



Canadian Food Processors Institute

Food Processing Human Resources Council

ONLINE COURSE PROFILE

Title: Introduction to Good Manufacturing Practices (GMPs)

Description: Sometimes we just think about Good Manufacturing Practices as putting on lab coats and hairnets, but there's a lot more to it. It's about knowing why GMPs are needed and how to identify the hazards or dangers to the food we are manufacturing and how to prevent them from happening.

This course will discuss how food workers need to act, dress and be aware of food safety hazards and how they can prevent them. This course will provide you with the knowledge and skills to understand how GMPs support safe food manufacturing and your role in supporting GMPs. You will be able to identify food safety hazards and understand how food workers behaviour and can have either a positive or a negative impact on food safety.

Who should attend? This course is applicable to personnel who are new to food processing, or looking for a review of GMPs. In a food processing plant these could be: new hires, production personnel, sanitation team, etc.

Duration: 1.5 hours

Learning Objectives: Once you have completed this introductory course of Good Manufacturing Practices, you will be able to understand and have the skills to:

- Define GMPs and understand how they support Food Safety Program
- Identify Food Safety Hazards and understand how Food Workers can both positively and negatively influence Food Safety and safe food production
- Know your role as a Food Worker in producing safe food using personal GMPs
- Know exactly what to do to practise GMPs by studying the "DOs" and "DON'Ts" regarding personal Cleanliness and Conduct
- Identify and report symptoms of food borne illnesses
- Understand both how and why to wash your hands and whether or not to glove in a food production facility

The goal of this training is to provide knowledge, insights and strategies which will help clients be develop and implement GMPs and be successful in Canada's food processing industry.

Major Topics:

- Good Manufacturing Practices
- Food Safety Programs
- Food Safety hazards
- Role of a food worker
- Personal Practices
- Illness in the workplace



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Evaluation Process

FPHRC is committed to providing relevant training in an appropriate and useable form for the food and beverage processing industry. This course has been developed because the subject area is one for which a need for training was identified. The course information and online format was developed with both the subject matter and prospective participants in mind. The FPHRC welcomes evaluations and comments as a method of fulfilling its mandate to provide relevant training for the food and beverage processing industry.

A course evaluation form about course material and delivery will be provided. Though this evaluation is optional, each participant is encouraged to complete a course evaluation to help us make improvements.

Knowledge Evaluation

Adult learners must be able to assess their own performance as they practice new behaviours and theories. Knowledge evaluation for participants will occur at the end of each course module and a final evaluation at the end of the course. Participants must demonstrate a minimum level of knowledge (70%) for the final course evaluation.