

## **CEDAC staff attended a Training Course on "Good Manufacturing Practice (GMP)"**

May 10-15, 2010

Mr. Khorn Sdok, CEDAC staff member, attended the TOT Training Course on "Good Manufacturing Practice (GMP)/Hazard Analysis Critical Control Point (HACCP)" at Khemara Hotel, Battambang town. The workshop was conducted and supported by the International Finance Corporation (IFC). There were 23 staff from NGOs, private sector, and governmental representatives including CEDAC, Srer Khmer, COrra, EDI, Banteay Srei, CSID, ABC Bakery, Baitang( Kampuchea) Plc, Battambang Rice Millers Association, Phnom Meas Association, PPSMIA, Royal University of Agriculture, University of Battambang, Provincial Department of Ministry of Commerce and Ministry of Industry, Mines and Energy attended this training. The objectives of the training were to:

- Equip participants with the knowledge and skills on Good Manufacturing Practice and Pre-requisite Program.
- Improve understanding of HACCP and Auditing
- Strengthen the capacity as a trainer with practical concepts, tools and skills for facilitation learning

During the training, several important topics were presented and discussed. The topics included Codex-General Principle of Food Hygiene; Cambodia's Sub-decree of Food Hygiene for humans; Pre-Requisite Program (PRP); HACCP principles and process; The European Model for Food Safety and Risk Assessment; auditing skills; training methods; and training cycle. Furthermore, all participants were divided into two groups to visit the noodle and fish sauce factories and analysed the situation of both factories on food hygiene through HACCP methods. At the end of the workshop, all participants understood the principles and methods of HACCP and auditing skills. However, they suggested another training course to improve their capacity to become a good auditor or inspector on food hygiene.

