



2 Months Online Training

GOOD MANUFACTURING PRACTICES **(Food & Drinks)**

Who can join?

Any Biology, Chemistry, Biotechnology, Microbiology, Biochemistry, Agriculture, Home Science, Pharmacy, Medical Science, Veterinary Science student & Professionals can join

Job Prospects:

Chemist, Quality Control Manager, Microbiologist

Topics to be covered

Part I General Guidance

1.Introduction, 2 Quality Management System, 3 Hazard Analysis Critical Control Point, 4 Food Safety Culture, 5 Food Crime and Food Integrity Management Systems, 6 Food Crime Risk Assessment, 7 Security and Countermeasures, 8 Food Toxins, Allergens and Risk Assessment 9 Foreign Body Controls 10 Manufacturing Activities 11 Management Review, Internal Audit and Verification 12 Product and Process Development and Validation 13 Documentation 14 Product Identification and Traceability 15 Provenance and Authenticity 16 Electronic Identification and Digital Traceability Techniques 17 Personnel, Responsibilities and Training 18 Worker Welfare Standards 19 Premises and Equipment 20 Water Supply 21 Cleaning and Sanitation 22 Infestation Control 23 Purchasing 24 Packaging Materials 25 Smart Packaging 26 Internal Storage 27 Crisis Management, Complaints and Product Recall 28 Corrective and Preventive Action 29 Reworking Product 30 Waste Management 31 Food Donation Controls and Animal Food Supply 32 Warehousing, Transport and Distribution 33 Contract Manufacture and Outsourced Processing and Packaging 34 Calibration 35 Product Control, Testing and Inspection 36 Provenance and Integrity Testing 37 Labelling 38 Good Control Laboratory Practice and Use of Outside Laboratory Services 39 Electronic Data Processing and Control Systems 40 Sustainability Issues 41 Environmental Issues 42 Health and Safety Issues

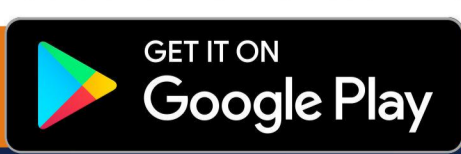
Part II Supplementary Guidance on Some Specific Production Categories

43 Heat-Preserved Foods 44 Chilled Foods 45 Frozen Foods 46 Dry Food Products and Materials 47 Compositionally Preserved Foods 48 Foods Critically Dependent on Specific Ingredients 49 Irradiated Foods 50 Novel Foods and Processes 51 Foods for Catering and Vending Operations 52 The Use of Food Additives and Processing Aids 53 Responsibilities of Importers 54 Export

Part III Mechanisms for Review of this Guide

I Definition of Some Terms Used in this Guide II Abbreviations Used in this Guide

III Legislation and Guidance IV Additional References V Contribution to the Seventh and Previous Editions of the Guide



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