



CARD SPECIALISTS PROVIDE GOOD MANUFACTURING PRACTICES (GMP) TRAINING

In mid-winter, CARD foundation provided training programs in Good Manufacturing Practices (GMPs) and Basic Sanitation to State Food Safety Service (SFSS) employees. Good Manufacturing Practices regulations are the foundation for all food processing regulations not only in the US and Europe but also in more and more developing countries. In addition, the principles and provisions of the GMP regulations are used to determine if a food is contaminated.



The training was conducted by CARD Food Safety specialists Zaruhi Davtyan, Sergey Chakhmakhchyan, Arman Badalyan, Anna Harutyunyan, and Nara Serobyan at the training facilities of the American University of Armenia.

This was the first training delivered as part of the Training Program for SFSS staff and it was aimed at increasing awareness of general principles of food hygiene; the Hazard Analysis and Critical Control Points (HACCP) system and internationally recognized approaches towards food safety management; familiarizing trainees with GMP requirements and international regulations based on GMP requirements; and developing the skills of trainees on the development and implementa-

tion of prerequisite programs, GMP monitoring plans, and other necessary system procedures.

The attendees for the training were 24 SFSS employees, including senior management of SFSS and RVPCLS (the food testing laboratory included in the SFSS structure), department heads, and senior and junior specialists representing Food Safety and Quality Control Inspection, Phyto-Sanitary Inspection, Strategy Planning, Methodology and Monitoring, Legal, and Risk Management Departments.

Lectures reviewed all pertinent sections of the GMP regulations. During the training, participants were introduced to methods for implementing effective monitoring and auditing systems. The training curriculum covered key aspects of hygiene control systems and prerequisite programs, including standard sanitation operating procedures, preliminary steps for implementation of a food safety management system, and performing research to develop HACCP plans. All participants were asked to develop written GMP monitoring plans, which may serve as a prerequisite program for HACCP plan development. Finally, there was a follow-up lecture concerning biological hazards to



give a better understanding of the sources of micro-organisms and their control in a food processing environment.

Lecture materials were prepared as Microsoft Power Point presentations that included the following topics: History and importance of GMPs and food safety; Review of the Code of Federal Regulations; Employee practices; Sanitary control and practices for plant structures; Use of cleaning and sanitizing agents in food processing facilities; Pest Control; Water used in food processing; Equipment and Utensils; Production and Process Controls; Cross contamination; and Pathogens and pathogen monitoring and control in food processing plants.

For hands-on sessions, the trainees were divided into groups and each group developed Standard Sanitation Operation Procedures and GMP monitoring plans for an imaginary food processing facility. In addition to theory lectures and team assignments, two tutorial movies were as well shown to the trainees to illustrate how GMP requirements are implemented in various food processing facilities.



At the end of the training all trainees were presented with certificates of successful completion from the Armenia office of the USDA and SFSS.

It is believed that through participation in this program, government officials will learn the basic and

essential components of food safety as well as internationally recognized food safety regulations and requirements. Participating stakeholders will use this knowledge to develop strategies for effective enforcement of food safety regulations, as well as to implement their enforcement.

A minimum of three trainers will be selected to provide continuous training courses for other SFSS employees.



The training materials were developed by Dr. Michael Moody of the Louisiana State University (LSU) Agricultural Center. Earlier, in 2007, Dr. Moody delivered the GMP training to Armenian government officials, private food processors, and CARD employees. Thus, the training demonstrates a successful capacity building effort sponsored by FAS/USDA and provided by a well qualified and well recognized team of experts and specialists from the LSU Agricultural Center.

In 2009-2011, CARD specialists offered the training to 42 food safety stakeholders. This year, an additional 4 CARD specialists who participated in the previous training have started teaching the subject. Thus, this effort can be considered as one of the activities implemented in the framework of the Technical Assistance to Support the Armenian Food Safety System Program and serves as an example of how CARD is gradually evolving into an independent and sustainable organization.

Supported by



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