

# GOOD PRODUCTION PRACTICES IN THE FEED INDUSTRY



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campus



## COURSE DETAILS

Good Manufacturing Practices (GMP) are a series of procedures in a branch or sector in which the standard of conduct is laid down (often with respect to hygiene and safety). In this course, based on the “GOOD PRACTICES FOR THE FEED INDUSTRY” manual developed by the International Feed Industry Federation (IFIF) and the Food and Agriculture Organization (FAO), we will review the main recommendations across the manufacturing process that will ensure feed safety and suitability, accounting for animal well-being, environmental conservation and consumer health.

### About IFIF

The International Feed Industry Federation (IFIF) represents the global feed industry as an essential participant in the food chain that provides sustainable, safe, nutritious and affordable food for a growing world population. Overall, IFIF members represent over 80% of the compound animal feed production worldwide. One key mission for IFIF is to promote solutions and information sharing for the feed industry, as well as stimulate the adoption of international standards and global equivalency, in particularly focused on feed safety.

## WHAT WILL I LEARN IN THIS COURSE?

At the end of this course, you will:

- Know the opportunities and challenges the Global Feed Industry will face in the coming years.
- Learn how IFIF together with different stakeholders are working to meet the Feed Industry Challenges.
- Understand the importance of feed safety for human health and how to identify the health hazards associated with feed.
- Identify the sources of feed contamination, its causes and the different roles involved in the production chain.
- Learn the Good Production Practices in Feed Production.
- Defining Cross Contamination and Carry Over, and how to avoid the risk of its occurrence.
- Know the sampling procedures and analysis methods used by the industry to achieve consistent quality.



## WHEN CAN I DO IT? HOW LONG WILL IT TAKE?

You can decide:

- **Dates and times.** The course is available 24 hours, every day of the year.
- **Duration of each learning session.** The duration of each module and resource that is shown here constitutes an estimate. You can follow your own pace and momentarily leave a module to continue whenever you want (when you return to the interactive multimedia module, the system will automatically take you to the last visited screen).

Although, the schedule is flexible, you will receive reminders to help you to maintain a good pace of learning, and to successfully complete the course.

## WHERE CAN I DO IT?

You can choose the **device** (PC / tablet / mobile phone) and the **navigation way** (online / offline without the need for a permanent connection to internet, through the Anpro Campus App).

## WHAT CAN I DO IF I NEED HELP?

You will have:

- **Support from the expert.** Although the course includes clear and simple explanations, understandable for people with different levels of experience and previous training, you will be able to send queries about the contents to the course expert through the Ask the expert Forum.
- **Technical support.** You will be able to consult about the navigation of the course and possible technical issues by sending a message to [help@anprocampus.com](mailto:help@anprocampus.com).



## WHAT WILL I FIND IN THE COURSE?

In each module of the course you will find an **interactive multimedia resource**, with the central contents explained through audio, videos, animations, images, graphics, and interactive diagrams, reading materials and review activities. Also, you can download a **PDF version** (that you can use to review when necessary). On the other hand, in some modules you will find **tasks** (activities with a practical application or collaboration with other students that may be mandatory or optional) and other **extra resources** (for example, PDF documents to download).

## WHAT SHOULD I DO TO PASS THIS COURSE AND OBTAIN THE CERTIFICATION?

You will have to:

- 1. Complete 100% of the mandatory modules.** To check this, make sure all modules have the check on the progress box.  
If one does not have it, enter that module and review in the "Check" area that all the screens have a green check mark (otherwise, click on those with a red "X" to go through them).
- 2. Complete the survey** of the course.
- 3. Pay an administrative fee** of 55 USD.
- 4. Complete and pass the examination** of the course (at least **75%** of the answers should be correct in one of three possible attempts).
- 5. Download your Certificate of Completion.**



Take the following steps:

### STEP 1

After paying the administrative fee of 55 USD, you must complete 10 basic modules include in this course. These modules include the following resources and contents:




**Module 01: Opportunities and Challenges in the Global Feed Industry**

 [Interactive multimedia module \(7 minutes\)](#).

