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GOOD MANUFACTURING PRACTICES (GMP) SEMINAR



Objectives

- To reinforce and augment knowledge on current Good Manufacturing Practices (CGMPs) in support for Dry Cleaning and Wet Cleaning procedures, and
- To establish appropriate and correct procedures for the implementation of Good Manufacturing Practices in line with the implementation of dry and wet cleaning procedures

Course Outline (1 day)

- Introduction to GMP
- Personnel
- Buildings and Facilities
- Processing Equipment
- Industrial Services
- Maintenance and Repair
- Raw Materials and Semi-Finished Products
- General Processing Requirements
- Storage and Warehousing

Lecturer

Mr. Noel F. Paje

Registered Specialist Microbiologist of Philippine
Academy of Microbiology
Registry No. SM2000-00024

Who should attend?

Manufacturing personnel directly involved in the production of food products. It could also be multidisciplinary participant coming from Production, Engineering, Warehouse and Quality Assurance.

Fee

- **Php 7,500.00 + 12% Vat** for the Training Center at The City Club Alhaland, Makati City
- **Php 6,000.00 + 12% Vat** for E-Learning
- **Php 5,000.00** for Open Distance Learning (ODL)

Note:

Early Registration Payment: Ten-Percent (10%) Discount if PAID thirty (30) days before the training date

Group Discount: Five-Percent (5%) on Three (3) or More Participants

Contact us

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