

GOOD MANUFACTURING PRACTICES FOR FOOD INDUSTRY

OBJECTIVE

- To provide basic knowledge on understanding of Good Manufacturing Practices to the participants (base on International Code of Practice General Principles of Food Hygiene base on Codex Alimentarius Commission and MS 1514 General Principles of Food Hygiene.)
- To provide some guides or tips in developing and implementing Good Manufacturing Practices.

COURSE CONTENTS

- Primary Production
- Design and sanitary facilities
- Control of Food production operation
- Establishment: Personal Hygiene
- Establishment : Maintenance and Sanitation
- Food Transportation
- Product information and Consumer Awareness
- Awareness, Competence and Training

WHO SHOULD ATTEND

Food handlers/ operators, production operators, hygiene or health inspectors, Health Officers, Food Factory Manager, food premises' owners, Food safety auditor, Production supervisor.

METHODOLOGY

Lectures, group discussion, case studies.

RESOURCE PERSON

Chin Bit Kee, worked in various food factories in Malaysia as well as in UK after having qualified in the field of food technology in 1983. His 30 years in the field of food technology included feasibility studies, design and setting up of food processing facilities, setting up of food quality and safety management system, training of food handling and processing personnel, management of food processing plants and sales outlets. In 2005, he qualified himself as a Certification Auditor on ISO9001:2008. To date, he has audited and certified nearly 150 organizations to ISO9001:2008. He is also a provisional auditor for Good Manufacturing Practice, HACCP, ISO22000:2005 food safety management systems. Apart from conducting certification audit of quality management systems that comply with ISO9001:2008, Mr. Chin also provides guidance to organizations in establishing their management systems according to ISO9001:2008, ISO14001:2005, OHSAS18001:2007, GMP/HACCP requirements. In addition, he also provides awareness and internal audit training in management systems requirement

Duration
2 days

SSTC Member
RM 614.80

Non SSTC Member
RM 667.80

SME
Training Grant
RM 200.34

*all rates are inclusive
6% GST

For more information or registration, contact:

Sabah Skills & Technology Centre

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