You will learn some statistics to raise awareness of the opportunities and challenges in the Global Feed Industry.

**Module 02: Importance of Feed Production**

 [Clip \(3 minutes\)](#).

This resource describes the importance of feed production and the need to have safety measures and standards in place.

**Module 03: Sources of Feed Contaminati**

 [Interactive multimedia module \(5 minutes\)](#).


This resource will show you how to identify the sources of feed contamination, its causes and the different roles involved in the production chain.

**Module 04: Challenges and Opportunities of the Feed Industry / IFIF Pillars**

 [Clip \(4 minutes\)](#).

This resource describes the challenges and opportunities faced by the feed industry, and how these challenges can be met by working together with all stakeholders.

**Module 05: Health Hazards Associated with Animal Feed**

 [Interactive scrolling lecture \(27 minutes\)](#).

This resource will help you identify and describe the different types of health hazards associated with animal feed, and it will also discuss the development of risk-based approaches.

**Module 06: Good Production Practices**

This resource identifies key documentation, the steps of the process and the main categories in relation to which good production practices should be established. In addition, it compares good and bad practices and analyzes the importance and the benefits of implementing these practices.

**Unit 1 - Introduction**

 [Clip \(3 minutes\)](#).

**Unit 2 - Buildings and Facilities / Location of Feed Establishment / Design and Layout**

 [Interactive multimedia module \(24 minutes\)](#).

**Unit 3 - Internal Structure and Fittings / Water Supply / Cleaning Facilities**

 [Interactive multimedia module \(15 minutes\)](#).

**Unit 4 - Personnel Hygiene Facilities/ Air Quality, Temperature and Ventilation / Lightening**

 [Interactive multimedia module \(14 minutes\)](#).

**Unit 5 – Equipment / Personnel Hygiene / Cleaning / Maintenance**

 [Interactive multimedia module \(24 minutes\)](#).


**Unit 6 - Pest Control / Waste / Drains**

 [Interactive multimedia module \(10 minutes\)](#).

**Unit 7 – Storage / Transport**

 Interactive multimedia module (12 minutes).

**Unit 8 - Compliance Management**

 Pdf document - lecture (4 minutes).

**Module 07: Cross Contamination**

 Interactive scrolling lecture (12 minutes).

This resource defines cross contamination, identifies the steps involved in the production process and provides examples of how cross contamination can take place in those steps.

**Module 08: Carry Over**

 Interactive multimedia module (10 minutes).

This resource introduces this form of cross contamination with some real-life scenarios/situations, descriptions of the reasons why carry over may occur, the corrective actions that can be implemented and the methods to avoid it.

**Module 09: Methods of Sampling and Analysis**

 Interactive multimedia module (20 minutes).

This resource provides a high-level overview of the methods of sampling and analysis.


**Module 10: Tools used for Sampling and Analysis**

 Interactive scrolling lecture (6 minutes).


This resource describes the tools used in the production process and their key characteristics.

**STEP 2**

After finishing the modules, you can complete the following resources:

 **Bibliography**

Download the IFIF-FAO Good Practices for the Feed Industry Manual.

 **Survey (maximum 10 minutes)**

Questionnaire to express opinions and comments about the course, its contents, methodologies, and resources, collaborating to make improvements in future editions.

### STEP 3

Complete the following resources:

**Examination (60 minutes as an estimate, will vary depending on the pace of each student).**



Questionnaire with 60 multiple-choice questions, related to all the mandatory modules of the course. Minimum percentage to pass the examination: 75% of correct choices. If the examination is not passed, it is possible to retake it (two more attempts with different questions in each one).



#### Certificate of Completion

After you have passed the examination, you will be able



to download your Certificate of Completion (and print it if you want).

**ESTIMATED TOTAL DURATION (Step 1 a 3): 370 minutes (6:10 hours)**