

Course Title: Good Manufacturing Practices

One- Day Training in GMP based on the ISO 22000 series

Course Outline

Module 1: **Introduction**

- What is food safety
- The food chain
- Food Safety Standards
- Prerequisites for Food Safety

Module 2: **Good Manufacturing Practices**

- Good Manufacturing Practices
 - What are GMPs
 - Importance of GMPs

Module 3: **ISO 22000 series**

- Standards of the series ISO 22000, ISO 22005, ISO 22002-1,....)

Module 4: **Introduction to ISO /TS 22002-1**

- Scope of the Standard
- Contents of standard

Module 5: **ISO /TS 22002-1 Requirements**

- Construction and Layout of Building
- Layout of Premises and Workspace
- Utilities
- Waste disposal and sewage disposal
- Equipment suitability, cleaning and maintenance
- Management of Purchased Material
- Measures for prevention of cross-contamination
- Cleaning and sanitizing
- Pest Control
- Personnel hygiene and employee facilities

Module 6: **ISO /TS 22002-1 Requirements cont'd**

- Rework
- Product Recall Procedures
- Warehousing
- Product information and consumer
- Food defence, biovigilance, and bioterrorism

Summary and Evaluation

- Summary
- Workshop Evaluation