



GHANA STANDARDS AUTHORITY

CERTIFICATION DIRECTORATE-

INDUSTRIAL SUPPORT DEPARTMENT

2026 Training Brochure

FACULTY MEMBERS



FOREWORD

The Industrial Support Department (ISD) of the Ghana Standards Authority has always been committed to providing sound quality training to its customers. We continually improve and update the content of our training and our method of delivery to meet the ever-changing needs and expectations of our customers.

Our trainings are designed to encourage learner participation and maximum learning. With the combined years of experience and expertise of our tutors, we provide effective learning and development opportunities for both individuals and corporate bodies.

The ISO 9001:2015 Foundation Course that the department delivers is without a doubt its most popular course as it has been certified by the Chartered Quality Institute/ International Register of Certificated Auditors (CQI/IRCA). We encourage as many people as possible to enroll in this course.

A detailed description of all our courses can be found in the brochure. All courses listed in the brochure may be delivered at your premises by arrangement with GSA/ISD Department.

Please also visit our website at www.gsa.gov.gh or send any training enquiries to industrial.support@gsa.gov.gh

Yours truly,

THE GSA/ISD TRAINING COORDINATOR

Management Systems Programmes Being Offered by GSA/ISD Department

- ❖ **INTRODUCTION TO MANAGEMENT SYSTEMS**
- ❖ **ISO 9001:2015 – QUALITY MANAGEMENT SYSTEMS**
 - Foundation course in Quality Management Systems
 - Internal Quality Auditor course
 - Lead Auditors Course
- ❖ **ISO 14001:2015 – ENVIRONMENTAL MANAGEMENT SYSTEMS**
 - Foundation course in Environmental Management Systems
- ❖ **GS ISO 22000:2018 – FOOD SAFETY MANAGEMENT SYSTEMS**
 - Foundation course in Food Safety Management Systems
 - Internal Auditor course in Food Safety Management Systems
- ❖ **GS ISO/IEC 17025:2018 – GENERAL REQUIREMENTS FOR THE COMPETENCE OF TESTING AND CALIBRATION LABORATORIES**
 - Foundation course in Laboratory Management Systems
 - Internal Auditor Course in Laboratory Management Systems
- ❖ **Other Programmes being offered by GSA/ISD Department:**
 - ❖ **HACCP FOUNDATION COURSE**
 - ❖ **ADVANCED HACCP COURSE**
 - ❖ **HACCP FOR RESTAURATEURS**
 - ❖ **GOOD HYGIENIC PRACTICES IN FOOD INDUSTRIES**
 - ❖ **METROLOGY FOR PUMP MECHANICS**
 - ❖ **TESTING AND INSTRUMENTATION COURSE**
 - ❖ **COURSE IN FOOD HANDLING AND PACKAGING**
 - ❖ **CALCULATION OF MEASUREMENT UNCERTAINTY FOR TESTING LABORATORIES**
 - ❖ **IN-HOUSE COURSES** (Not limited to the list above - Offered on-site, upon request by 10 or more learners at a time)

GENERAL INFORMATION

COURSE APPLICATIONS

As much as we try to accommodate all learners, the maximum number of trainees we allow in our courses at a time is **twenty (20) for all courses except for ISO 9001:2015 where the maximum class size is twelve (12)**. The small class sizes are mainly borne out of our desire to optimize the learning experience.

The application form is attached at the back of the brochure and should be completed, scanned and e-mailed to industrial.support@gsa.gov.gh. The forms may also be obtained on our website www.gsa.gov.gh.

TERMS AND CONDITION OF BOOKINGS

- Registration forms must be completed and submitted with all evidence of prior knowledge requirements, a minimum of 20 days prior to a scheduled course. All submitted documents shall be reviewed for adequacy.
- A prospective delegate shall be informed of the outcome of their application within 5 days of receipt of their application.
- Full course fees are payable in advance. Attendance is only guaranteed upon submission of a receipt indicating full payment.
- Failure to provide proof of payment will lead to the learner being refused entry to the course.
- GSA reserves the right to cancel /reschedule the course due to insufficient learner registrations.
- Cancellations by learners must reach the course coordinator not later than 10 days prior to the commencement date of the course. This shall be done in writing through email to industrial.support@gsa.gov.gh
- An administration and cancellation fee of 50% will be payable in respect of a cancellation received less than 10 days prior to the commencement date of the course.
- There would be no refund of course fee in the event of non-attendance without cancellation.

FEES

All course fees are charged per person and per course. Custom made courses and courses delivered off GSA premises may be subject to different charges.

