FoodBev SETA Accreditation No. 587/00176/1900

ONLINE Course

Effective GMP for Food and Beverage Manufacturing

Overview

Compliance with regulations and standards is an essential part in food industry. This represents challenges for those in charge of a food processing operation. This course aims to develop understanding of pre-requisites programs required to ensure effective implementation of subsequent food safety management systems such as HACCP, ISO 22000:2018 and FSSC 22000 Version 5. The training addresses the requirements relevant for the food industry from raw material procurement to delivery of finished products. The course content allows food manufacturing operative, supervisors and managers to have an understanding of the Good Manufacturing Practices (GMP) provisions and to develop competence required to implement, control and monitor an effective GMP system. This course goes further in challenging those responsible for managing food manufacturing processes to ensure development of a culture of continuous improvement in implementation and control of GMPs.

Course Objectives (Expected Outcomes)

- Appreciate legal and standard requirements for implementing GMP
- Benefits of effective GMPs
- Identify GMPs and relate to Pre-Requisites Programs (PRPs)
- Acquire the practical skills to implement a GMP
- Understand controls, monitoring and Auditing of GMPs

Course Content

- Basic concepts and principles of Food Safety
- Food Safety Hazards, nature, variety and sources
- Control of Food Safety Hazards
- Importance of food safety: Implications of failing to control food safety hazards
- Case studies: Incidences of contamination, food poisoning or disease outbreaks and the consequences
- Good manufacturing Practices (GMPs) and Introduction to Pre-requisite programmes (PRPs)
- Benefits of GMPs

- Food Safety Standards: SANS 10049, SANS 10330 and ISO/TS 22002-1
- National Legislations
- Videos on Food Safety: Dos and Don'ts

Pre-Requisite Programmes / GMPs

- Details of PRPs/GMPs: What Good and Bad Looks like
 - Construction & lay-out of buildings
 - Surrounding environment
 - Lay-out of premises and workspace
 - Internal design, layout and traffic patterns (the movement patterns of materials, products and people, and the layout of equipment)
 - Physical separation of raw from processed areas.
 - Storage of food, packaging materials, ingredients and non- food chemicals
 - Plant Maintenance
- Hygienic design of equipment for food processing
 - Equipment suitability, cleaning & maintenance
 - Temperature control & monitoring equipment
 - Equipment calibration
- Management of services/Utilities
 - Water
 - Air (including compressed air and other gases such as carbon dioxide, nitrogen and other gas systems used in manufacturing and/or filling)
 - Energy
- Waste disposal
- Management of purchased materials (raw materials, ingredients, chemicals and packaging materials)
 - Selection and management of suppliers
 - Incoming material requirements (inspection of delivery vehicles and verification of materials)
 - Temperature control
 - Stock control
- Measures for prevention of cross contamination
 - Preventing Microbiological cross-contamination
 - Allergen management
 - Controlling contamination by physical food safety hazards
- Cleaning and Sanitizing
 - Cleaning and sanitizing agents
 - Cleaning tools and equipment
 - Cleaning and sanitizing programmes
 - Monitoring sanitation effectiveness

- Pest Control
- Personnel hygiene
 - Hazards associated
 - Training
 - Employee facilities
 - PPE
 - Personal Behaviours
- Product identification and traceability
- Rework
- Product withdrawal
- Product recall
- Warehousing
- Labelling and packaging: Product information & consumer awareness
- Documenting GMPs
- Monitoring, Reviewing and Auditing of GMPs

Who should attend?

The course is designed for individuals of all levels within a food manufacturing organization involved in QA, QC and production as well as general management positions in order to better understand the issues at stake as per GMP requirements.

- Managers and supervisors of all food manufacturing businesses
- Technical managers, Quality Assurance and Quality control managers
- Food Safety officers/managers, Food Safety Team, Food Safety Auditors and factory inspectors.
- Any other person working in a food and beverage industry

Assessment

- Formative assessment through quizzes, online discussions, case studies and student activities/exercises
- Examination at the end of the course may be given.
- Portfolio of Evidence
- Full attendance of all contact sessions is essential for a certificate to be issued

Entry requirements

- A lower level food safety appreciation
- Working in food and drink and related industry
- A basic comprehension of English and be able to read and write

Duration of the course: 2 Days with 3 hours contact /lecture time per day

Progression

- Basic HACCP Awareness Level 2
- Advanced HACCP Implementation (Integrated with TACCP & VACCP Awareness): Level 4
- ISO 22000:2018 Food Safety Management System Implementation
- FSSC 22000 Version 5 Including Food Defense (TACCP) and Food Fraud (VACCP) Practical Implementation
- Managing Food Integrity: TACCP (Food Defense) and VACCP (Food Fraud) – Threat and Vulnerability Assessment Implementation for FSSC 22000 Version 5

Cost: R2 500

For Further Information on our training courses, or to register for a course, please contact us on:

Tel: Cell: +27 82 837 1753, Cell: +27 63 771 8291, +27 12 542 1192

Email: kotsa@foodbevconsult.co.za; info@foodbevconsult.co.za

www.foodbevconsult.co.za

FoodBev International Consulting (Pty) Ltd, 22 Jan Groentjie Crescent, Nina Park, Akasia,
Pretoria, 0182, South Africa.