



Course Code: GOOMAN

Course Name: Good Manufacturing Practices

Course Description: Developing, Implementing and Monitoring Good Manufacturing Practices Concepts

Course Summary (This course covers the following Good Manufacturing Practices content)

Development

- + Key Definitions For Good Manufacturing Practices
- + About Good Manufacturing Practices
- + Production Process Fundamentals
- + Key Aspects of Food Hygiene Control Systems
- + Time and Temperature Control
- + Restricted Items in Specified Areas
- + Cleanliness
- + Supervision
- + Premises Construction and Design
- + Pest Control
- + Storage and Handling of Equipment and Utensils
- + Raw Materials and Ingredients
- + Cross Contamination
- + Development
- + Good Manufacturing Practices Development
- + Production Processes
- + The Principles of Food Hygiene
- + Primary Production
- + Specific Production Process Steps
- + Disease Control
- + Education and Training
- + Premises Grounds
- + General Maintenance
- + Food Contact Surfaces
- + Dropped Product
- + Food Packaging and Storage
- + Signage

Implementation

- + Need Help with Good Manufacturing Practices?
- + Implementation

Documentation

- + Documentation

Monitoring

- + Monitor

Corrective Action and Preventative Action

- + Corrective Action and Preventative Action

Verification

+ Verify

Validation

+ Validate

Skills and Knowledge

+ Skills and Knowledge

Recommended Prior Knowledge or Experience

- + No prior knowledge or experience of **Good Manufacturing Practices** is required for Training Participants.
- + This Training Activity is recommended for Senior Management, Middle Management and Operational Personnel.

Learning Outcomes

- + Training participants will gain a basic understanding of the application and management of **Good Manufacturing Practices** within food safety and quality systems.
- + Basic knowledge competency for **Good Manufacturing Practices** can be verified through successful completion of the available assessment activity for this course.
- + Basic skill competency for **Good Manufacturing Practices** can be verified through the completion of the competency checklist available through your haccp.com Training Matrix.

Online Training Environment

Recommended Device Standards

- + CPU - Dual Core or higher
- + Monitor - 11 Inch or larger
- + RAM - 512 MB
- + Operating System - Windows XP or Higher / MacOS
- + Resolution - 1366*768
- + Internet Speed - 2 Mbps

Recommended Browsers


- + Chrome - Chrome 64 or Higher
- + Firefox - Firefox 58 or Higher
- + Internet Explorer - IE11
- + Microsoft Edge - Any Version

Recommended Software


- + Microsoft - Microsoft Office / Open Office
- + PDF Viewer - Adobe Reader / Updated Chrome Browser
- + Flash Player - Adobe Flash Player
- + Zip File - Any Compression tool like WinZip / WinRar


Learning Material Formats


+ The Learning Materials for this haccp.com Training Activity can be selected from any of the formats provided, including:


 Website Content (Text Based)

 MP4 (Audio Visual)

 MP4 and Text (Audio Visual and Text)

 PDF (Text Based)

 MP3 (Audio)

 Slideshow (Visual)

Cost

+ Unlimited access from **\$9.90** USD Per Training Participant per Year!

Required Time

+ **Learning Materials:** 0 Minutes

+ **Online Assessment Activity:** 90 Minutes (Whilst no formal time limit is prescribed for completion of haccp.com Assessment Activities, we recommend Assessments are completed within a 90-minute timeframe)

Certificate of Completion

+ A Certificate of Completion will be available upon successful completion of the Assessment Activity (Pass mark is 75%).

Post Training Competency Verification

+ A Competency Checklist will be downloadable upon successful completion of the Assessment Activity.