TRAVEL AND ACCOMMODATION

Learners are responsible for their own travel and accommodation arrangements. However, the Department may upon request, assist by supplying contact numbers of guesthouses, hotels or bed and breakfast establishments in the vicinity of GSA.

However, GSA will not be held liable if conditions of these places do not meet your expectations.

COURSE PRESENTATION

Courses will be presented in **English only**. Courses are presented using a variety of training methods and techniques, and these include lectures, videos, assignments, handbooks and exercises. Group participation is encouraged throughout, as it enhances the learning experience. Learners are continuously evaluated throughout the learning program.

ISSUANCE OF CERTIFICATES

100% attendance is compulsory.

The pass mark for all courses where examinations are required is 65% upon which a certificate of **ACHIEVEMENT** will be issued. For such courses; a participant who obtains less than 65% score shall be issued a certificate of **PARTICIPATION**.

For courses where no examinations are required, only certificates of **PARTICIPATION** shall be issued.

Certificates will be issued to all delegates who successfully complete a course within twenty-one (21) working days provided all necessary requirements have been fulfilled, including payments.

All certificates issued must bear a serial number, the name of the bearer of the certificate, the Unique Identification Number of the bearer in the case of CQI/IRCA certified courses, the GSA logo, the course title and date, the certificate type as well as the signatures of the course coordinator and the Director General of GSA.

Certificates may be invalidated, withdrawn and replaced only in the event that a mistake emanating from ISD has been made.

Delegates may only be given certified true copies of certificates in the event of a loss of certificate in which case, certificate replacement shall not be permissible.

In the case of CQI/IRCA approved courses, the Industrial Support Department shall always approve, produce and distribute certificates in respect of such courses. Re-issue of certificates will be at a cost of GHS 500.00.

Certificates are issued to delegates who attend the course and not to their companies. Clients who wish to allow the companies to have copies of their certificates must give ISD written authorization to do so.

