

Introduction to Good Manufacturing Practices (GMP)

written by Lauri Moon | August 30, 2024



Introduction to GMP

This program begins in:

136	01	12
DAYS	HOURS	MINUTES

Good Manufacturing Practices (GMP) is a vital framework ensuring the quality, safety, and consistency of products across industries such as pharmaceuticals, food, cosmetics, and medical devices. GMP guidelines provide a set of principles and regulations that govern the manufacturing process, from raw material sourcing to final product distribution, to ensure that every product meets the required standards of quality. This workshop will delve into the core components of GMP, the latest regulatory requirements, and best practices to help you achieve compliance and maintain excellence in manufacturing.

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Topics to be covered:

Basic Regulations in:

- Pharmaceutical
- Food
- Health Care Products

What is covered on a GMP System?

- Safety
- Identify
- Strength
- Purity
- Quality

Guidelines and Practical Examples

How You Can Contribute to a GMP

Why Attend GMP

- Learn how to navigate the complexities of industry standards and **ensure your business is always audit-ready**.
- Gain the knowledge to implement best practices to help you **exceed customer expectations and build a strong reputation** in the market.
- Discover how to streamline processes, minimize errors, and reduce waste, leading to **greater efficiency and cost savings** throughout your organization.

Who Should Attend

Quality Assurance (QA) and Quality Control (QC) Personnel, Production and Operations Managers, Regulatory Affairs Professionals, Supply Chain and Procurement Managers, R&D Scientists and Technicians, Facility and Maintenance Managers, Senior Management and Executives, anyone involved in the

manufacturing process who wants to deepen their understanding of GMP principles and best practices

Meet Your Presenter



Martin Ziegler is a Partner of The Bonney Ziegler Group. Martin has over 20 years of experience in food safety, quality, management systems and process improvement practices. He is dedicated to his work and a natural at guiding, training and engaging companies through the implementation process of quality and food safety management systems. Martin is passionate about achieving success for his client with a track record that gains him customer loyalty. He looks at each project as a customized solution to meet near-term needs while accommodating for longer-term process improvements and sustainability.

Martin's Certifications and Expertise: ISO 9001:2015 Lead Auditor, SQF - Safe Quality Food, FSSC/ISO 22000 Lead Auditor, IFS - International Food Standard Lead Auditor, BRC - British Retail Consortium Lead Auditor, ISO 13485, AS 9100, IATF 16949:2016 Lead Auditor, IATF 16949:2016 AIAG certified 2nd party Auditor, ISO 14001:2015 Lead Auditor, FSPCA Preventive Controls for Human Food - PCQI - Lead Instructor, FSPCA Foreign Supplier Verification Programs - FSVP - Lead Instructor, ServSafe ® registered Instructor and ServSafe ® registered Proctor

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