



Joining Instructions

The Lebanese Standards Institution

Invites you to attend the

“Good Manufacturing Practices“

Training course

*Under the Food Safety Training Program
offered by LIBNOR training centre*

Date & Time: 26-27 March 2015; 8:30am -2:00pm

Language: Arabic

Location: Libnor Training Centre

Trainer: Eng. Paula Hamaty Yammouni

Pre-requisites:

Trainees must be working in the fields of food industry, hospitality, restaurant and food service, retail and supermarkets, food distribution, food packaging including:

- Managers and technicians: Production, Maintenance, Quality assurance
- Purchasers (who have impact on purchasing the correct raw material and incoming inspection)
- Line supervisors and production workers
- Chefs, assistant chefs, Food handlers and waiters
- Food service and food retail workers
- Food Packaging and ware house Labors
- Sanitation and maintenance teams
- Pest control operators
- Other types of job dealing with pre-requisite programs

General Knowledge related to Good Manufacturing Practices pre-requisite programs is preferable to be able to complete this course



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Course Overview

Good manufacturing practices (GMP) constitute the pre-requisites recognized as essential to ensure the safety and suitability of food for consumption. The pre-requisites programs are vital to the organizations interested in reducing the risk that can result from inappropriate production environment and handling practices within a food operation, and for the ones that are planning for the implement of a food safety system.

This course highlights the common dangers associated with manufacturing, and provides an in-depth introduction to safe food handling, and proper hygiene practices.

Course Objectives

Upon completion of this training, delegates will be able to:

- Identify the GMP pre-requisite programs applicable throughout the food chain
- Analyse GMP gaps in their workplace and understand the GMP implementation means
- Realize the impact of GMP in reducing food safety risks and recognize the different types of food safety hazards: chemical, physical and biological
- Describe the microbiological contamination and main tools to prevent or eliminate biological hazards through GMP

Charges & Fees

Free of charge

For more enquiry about the training sessions and registration kindly contact our training centre

- Through our website www.libnor.org
- At the following email address: training@libnor.org
- By calling us: 01-485927 ext:113