

## Good Manufacturing Practices (GMP) for Pest Control Operators

**07 July, 2011** (Thursday) – One full day

In order to put the basic elements in the right places, food businesses must put in priority the hygiene aspects above the rest, as this is more important to assure consumers are free of critical issue such as food poisoning rather than aesthetic value of the food.

Good Manufacturing Practices (GMP) forms the basis of a food safety system to prevent physical, chemical and microbiological contamination to the food produced. This course will provide the explanation of GMP elements in an easy manner for Pest Control Operators who will later see the link between their roles and the food industries which will compliment each other. The GMP will then provide the framework as the pre – requisites to those who wish to implement HACCP (Hazard Analysis Critical Control Point).

The syllabus shall follow the **Guidelines provided by Food Quality And Safety Division, MOH/K/MAK/20.06(GU) 2006** provided by Ministry Of Health.

Course shall be conducted in English & Bahasa.

Best Regards,



J.L.Ooi  
PCAM Vice-President: Project Development  
6 June, 2011

### PROGRAM OBJECTIVE

By the end of the course, participants should be able to:

- Understand GMP in a practical manner especially for non - food handlers.
- More effective implementation of pest control methods at food premise.
- Understand better how GMP system works in a typical food industry.

### PROGRAM TOPICS

- Introduction to Food Safety and Hygiene
- Basic microbiology, chemical and physical hazards
- Building and facilities
- Operation Control
- Maintenance & Sanitation
- Staff – personnel cleanliness
- Transportation and Distribution
- Trace ability
- Internal Inspection & Training

### WHO SHOULD BENEFIT

- 1.Pest Control staff – all levels
- 2.Food & Beverages Managers
- 3.Hotel & Pastry Managers
- 4.Super Market & food related Industries staff

### PROGRAM EXPERTISE

Ms Alicia Kho, Consultant, ISO & HACCP  
Certified Auditor Certified Ministry of Health (MOH)  
Food Handler Trainer  
(Serial No: 0341/06)

## REGISTRATION FORM

Name: \_\_\_\_\_

Title/Position: \_\_\_\_\_

Organization: \_\_\_\_\_

Handphone: \_\_\_\_\_

Telephone: \_\_\_\_\_

Fax No: \_\_\_\_\_

E-Mail: \_\_\_\_\_

Please tick (√) where appropriate

I like to register for the training program:

I confirm I am a PCAM member ( )

I confirm I am not a PCAM member ( )

You can photocopy this form for more registration.

**PCAM email: info@pcam.com.my**  
**Tel: 03-9274 7288 Fax:03-9274 0288**

### Registration Includes:

1. Training Certificate issued by PCAM
2. Program handouts & materials
3. One lunch & 2 teas
- 4.Place at Harbour View hotel, Sarawak

### Registration fees and payment:

PCAM Members: RM300.00 per pax

Non-Members: RM450.00 per pax

**Closing date: 24 June,2011** (Fri.)

Please make cheque payable to :

**The Pest Control Association of Malaysia**  
or credit our Maybank A/c No: 5122-5950-7416  
or Hlb Acct 11600038615 & fax us the bank-in  
slip for credit confirmation.

TQ.

