



## Course Outline

### GMP Auditing (Specific Courses for BRC/ISO 22000/Codex)

## Course Target Group

This course is targeted at senior supervisors.

## Course Objective

To equip the delegates with the knowledge and skills to:-

- Interpret & apply food safety requirements
- Conduct internal audits
- Rate findings in terms of severity
- Complete and issue an audit report
- Follow-up and close-out findings

## Course Content

### **Section 1: Introduction to Food Safety & HACCP**

- Characteristics of the Food Industry
- Food Safety Hazards

### **Section 2: Pre-Requisite Programmes ( Good Manufacturing Practices – GMP's )**

- Primary Production
- Design & Facilities
- Control of Operations
- Maintenance & Sanitation
- Personal Hygiene
- Transportation
- Product Information & Consumer Awareness
- Training

### **Section 3: GMP Auditing & Evaluation – (Case Study)**

- Definition of an Audit
- Purpose of an Audit
- Types of Audit
- Internal Audit Structure
- Process Flow to manage an Audit
- Principles in Auditing



- Establishing an Audit
- Conducting a GMP Audit
- Audit Case Study

### Learning Assumed To Be In Place

Knowledge, comprehension and application of language, mathematics, natural science and technology on NQF4.

### Course Duration

Duration : 2 days

### Assessment & Certification

Successful candidates will be awarded a certificate from Wareham and Associates for GMP Auditing.

**In order to be deemed Competent, delegates must attain the following results:-**

- "GMP Audit" Case Study in the workplace with a weighting of 50% of the total mark.
- Written exam – a minimum of 70% with a weighting of 50% of the total mark.
- Minimum required pass mark for sections 1 & 2 combined = 70%

Delegates who are deemed **Not Yet Competent** will nevertheless receive a Certificate of Attendance.

### Contact Details

For more information regarding the above or any other training requirements, please contact our **Training Administrator, Emily Ackerman** on 021 713 2380 or email [training@wha.co.za](mailto:training@wha.co.za)