

# Good Manufacturing Practices (GMP) for Foods

Focus on Hazard Analysis and Critical Control Points (HACCP)

DIRECTED BY

**Herberto Dutra** — Sr. Manager - Engineering



ACCREDITED  
COURSE

- Food Safety
- Critical Control Points
- Sanitary Design and Construction
- Risk Analysis and Management

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## about the course

This course is designed to provide participants with comprehensive knowledge and practical skills in developing an effective Food Safety Program. The 90-minute course is fully accredited and covers the essential elements of food safety, including good manufacturing practices, and Hazard Analysis and Critical Control Points (HACCP) programs, specifically tailored for food manufacturing facilities, and sanitary design.

The course will explore the fundamental principles of food safety, emphasizing the importance of maintaining a clean and hygienic environment to prevent contamination and ensure the safety and quality of food products. Participants will learn how to identify and address potential hazards that could arise during food production, processing, packaging, and distribution.

The instructor will guide participants through the development and implementation of HACCP programs, a critical aspect of food safety management. The course will provide training on how to identify and prioritize potential hazards, establish critical control points, and implement effective monitoring and verification procedures to prevent food safety incidents.

Moreover, the course will address the importance of good manufacturing practices, emphasizing the need for strict adherence to industry standards to ensure consistent quality and safety in food production. Participants will learn how to establish and maintain effective sanitation procedures, implement traceability, and recall systems, and manage food safety risks.

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## who should attend

This course has been designed to benefit all Food Industry Professionals. It will be especially valuable to those who work in the areas of Quality Control, Engineering, Operations, R&D, etc.

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## learning objectives

**Upon completion of this course, you will be able to:**

- Explain the fundamentals of Good Manufacturing Practices for a food manufacturing facility
- Describe the basic food safety programs in a food plant
- List the principles of sanitary design and construction
- Develop a program for risks analysis and management
- Identify critical control points

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## course outline

**Review of Learning Objectives**

**Module 1: Good Manufacturing Practices (GMPs)**

- The importance of Good Manufacturing Practices for a food manufacturing facility
- Pest control programs
- Employees hygienic practices
- Cleanliness and organization: Introduction to 5S Practices
- The plant sanitation department
- Cleaning and inspection of equipment

**Module 2: Hazard analysis and critical control points (HACCP)**

- Risks that are present in a food plant.
- Thermal processing for food safety
- Control methods
- Allergens

**Module 3: Principles of sanitary design**

- Principles of sanitary design
- Equipment sanitary design
- Sanitary construction design practices
- HVAC systems
- Automated clean in place (CIP) systems

**Question and Answer Session**

**Assessment Opportunity**

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## course instructor

**Herberto Dutra**, Mechanical Engineer with 30 years of experience in processing industries with careers at Kraft Foods, Nestle, Bay Valley and Sensient, including 20 years of hands-on experience in Process Development, with numerous applications where starches are the main ingredients (i.e., soups, sauces, breakfast cereal, snacks, pasta, bakery, beverages, etc.). Mr. Dutra's expertise ranges from pilot plant scaling up, design and construction of numerous plants, day-to-day operation, troubleshooting and optimization. Academically, Mr. Dutra holds a Bachelor's Degree in Mechanical Engineering from UERJ (Rio de Janeiro, Brazil), an MBA from Keller Graduate School and is currently finishing his Master's in Mechanical Engineering at Purdue University. Through his employers, Mr. Dutra has written and taught a number of training courses in food technology related topics such as Starches Technology, Spray Drying, Atomization, Powder Handling, Agglomeration, Liquids Handling, Cooking Processes, Plant Design, Packaging, and many other programs developed for Operations Professionals, Engineering, Scientists, etc.

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## Accreditations



### **International Accreditors for Continuing Education and Training (IACET)**

Cobblestone has been approved as a CEU Accreditor by IACET and awards CEUs for participation in qualified courses. Cobblestone has demonstrated that it complies with the ANSI/IACET Standards and is authorized to offer IACET CEUs for its programs. CEUs will be awarded for participation in Cobblestone's courses at the rate of .1 CEU per contact hour upon successful completion of the entire course and 70% accuracy in the required Learners' Assessment. A minimum score of 80% is required for all courses within a Cobblestone Certification Program. This course offers a total of 1.5 contact hours, or .2 CEUs. For further information, visit [www.iacet.org](http://www.iacet.org)