

# Food Safety and GMP

**COURSE DATES & BOOKING**  
[www.chadderton.com.au](http://www.chadderton.com.au)

## COURSE DESCRIPTION

An introductory food safety course for anyone working in food manufacturing and food handling operations. In this course you will gain an understanding of the regulatory requirements for food safety as applicable to food handlers, as well as an appreciation of the role of international food safety standards as the benchmark for best practice. The course has a strong focus on Good Manufacturing Practices (GMP), primarily with regard to practical hygiene and food safety controls in a food factory environment.

## WHAT YOU WILL LEARN?

- ▶ The legal requirements for those handling food in a food manufacturing environment.
- ▶ Best practice and good manufacturing practices (GMP), specifically with regard to hygiene controls in a food manufacturing environment.
- ▶ Understand the reasons behind food safety systems and controls, and how they contribute to a safe national food supply.

## WHO SHOULD ATTEND?

The course is suitable for those with no previous food safety training, who are working in food handling and food processing operations.

## WHAT YOU WILL GET?

An understanding of good manufacturing practices (GMP) in a food manufacturing environment, specifically food hygiene controls.

A certificate of Attendance

## WHAT TO BRING?

All materials are supplied.

## PREREQUISITES

Please note: A good understanding of written and spoken English is required to undertake this course.

**COST : \$385 (INC GST) DURATION: 1/2 DAY (9AM TO 1PM)****Chadderton Food Safety Pty Ltd****(+61) 0438 099 696****info@chadderton.com.au****www.chadderton.com.au**