Food Safety and GMP for Manufacturing Meat Products

In this training course, we'll take you on a virtual tour of Meaty Products Ltd, who make a range of succulent meat products.

You'll arrive at site as a new employee and will be sent by security to reception to sign in, before you complete your induction with Barbara. You'll meet the friendly site team, starting with Karmen who'll take you on a tour of the external areas, before you enter the staff entrance and look around the facilities. When you've got changed and entered the factory you'll follow the process; looking at how materials are received and prepared for production.

Your visit will take you through the mixing, curing, cooking and processing areas with Ali, Aaliyah and Ben. You'll pop into the washroom to see Steph and then head into the packing area to meet Maryam to learn all about the packaging, labelling and sealing processes. Finally, Ste will show you around the warehouse and dispatch area.

As you move around the site, you'll learn about food safety and GMP relevant to the production of meat products, such as butchery, high-risk principles, metal detection and much, much more!

eLearning that's so good, it will blow your mind. Guaranteed.

Developed by experts specially for the food manufacturing and distribution industry.

Fully compliant and relevant to your product and process.

Written and narrated in simple language, visually engaging and interactive; to meet all learning styles.

Includes one of our famous digital lesson guides.

techni-k.co.uk
info@techni-k.co.uk | 07955 211023

TECHNI-K

Introduction

The introduction in unit 1 teaches how to successfully identify and use the controls for the training course, progress through the course, stop and resume training.

It explains how the assessment will take place to gain a certificate for the course. And then, how to troubleshoot the training if it the internet causes it to freeze or stop working.

Site Access

In unit 2, the learner arrives at the site and finds out how to gain access.

It goes on to then explain the importance of security and why it's needed. The learner will also be taught why visitors and contractors must report to reception, and the controls in place to protect the product; using health screening and, health safety and hygiene rules.

Induction Training

Unit 3 covers many subjects that the learner needs to understand in order to prevent contamination and control it. The fundamental subjects covered include handwashing, PPE, waste, pests, cleaning, chemicals and breakages.

It also introduces allergens, traceability and whistleblowing in readiness for the learner to understand this in more detail later, as they progress through the course, when it's covered further.

External Areas

During the tour of external areas in unit 4, the learner will be taught how to stay safe on site. This unit also includes the types of access and security for people arriving in vehicles and on foot. It also explains litter, smoking areas and secure entrances and the need to keep these areas of the site clean, tidy and pest free.

The learner is introduced to bulk material storage and how these materials are secured to protect them. Then how bulk deliveries are checked, accepted and recorded. Finally, how the tanker is connected to the silo access points is covered and how to secure them to prevent contamination.

techni-k.co.uk
info@techni-k.co.uk | 07955 211023

Staff Facilities

In unit 5, the learner is shown around the staff facilities. This includes important information that is normally found on the employee noticeboard. It introduces topics such as site objectives, authenticity and integrity. Allergens are further explained and also what site culture is.

Other areas include the locker rooms, the canteen, the first aid room and the changing rooms. In each part of the facilities subject learned in the induction are reinforced and explained with the related procedures which provide controls.

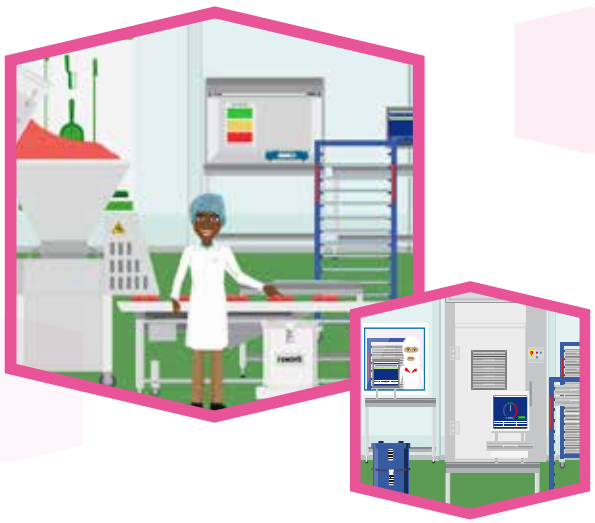
Material Receipt and Handling

Material intake in unit 6 teaches the learner about why checks are carried out and what these are, including allergenic material and defective material. Bagged material handling includes topics such as knife control, wooden pallets, sieving materials and controlling contamination and further information about continuing traceability at this point in the process. Bulk material handling teaches types of bulk containers, stored product insects and why materials are sieved and the controls for this process.

