

PRE-REQUISITE PROGRAMS: FOREIGN MATERIAL, GMPS, AND CHEMICALS

Foreign Material Control, Good Manufacturing Practices (GMPs), and Chemical Control are key Pre-Requisite Programs that have a huge impact on a food manufacturing or processing facility.

What if you could effectively organize these programs, avoid common pitfalls, and ensure that your team knows how to maintain a healthy environment? This online course looks at identifying hazards, key program requirements, and what aspects of each program everybody is responsible for.

THIS TRAINING WILL HELP YOU:

- Understand the purpose of Foreign Material Control, GMP, and Chemical Control programs.
- Apply and use the correct programs and documentation for every situation.
- Know the criteria to evaluate and verify the effectiveness of each program.
- Know how to structure an effective Foreign Material Control, GMP, and Chemical Control Program to prevent product contamination.

MODULE TOPICS:

- Foreign Material Control
- GMPs
- Chemical Control



**1 HOUR OF
COURSE CONTENT**



SELF-PACED



EASY TO LEARN



**QUALITY MANAGERS AND
DEPARTMENT MANAGERS**

