



GMP for Engineers

Hygiene Principles for Engineering Personnel

A one day interactive course designed to raise the awareness of hygiene considerations for engineers working in the food industry.

This course has been designed specifically for engineering personnel within the food industry to provide an appreciation of the impact of engineering activities on the handling and production of food.

This workshop style course is ideal for those with responsibility for process line design/approval, equipment installation, maintenance or repair activities, as well as those with responsibility for commissioning equipment. It is also highly beneficial for those in technical or production roles.

The course is appropriate for Electrical and Mechanical Engineers, Contract Engineers, Fitters, Production Management and Supervision, Process Engineers, New Product Development Technologists and anyone requiring an insight into the practical aspects of current and impending food legislation.

At the end of the course, delegates will:

- Have gained an appreciation of potential contaminants, their source or cause and the implication of their presence in food
- Understanding the hygiene practices required of those working in food handling environments
- Have enhanced awareness of the principles of good design from a food protection point of view
- Have an appreciation of 'good engineering practices' and why these are needed in the food production environment

Course Content:

- Common types of contaminants affecting foods including microbiological, physical and chemical hazards, their characteristics and implications
- Hygiene practices for those working in food production
- The principles of good equipment design and installation
- Good practices for engineers minimise the potential for problems with food product

All our training courses are designed to feature the most effective methods of training and are participatory and interactive. All courses can be tailored to specifically meet the requirements of those attending, making the training event more relevant and effective for those involved. Our trainers have a wealth of practical experience in their respective fields.

For further information please contact Nikki Cooke