The weighing materials area goes into how to maintain recipe control for traceability, weighing allergenic materials, colour-coded equipment and workwear that's used to prevent cross contamination. The importance of material accuracy and substituting materials are also explained.

The transfer area teaches how packaging and materials move into high-risk. This unit looks specifically at the cleaning techniques used for transfer and how this is controlled by a product safety control point. Traceability is also reiterated again, to ensure the learner understands how this is continued throughout the process.

The final part of this unit is butchery, which teaches the important safety controls such as inspection, deboning and cyst control. It describes how quality is maintained, the types of trim and waste, and the controls for separation of these. It also describes how meat is labelled, to ensure meat products can be identified and traced.



Processing

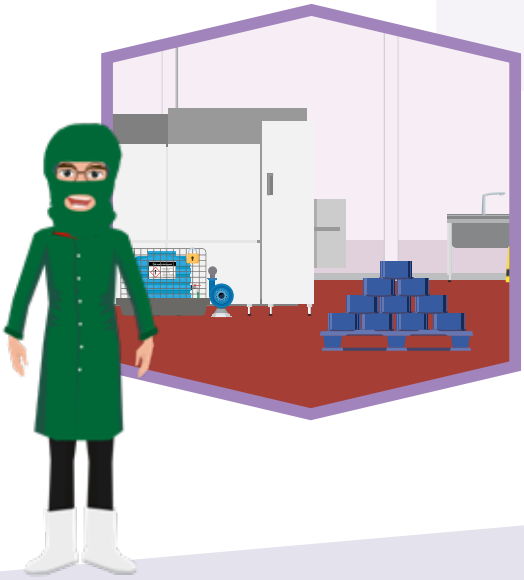
The production control of meat products is introduced in unit 7. This includes material authenticity, clean as you go, changeovers, production scheduling, engineering, equipment checks, quality checks and the product safety team, record keeping, rework, traceability, waste handling and segregation.

Microbiology is expanded in this unit, to help the learner understand it in more depth, and relates the subject back to meat by explaining how effective cooking and chilling ensures product safety During the tour of the processing area, temperature control of materials is explained along with the legal requirements for water content in meat.

Hygiene

In unit 8, the learner visits the washroom to learn how contamination is controlled by storing and separating dirty and clean equipment.

It develops further the six-step cleaning process, the controls and use of cleaning chemicals. Cleaning instruction cards are introduced to the learner to teach what, how, why and when cleaning should take place.



Packing

When product is packed in unit 9, traceability of product packaging is taught. Then controls for the use and storage of packaging is explained to ensure that the correct packaging is used. Sealing and coding of packaging is part of this unit as well as how to prevent listeria contamination in the packing area.

Metal detection is explained, why it's used and how it works. It teaches how the equipment is tested and monitored as a product safety control point, to ensure its working properly. Corrective actions are also covered.

Storage and Dispatch

Unit 10 which is the final destination in the course, is storage and dispatch. The controls and procedures from throughout the course, are reinforced, such as breakages, spills, and pest control.

Also in this unit the learner will be taught about temperature control and how to maintain traceability when picking product, how to pick returned product and product awaiting release. What checks are carried out when loading product and why and how to secure and dispatch a load of finished product.

Finally, this unit teaches what documentation is sent to customers with deliveries, how to prevent malicious contamination of dispatched loads and how to remove PPE when leaving product areas.

For more information or to get a quote

Contact us today

techni-k.co.uk
info@techni-k.co.uk | 07955 211023