

GOOD AGRICULTURAL PRACTICES (GAP)



This FSMA-related training is critically important for Individuals working in Agriculture, as well as those in the Food Processing industry. With the increasing demand of food safety in food processing and packaging operations, it is crucial to determine how to develop and maintain an effective Food Safety Program.

This class will help verify that your produce is produced, packaged, handled and stored as safely as possible to minimize risks of microbial hazards and cross contamination. It will also help food safety practitioners understand the necessary components of a functional program and learn methods that ensure practical Good Agricultural Practices.



This class is interactive as well as discussion orientated. It is designed to be fully customizable to your employee training needs and we are able to conduct this training at your site or ours.

“The trainer was thorough and explained the material and its content clearly.”-

Previous trainee

Brief Class Outline

- A brief history of food safety and the trends in use of different schemes
- Elements that need to be present to make a complete/compliant program
- How to create a customized program to fit your facilities needs
- Strategies for training employees at all levels and maintaining the required documentation
- How to prepare for and what to expect in a food safety audit
- Where you can find further information and resources to assist you in continuing to add to your food safety knowledge.

Contact Us

Phone: 559.688.3130

Email: trainingcenter@cos.edu

Website: www.cos.edu/trainingcenter