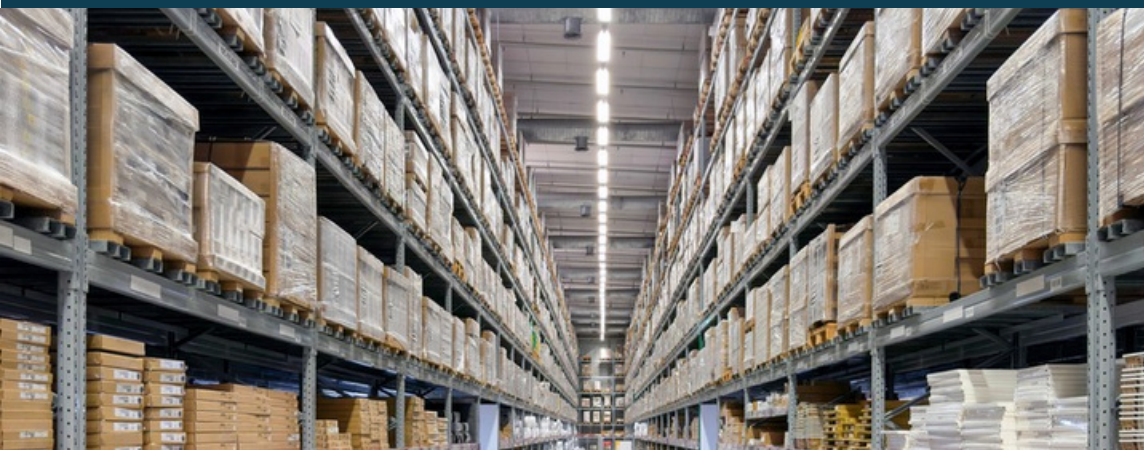


GOOD WAREHOUSE PRACTICES TRAINING

Good Warehouse Practices (GWP) encompass a set of essential guidelines and best practices to ensure the safe, efficient, and hygienic storage, handling and transportation of products. These practices help maintain product integrity, prevent contamination, enhance operational efficiency, and ensure compliance with industry regulations.

This comprehensive training provides participants with a solid understanding of GWP principles, enabling them to implement effective warehouse management strategies that uphold food safety, quality, and regulatory compliance.



THE COURSE WILL RUN OVER A PERIOD OF 1 DAY

WHO SHOULD ATTEND THIS COURSE:

- Food Safety Team Leader / Person in Charge of the Facility.
- Food safety and Quality Assurance Personnel
- Technical and Operations Staff

MINIMUM ENTRY REQUIREMENTS:

- Fluency in English writing and reading skills

TUITION:

- Training material included (English)
- Certificate of attendance or competence (based on outcome of assessment) will be issued on successful completion of training

LEARNING OUTCOMES:

- Understand the fundamental principles of Good Warehouse Practices in line with ISO requirements and industry best practices.
- Ensure compliance with food safety and regulatory standards (e.g., HACCP, ISO 22000, PRPs).
- Improve operational efficiency and reduce losses caused by improper storage or handling.
- Enhance customer satisfaction by maintaining consistent product quality and safety.

COURSE CONTENT:

- **Introduction to the key principles of Good Warehouse Practices (GWP)**
 - Importance of GWP in food safety and quality assurance
- **Facility Management**
 - External and internal layouts for optimal efficiency
 - Utilities management (e.g., water, ventilation, lighting)
- **Equipment Management**
 - Routine maintenance requirements

- **Handling of Purchased Materials and Services**
 - Incoming material inspection and supplier control
- **Storage, warehousing and transport**
 - Storage and warehousing
 - Dispatch
 - Transportation
 - Controlled conditions
 - Goods identification
- **Hygiene and Sanitation Practices**
 - Personnel hygiene
 - Cleaning and disinfection
 - Waste management and recycling
 - Pest control