



MS 1514 GMP UNDERSTANDING & IMPLEMENTING TRAINING



MTBM Group Sdn. Bhd. (1600656-M)

Level 8, MCT Tower, Sky Park, One City, Jalan USJ 25/1, 47650 Subang Jaya, Selangor

Course Title: MS 1514 GMP Understanding & Implementing Training

Course Validity: 2 Days

Validity: Not Applicable

HRD Corp Scheme: Claimable

INTRODUCTION

This training provides participants with a complete understanding of MS 1514:2022, the Malaysian Standard for Good Manufacturing Practice (GMP) for food industries. The course covers GMP requirements relating to hygiene, facility design, equipment, personnel practices, cleaning, sanitation, pest control, allergen management, production controls, and documentation. Participants will learn how to implement GMP programs effectively, establish monitoring systems, and maintain compliance with local regulatory and certification requirements.

OBJECTIVE(S):

- Understand the structure and requirements of MS 1514:2022.
- Learn GMP principles including hygiene, sanitation, facility control, and personnel practices.
- Strengthen implementation of prerequisite programs (PRPs) for food safety.
- Learn how to develop documentation and monitoring records for GMP compliance.
- Understand how GMP supports HACCP and FSMS certification readiness.
- Prepare participants to implement GMP effectively within food processing environments.

TARGET GROUP(S):

- Operators & Production Personnel
- QA/QC Executives
- Food Safety Team Members
- Supervisors & Line Leaders
- Food Processors, Manufacturers & Handlers
- Anyone involved in GMP compliance

ENTRY REQUIREMENT(S):

- Able to read, write, and communicate in Malay/English

TOPIC(S):

1. Introduction to MS 1514:2022 GMP Standard
2. GMP System Structure & Requirements
3. Premises, Facility Design & Layout
4. Equipment, Utensils & Maintenance Requirements
5. Personnel Hygiene & Health Practices
6. Cleaning, Sanitation & Water Control
7. Pest Management Program
8. Allergen Management & Cross-Contamination Prevention
9. Raw Material, Packaging & Supplier Controls
10. Production Controls & Process Flow Requirements
11. Documentation, Records & Traceability
12. Implementation Planning & GMP Compliance Monitoring

LIST OF REFERENCE BOOK(S):

- MS 1514:2022 Good Manufacturing Practice
- Food Safety & Hygiene Guidelines
- Codex General Principles of Food Hygiene

LIST OF TEACHING AID(S):

- LCD projector
- Computer
- Whiteboard with accessories

METHODOLOGY(S):

- Lecture
- Group discussions
- Case studies
- Implementation workshop

TRAINING SCHEDULE

Day 1

Time	Activity / Topic
8:30 am – 9:00 am	Registration & Introduction
9:00 am – 9:45 am	Topic 1: Overview of MS 1514:2022 & GMP Principles
9:45 am – 10:30 am	Topic 2: Facility Design, Layout & Construction
10:30 am – 10:45 am	Morning Tea Break
10:45 am – 11:30 am	Topic 3: Equipment, Utensils & Maintenance Control
11:30 am – 12:30 pm	Topic 4: Personnel Hygiene, Grooming & Health
12:30 pm – 1:30 pm	Lunch Break
1:30 pm – 2:30 pm	Topic 5: Cleaning, Sanitation & Water Quality Requirements
2:30 pm – 3:30 pm	Topic 6: Pest Management & Environmental Controls
3:30 pm – 3:45 pm	Afternoon Tea Break
3:45 pm – 5:00 pm	Workshop: Developing GMP Checklists & Inspection Forms

TRAINING SCHEDULE

Day 2

Time	Activity / Topic
8:30 am – 9:00 am	Recap of Day 1
9:00 am – 9:45 am	Topic 7: Allergen Management & Cross-Contamination Prevention
9:45 am – 10:30 am	Topic 8: Raw Materials, Packaging & Supplier Controls
10:30 am – 10:45 am	Morning Tea Break
10:45 am – 11:30 am	Topic 9: Production Controls, Process Flow & Monitoring
11:30 am – 12:30 pm	Topic 10: Documentation, Records & Traceability Requirements
12:30 pm – 1:30 pm	Lunch Break
1:30 pm – 2:30 pm	Topic 11: GMP Implementation & Compliance Monitoring
2:30 pm – 3:30 pm	Topic 12: Internal Checks, Verification & Continual Improvement
3:30 pm – 3:45 pm	Afternoon Tea Break
3:45 pm – 5:00 pm	Final Workshop: GMP Implementation Plan & Q&A