

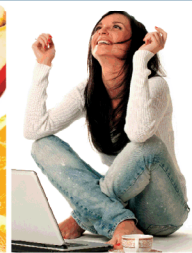
Wareham & Associates provides training to assist organisations in improving their business processes and meeting the requirements of international standards.

We provide training in: Food Safety • Quality • Environmental • OHS • Sustainability  
• Lean Manufacturing Tools / Techniques • Integrated Risk Management



#### OUR MISSION

To create internationally competitive risk management and sustainability solutions.



## GMPS FOR THE SHOP FLOOR (DATASHEET # 7.1-20)

DURATION: 1/2 – 1 DAY (DEPENDING ON LEVEL OF DELEGATE)

### Who should attend training?

This course is targeted at shop floor level.

#### What is the course all about?

- This course is specifically designed for personnel working in a food 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 practices in a food handling environment.

#### Prior Experience & Learning

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

#### Assessment & Certification

Successful candidates will be awarded a certificate from The Wareham Group indicating successful completion of the training course.

#### What will you learn about?

##### Module 1: Introduction to Food Safety

This module provides a basic understanding of: Product quality and food safety in the food industry • The categories of hazards that affect food safety i.e. chemical, allergens, microbiological & physical

##### Module 2: Housekeeping and Cleaning in the Workplace

This module provides a basic understanding of: Master cleaning schedules • Methods • Equipment • Records • Verification • Examples of records & examples of cleaning methods

##### Module 3: Pest Control in the Workplace

This module provides a basic understanding of: Types of pests • Control methods • Examples of records

##### Module 4: Personnel Practices

This module provides a basic understanding of: Health status • Illness and injury • Personal cleanliness • Personal behavior • Training • Visitors

##### Module 5: Product & Process Control

This module provides a basic understanding of: Inspection and approval of raw materials • Handling and storing of raw materials • Handling non-conforming materials • Completing production records

##### Module 6: Site Standards

This module provides a basic understanding of: Design of equipment and structures • Security • Maintenance programmes • Waste and waste disposal • Chemicals and physical product contamination control • Storage facilities • Dispatch & transport

##### Module 7: HACCP

This module provides a basic understanding of: HACCP • Examples of a possible CCP – Cooking



# CONSULTING, FACILITATION & TRAINING

For more info contact

Emily on 021 713 2380 or email [emily@wha.co.za](mailto:emily@wha.co.za)