

COURSE OUTLINE

(ONLINE) MS1514 GMP: (GOOD MANUFACTURING PRACTICE FOR FOOD) UNDERSTANDING & IMPLEMENTING TRAINING COURSE

Programme Overview

MS1514 GMP Understanding & Implementing is specific discuss and focused on the material, design of the equipment & facility in the plant. This training is according to the GMP requirements MS1514 GMP which is Clause number 4 onwards and Food Hygiene Regulations 2009. This is the base requirement for the organization to comply with HACCP system and the root for the system complied.

Course Content

- Design and facilities
- Control of operation
- Maintenance, cleaning and sanitization
- Personal hygiene
- Transportation and distribution
- Product information
- Training
- Internal inspection
- Management review
- Legal requirements

Learning Outcomes

- Able to explain the terms & its definition
- Determine the elements of GMP
- Understand the MS 1514 & Food Hygiene Regulations 2009 Compliance

Who should attend?

- Managers
- Food Safety Coordinator and Team Members
- Fresh Graduate/ QA Executive
- And those who involved in the development and implementation of company's food safety system

Duration: One Day

Training Mode: Online

COURSE TENTATIVE

Day 1

TIME	CONTENT
0845 - 0900	Registration
0900 - 0930	Section 1: Introduction
0930 - 1030	Section 2: Definitions
1030 - 1045	Tea Break
1045 - 1130	Section 3: Good Manufacturing Practices (GMP) for Food - Requirements Clause 4 - Design and facilities
1130 - 1200	Clause 5 - Control of operation
1200 - 1300	Clause 6 - Maintenance, Cleaning and Sanitisation
1300 - 1400	Lunch Break
1400 - 1500	Clause 7 - Personal hygiene Clause 8 - Transportation and distribution
1500 - 1600	Clause 9 - Product information Clause 10 - Training
1600 - 1630	Clause 11 - Internal inspection Clause 12 - Management review Clause 13 - Legal requirements
1630 - 1700	Section 4: Route to certification <i>Exercise</i>
1700	End of Programme