

Work@Food Learning Outcomes

GOOD MANUFACTURING PRACTICES

- GMP and its purpose
- Why GMP is important to food safety
- GMP hand washing procedures
- Clothing, foot-wear, head-wear requirements in food and ingredient handling areas
- Protocol for injuries and open sores a) on the job, b) off the job
- Protocol for illnesses and/or carriers
- GMP storage practices for foods, ingredients and packaging materials

HACCP

- What HACCP is and why it is important
- 7 Principles of HACCP
- Food hazards controlled by HACCP
- How to participate in a company's HACCP Plan

SAFE FOOD HANDLING

- Safe food handling certificate as permitted under the Brant County Health Unit

WHMIS/HEALTH AND SAFETY

- Basic rights and obligations of employees and employer under the Ontario Occupational Health and Safety Act
- Basic knowledge of the Internal Responsibility systems as enforced by the Ministry of Labour
- Scope and intent of the Workplace Hazardous Material Information System
- Knowledge of controlled products and the eight distinct hazard symbols
- Requirements for Supplier and Workplace labeling of hazardous materials
- Understanding of Material Safety Data Sheets
- Procedures for injuries at work

WORKING TODAY

- Understanding business from the inside out
- Self Management and Career Development
- Communication and Conflict Resolution
- Effective Employer and Employee Relations



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