



## GOOD MANUFACTURING PRACTICES (GMPS AND CGMPS) FOR FOOD AND BEVERAGE MANUFACTURING SHORT COURSE

DECEMBER 15, 2020  
8:00 AM TO 1:00 PM

Online Training Course  
Via Zoom

***GMPs consist of personal hygiene rules, plant and environmental conditions, and sanitary equipment to ensure that food is being manufactured, stored, and distributed under sanitary conditions.***

***During this live, virtual 5-hour course, we will cover current GMPs needed for USDA facilities, FDA FSMA cGMPs, and those required for third-party audits and customers. This course will also serve as a foundational prerequisite program for any HACCP and Food Safety Plan.***

*By the end of the training course, participants will be able to:*

- Understand the components and requirements of USDA GMPs and FDA FSMA cGMP within the food and beverage industry.
- Implement a GMP program throughout the organization to ensure sanitary and processing requirements are being met.
- Verify the effectiveness of a GMP program through internal audits.
- Ensure the success of a GMP program through effective employee training.

***Instructor:*** Wendy White, Project Manager at GaMEP, helps food companies achieve compliance with governmental regulations and exceed customer expectations by enhancing Food Safety and Quality Systems.

For more information or to register: <https://bit.ly/39uElpA>

**Price: \$250**

**No Prerequisite or Exam is Necessary**

Questions? Contact Wendy White, GaMEP Project Manager, at [wwhite@gatech.edu](mailto:wwhite@gatech.edu)