

GOOD MANUFACTURING PRACTICES (GMP) IN FOOD PROCESSING

STRUCTURE

Study program	Food Safety and Biosecurity
Study year	II
Semester	III
Subject type	DA
Total number of hours per week	Course – 2 hours; L/S/P-2 hours
Total number of hours according to curriculum	Course – 28 hours; L/S/P-28 hours
Number of transferable credits	10

DISCIPLINE OBJECTIVES

The overall objective of the discipline is to present students good manufacturing practices that should be used to ensure hygiene in food processing units to obtain health food products suitable for human consumption.

SUBJECT CONTENT

COURSE	No. hours
Chapter I - Good manufacturing practices (GMP) in food processing: scope, use, definitions	2
Chapter II - The location of food establishments	5
Chapter III - The control system of food hygiene	5
Chapter IV - Procedures and methods of maintenance of hygiene in food processing units	4
Chapter V - Personal hygiene of staff from food processing units	3
Chapter VI - The transport of raw materials, auxiliary materials, packaging, equipment and food products in the food processing units	3
Chapter VII - Training on food hygiene	3
Chapter VIII - The informing and education of consumers about food products	3

PRACTICAL ACTIVITY	No. hours
Chapter I - The characterizing of production system of the main types of food processing units	6
Chapter II - Good Practices Guides in the Food Industry	6
Chapter III - Measuring and control equipment in the food industry	4
Chapter IV - Procedures and methods of maintenance of hygiene in food processing units	4
Chapter V - Practical methods of staff hygiene insurance for food processing units	4
Chapter VI - Content of a training program for food hygiene	4

BIBLIOGRAPHY

- 1.*** (2014) - Good Manufacturing Practices (GMPs) for the 21st Century - Food Processing (<http://www.fda.gov/Food/GuidanceRegulation/CGMP/ucm110877.htm>).
2. *** (2012) - Basic Good Manufacturing Practices Food Safety Program. GuideBook Version 1.0. (https://www.gov.mb.ca/agriculture/food-safety/at-the-food-processor/basic-gmp-program/pubs/basic_gmp_guidebook.pdf).
3. *** (2005) – Ghid național de bune practici de igienă în patiserie și cofetărie. Patronatul Român din Industria de Morărit, Panificație și Produse Făinoase – ROMPAN.
4. *** (1999) - Guidelines for Developing Good Manufacturing Practices (GMPs), Standard Operating Procedures (SOPs) and Environmental Sampling/Testing Recommendations (ESTRs) Ready-to-Eat (RTE) Products.
5. *** (2016) – Codex Alimentarius - International Food Standards (<http://www.fao.org/fao-who-codexalimentarius/en/>).

EVALUATION

Type of activity	Evaluation criteria	Evaluation methods	Percent in final grade %
Course	Knowledge of regulations, standards and implications of good manufacturing practices applied in food processing units	<i>Summative final assessment</i> by exam (written test), during the examination.	70%
Practical activity	Knowledge of the production system in the main types of food processing units	<i>Continuous assessment</i> by oral methods, written tests, and practical tests	30%

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