

ASSIGNMENT

1. Make a list of the basic operational conditions and procedures for GMPs.
2. Visit the nearest industry and collect the information on how disease control practices followed.
3. Visit the nearest food industry and collect the information on cleanliness practices followed for the adequate implementation of GMPs.
4. Visit the nearest food industry and collect the information on education and training programs given for the staff.
5. Visit the nearest food industry and collect the information on Building and other Facilities provided as per GMPs.
6. List out the different Sanitary Operations must be followed in food industries.
7. List out the different pest control methods followed in food industries.
8. Collect the information on how to Documenting GMP and its inspection in food industries.
9. List out different methods followed to avoid general hazards in food industries
10. Visit the nearest food industry and collect the information on Safety in food microbiology lab