



## Good Manufacturing Practices (GMP) Training Course

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GMP is a set of regulations, codes and guidelines for the Manufacturing of Food, API, Chemical & Pharmaceutical. This course focuses on basic hygiene principles and GMPs to control operational and environmental conditions within the facility to ensure the production of safe food products.

### Modules Covered Under GMP Training Course

- Introduction of GMP
- Building design and construction
- Sanitary facilities and control
- Equipment and utensils
- Product and Process control
- Raw Material, Ingredients and Storage
- Personnel Training and Competency
- Risk Management
- Management Commitment and Continual Improvement
- Holding and Distribution
- Documentation and Records
- Personal Hygiene
- Pest Control
- Self-inspection

### Course Objectives

This course will enable the participants to:

For Booking of Training Please Call 8744050874 or mail [fostac@epinfoways.com](mailto:fostac@epinfoways.com) or whatsapp – <https://wa.me/918744050874>



**INFOWAYS**  
COLORING INNOVATIONS...

- Understand the food safety risks from GMP
- Understand the activities and requirements for GMP audit
- Demonstrate knowledge of each GMP component and its impact on Food safety
- Review their existing workplace GMP's and revise them, if required
- Learn how to plan, perform and monitor GMP audit

## **Who should attend this course?**

- Personnel working in Quality, Quality Assurance, Quality Control, Production and Maintenance department of Food, API, Chemical & Pharmaceutical Industries
- Any individual interested to acquire the knowledge related to GMP competence

## **Benefits of GMP Training Course**

After completing this course, the participants will learn about

- The elements & significance of GMP
- The right way of implementing GMP
- Enhanced ability to identify potential food safety risks from GMP
- Improved understanding and compliance of their Organization's SOPs
- Gain knowledge on compliance with global best practice