



Course Outline

GMP and HACCP Awareness

Course Target Group

This course is targeted at shop floor.

Course Objective

- This course is specifically designed for personnel working in a food handling or food packaging material handling environment. A person completing this course will be able to:-
 - Demonstrate an understanding of food safety
 - Apply corrective procedures based on an understanding of food safety hazards
 - Demonstrate an understanding of good manufacturing practices in a food handling or food packaging material handling environment
 - Demonstrate an understanding of basic HACCP principles in a food handling or food packaging handling material environment
- The course manuals are illustrated with photographs of live examples in a manufacturing environment and contain examples of schedules and log sheets that can be used in the workplace.

Course Content

Module 1: Introduction to Food Safety & HACCP

This module provides a basic understanding of:

- Product quality and food safety in the food industry
- The categories of hazards that affect food safety
- The good manufacturing practices that directly influence a food safety programme
- What Hazard Analysis Critical Control Point is and how to address it in the workplace

Module 2: Good Manufacturing Practices

This module provides a basic understanding of Good Manufacturing Practices including:

- Site standards
- Control of Operation
- Cleaning and sanitation
- Pest Control
- Personal Hygiene
- Fun personal hygiene DVD with a quiz

Learning Assumed To Be In Place

Knowledge, comprehension and application of language, natural science and technology principles at NQF Level 1.
Communication at NQF level 1, Mathematical literacy at ABET Level 3



Course Duration

Duration : Half day

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 emily@wha.co.za