

Course: Food Safety Essentials

GMPs are the foundation of all food safety programs, providing the essential environmental and operating conditions to produce safe, quality foods. This course includes an overview of HACCP Principles, Food Defense, Food Fraud and Food Safety Culture.

Learning Objectives:

- Describe Good Manufacturing Practices and how to apply them in your facility
- Personnel hygiene, sanitation, pest control, preventive maintenance programs and more
- Define Preliminary and HACCP Principles
- Define Food Defense, Food Fraud
- Tools to build a strong positive culture in your facility

Agenda:

Day 1:

Basic Microbiology

Good Manufacturing Practices/Prerequisite Programs

Sanitary Operations, pest control, preventive maintenance programs

Document control

Product Traceability and Recall

Day 2:

Allergen Management

Food Defense

Food Fraud

Overview of Preliminary steps and HACCP Principles

Food Safety Culture