



activity:

Training course in ainia- technological centre, Valencia (Spain)

title:

Good Manufacturing Practices (GMP), General Principles of Food Hygiene

date:

9th to 13th of January, 2006

introduction:

Good Manufacturing Practice, GMP, integrates all those activities that as a whole allow the producer to operate within environmental conditions favourable to the productions of safe food.

GMP in a great number of countries is a legal requirement, and internationally they are defined en el Codex Alimentarius.

GMP give guidance on the design and facilities of premises, in process control, requirement support programmes of sanitation and personal hygiene and consideration of hygiene controls once the product has left the production premises.

objectives:

The main goal of this action is inside the goal 3 performance of training program of the staff and trainers of EFSIC in Spain and extension activities in Egypt, and it has as objective the training of EFSIC trainers in a practical approach of Good Manufacturing Practices.

So this action is transferring to Egyptians personnel the practical and theoretical knowledge about the GMP, which are his principles, and how implanting the system in food companies.

As a result of this action, the EFSIC ´s technicians will be able to develop by themselves training or educational actions for the Egyptians technical personnel of food companies, in order to explain them the concepts, principles and way of taking to end the development of a God Manufacturing Practices in the food industry.



Parque Tecnológico de Valencia c.Benjamín Franklin 5-11
 E46980 Paterna Valencia España 961366090 fax 961318008
 e-mail info@ainia.es www.ainia.es

ainia

GMP TRAINING SHEDULE PLANNED	Monday			Tuesday			Wednesday			Thursday			Friday	
	9 th January			10 th January			11 th January			12 th January			13 th January	
	9:30/ 11:00	11:30/ 14:00	15:00/ 17:00	9:30/ 11:00	11:30/ 14:00	15:00/ 17:00	9:30/ 11:00	11:30/ 14:00	15:00/ 17:00	9:30/ 11:00	11:30/ 14:00	15:00/ 17:00	9:30/ 11:00	11:30/ 13:30
Topics														
1. Introduction to the training course														
2. Objectives														
3. Materials structure														
4. How to train in GMP														
5. Primary production														
6. Establishment: design and facilities														
7. Control of operation														
8. Establishment: maintenance and sanitation														
9. Establishment: personal hygiene														
10. Transportation														
11. Product information and consumer awareness														
12. Training														
Evaluation														
14. Training course evaluation methodology														
15. Final evaluation of GMP														
16. Closing														
Practical exercise														
Nº: 1														
Nº: 2, 3														
Nº: 4, 5														
Practical Demonstrations														
1. Visit to Company 1														
2. Visit to Company 2														
3. Visit to Company 3														

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 Trainers: Vicente Martínez, Quality and Environmental Department (ainia)
 Technical personnel of Food Company 1
 Technical personnel of Food Company 2
 Technical personnel of Food Company 2
 Technical personnel of ainia laboratories and I+D.