

# Good Manufacturing Practices (GMP)

This seminar on Good Manufacturing Practices (GMP) imparts the sanitary standards fit for food beverage, packaging products and drug manufacturing facilities. It covers the approaches, tools and techniques to comply with customer requirements and institutional/government regulations important on the aspect of food and drug safety. The manufacture of safe food and drug products is covered by government regulations. The seminar will cover all the areas of food and drug safety starting with the premises, construction of buildings, provisions of sanitary facilities, training of employees, pest control and waste management.

**Objectives:** Upon completion of this one-day seminar-workshop, the participant will be able to

1. Define sanitary requirements for a food, beverage, packaging products and drug manufacturing plants.
2. Prepare areas of production to satisfactorily comply with requirements of the government regulatory inspections on cleanliness, pest control and waste management.
3. Supervise employees to assure compliance with respect to sanitary practices and use of sanitary provisions and facilities.
4. Implement pest control and waste management.

## Agenda:

- Sanitary Requirements for a Manufacturing Facility
- Mock Audit of work area to define violations.
- “Ten Commandments of Good Sanitation for Employees”
- Action Planning to define corrective actions and required resources for implementation.



**Who Should Attend:** Managers/Supervisors of Manufacturing Facilities for Food, Beverage, Packaging, Drug and Cosmetics; Hotel and Restaurant Managers and Supervisors; Caterers

**Seminar Fee:** P8,736 (VAT-inclusive)

**Webinar sessions:** 2

**Facilitador:** Elizabeth A. Aurin

**Dates:** May 11-12 '23; Jul 13-14 '23;

Sep 6-7 '23; Nov 13-14 '23; Feb 15-16 '24 (Note 8:30 am to 12:00 nn daily via Zoom)