



Food Safety and GMP for Manufacturing Ready to Cook Products Training Specification

Assessment types

Formative assessment is used to check that the learner understands what is taught as the training progresses, using games and activities. At the end of the course, summative assessment is used to test that learning outcomes have been met using multiple choice questions.

Product safety control points (CCPs, PCs, OPRPs)

This subject is introduced to the learner in unit 3, as part of the induction training. The basics of what these are, is provided with typical examples of where these will be found in manufacturing sites.

At the start of unit 7, the learner is taught more detail about controlling product safety hazards and how microbiological hazards are managed using product safety controls.

As the learner progresses through the training and visits different parts of the site, the product safety controls for the specific processing of the product or material are explained in more detail. In this training course the following product safety controls are included:

- Chilling cooked product
- Metal detection

Subject coverage

This training course covers the specific product safety and GMP subject areas relevant to the product sector being taught. The subjects are revisited as the training progresses, so they're reinforced and extended to aid learning.

Unit 1 is dedicated to teaching the learner how to use the course so this unit isn't product specific. On the next page is a list of all subjects covered in each of the units.

Technical information

Author: Techni-K
Version control: Version 1.0
Date of release: May 2021
Course run time: 173 minutes*
Stop/start function: Yes

Language: English
Other languages available: No
Suitable for hearing impaired: Yes
Suitable for the visually impaired: Yes

Product sector: Ready to cook products
Level: Beginner to intermediate
Number of units: 10
Format: Cloud-based eLearning
Internet connection required: Yes
Supported browsers: Google Chrome & Mozilla Firefox (latest version)

Exam type: Open book
Test format: Multiple choice questions
Assessment grading: Pass or fail
Timed test: No
Pass rate: 70%
Immediate free retraining: Yes
Instant certificate: Yes, online PDF

Training dashboard: Yes, online
Help function: Yes
Chat function: Yes
FAQ: Yes

Glossary: Included online
Course materials: PDF included online

*Estimated - run time will depend on each learner. The time stated is as per the course testing by us here at Techni-K.

Course content:

Unit 2: Site Security

Site security / Health, safety and hygiene rules / Health screening / Visitor and contractor sign-in

Unit 3: Induction Training

Types of contamination / Preventing and controlling contamination basics: handwashing, breakages and spillages, foreign bodies / Critical control points / Cleaning / Cleaning equipment / Colour-coding / CIC's / Chemicals / Waste / Pests / Traceability / Allergens / Whistleblowing

Unit 4: External Areas

Site access and PPE / Secure entrances / Keeping external areas clean and tidy for pest control

Unit 5: Staff Facilities

The employee noticeboard - quality policy, authenticity, training, business targets, allergen awareness, whistleblowing and culture / Locker rooms - storing personal items / The canteen - food storage allergens and valuables / First aid room - blue plasters, food poisoning, airborne infection, microbe cross-contamination, medicines, holidays and sickness / Changing rooms - personal hygiene, changing procedures and handwashing

Unit 6: Material Receipt and Handling

Material intake - material checks, documentation and handling / Bagged material handling - knives, wooden pallets, sieving, allergenic materials, cross-contamination for materials and equipment, allergen cleaning equipment / Traceability - maintaining traceability transferring information / Weighing materials - recipe control, allergens, colour-coded equipment and workwear / Traceability - recipe control, substituting materials, accuracy and labelling

Unit 7: Processing

Product safety controls - hazard analysis, product safety control points (CCPs, PCs, OPRPs), monitoring, records, corrective action, critical limits, hazard management for chemical, allergenic, physical, microbiological hazards, controlling microbiological contamination, pathogenic microbes / Traceability / Temperature control / Authenticity / Production scheduling / Changeovers / Clean-as-you-go / Assembly / Handling material tubs / Waste / Cooking and chilling - Heating food, pasteurisation, cooking food / In-process traceability for product and packaging / Chilling / Process record keeping / Equipment - maintaining, checking and reporting repairs, glass and hard plastic, blades, conveyors, probes, scales and trays / Quality - checking quality and legality, quality attributes, legal checks for quantity / Freezing

Unit 8: Hygiene

Cleaning equipment - preventing contamination, separating dirty and clean equipment / Cleaning instructions - cleaning instruction cards, six-step cleaning process / Cleaning chemicals - handling and using chemicals

Unit 9: Packing

Packaging traceability / Recall / Right product, right pack / Storage / Seals / Coding / Metal detection

Unit 10: Storage and Dispatch

Preventing contamination - finished product / Pest control - monitoring, door control, reporting / Temperature controlled storage / Picking finished product - maintaining traceability, product returns, product release / Loading - vehicle checks, securing and dispatching loads / Dispatch paperwork - traceability, authenticity, certification and security / Leaving product areas - removing PPE, colour-coded workwear

Pricing & ordering

QTY 1-9	£25 each plus vat
QTY 10-99	£20 each plus vat
QTY 100+	£15 each plus vat

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