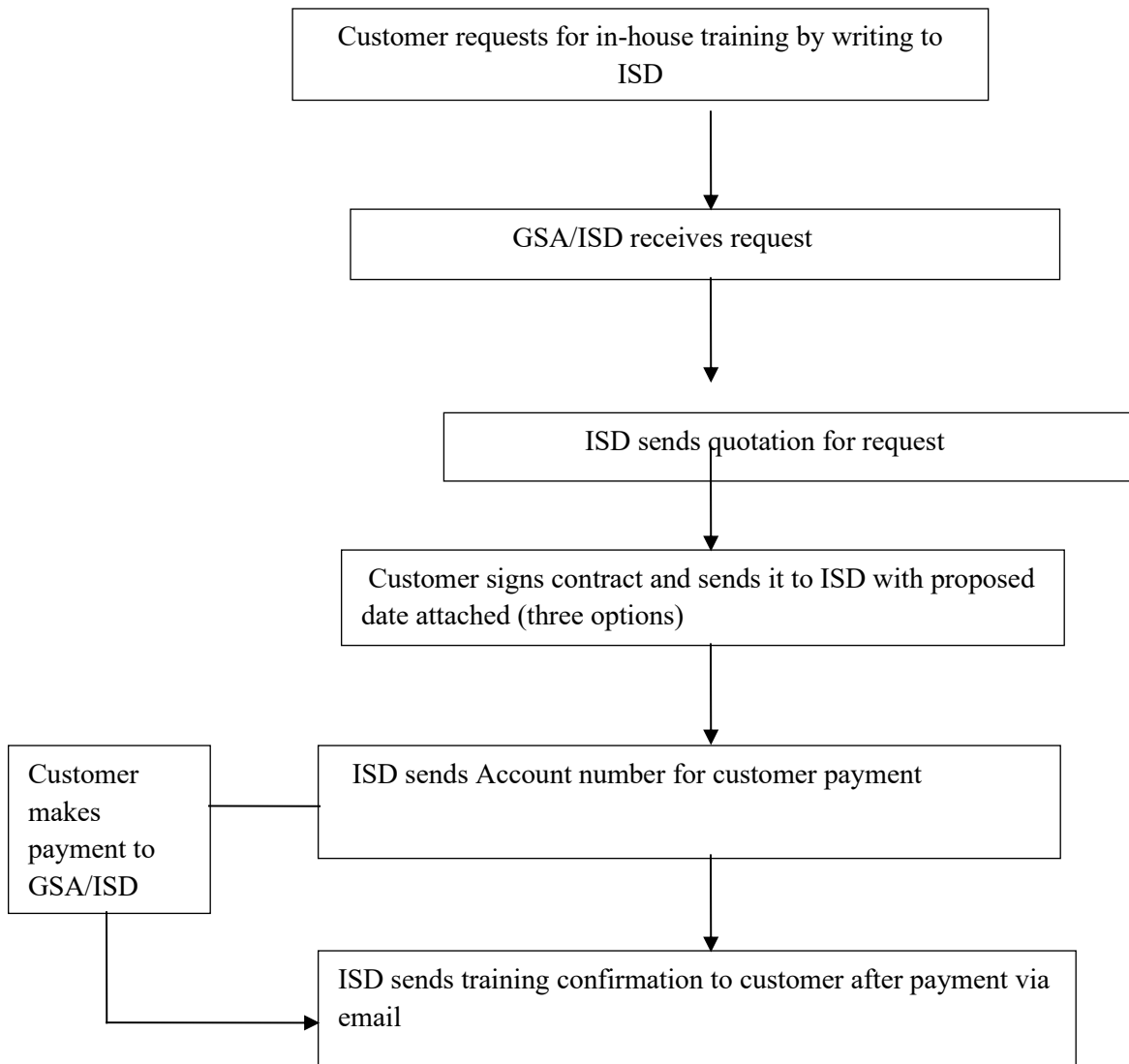
IN-HOUSE PRESENTATION OF COURSES

An in-house presentation means, a trainer representing GSA is sent to the customer's site or their preferred venue at the customer's cost to conduct the requested training. The selected venue must meet GSA requirements for training venues.

All GSA/ISD courses may be presented as In-house training courses. These training courses can be customized to suit the customer's requirements.

Only written requests for In-house training will be accepted.

Steps involved in requesting for in-house Training



NOTE: In-house courses will be presented to a *maximum of 20 learners (12 learners for ISO 9001:2015 foundation course) per session.*

To facilitate professional service, efficient planning and supply of competitive quotation, a customer is requested to provide notification of where the training will be presented and expected number of people to be quoted on.

The customer or organisation will be responsible for providing a suitable training room with audio-visual equipment and all necessary training tools (including projectors, flip charts etc.) as well as refreshments and any amenities they see fit. Customer training room is expected to meet GSA/ISD health and safety policies before it can be used.

CONTACT DETAILS

For bookings, payments and enquiries contact

Customer Liaison Officer

E-mail: industrial.support@gsa.gov.gh

Tel: +233 (0) 244 209-292

Training Coordinator

Tel: +233 (0) 242 866-719

Alternative Number

Tel: +233 (0) 208 182-939

Head Office Number

Tel: 03025000/65-66

Centralised e-mail: industrial.support@gsa.gov.gh

Postal address: Private bag MB 245, Accra

Physical address: Shiashie Adjacent. Gulf house. (On the corner of Jerry John Rawlings Road and Gulf street)

1. INTRODUCTION TO MANAGEMENT SYSTEMS

Overview

This course provides awareness of management systems in general. It explains the roles of a company's customer and stakeholder requirements in developing a customer focused approach to management that leads to sustained continual improvement and customer satisfaction.

Prior knowledge Requirements

- *No prior knowledge is required, however, this course is a pre-requisite to all other Management Systems courses.*

Learning Objectives

On completion, successful delegates will have the **knowledge** needed to:

- ✓ Explain what a Management System is.
- ✓ Enumerate the benefits and scope of a management system
- ✓ Explain the seven principles of quality management
- ✓ Explain the following:
 - System thinking, the supply chain and PDCA
 - risk-based thinking
 - policy deployment
 - quality planning and improving the organization
 - Managing processes and measuring performance
 - continual improvement
 - the role of audit, assessment and certification in evaluating and improving the organization –

COURSE DURATION:

One (1) day

TARGET GROUPS:

Individuals who are new to quality and the concept of Management Systems.

COURSE OUTLINE:

- Overview, Benefits and Scope of Management Systems
- Seven Principles of Quality Management
- System Thinking, the Supply Chain and PDCA
- Risk-Based Thinking
- Policy Deployment
- Quality Planning
- Managing Processes and Measuring Performance
- Continual Improvement

EXAMINATION AND CERTIFICATION

No examination will be written but **100% attendance is required.**

Certificate of Participation will be awarded.

Fees: GHS 1,080.00/Head

COURSE TITLE	DATE
Introduction to Management Systems	January 28 th
Introduction to Management Systems	May 7 th
Introduction to Management Systems	September 10 th
Introduction to Management Systems	November 12 th

2. ISO 9001:2015 QUALITY MANAGEMENT SYSTEMS

Overview

ISO 9001 is an internationally recognized management system that helps the implementing organization to achieve consistent results and products while continually improving the process with the sole aim of satisfying the customer.

Quality Management Systems Foundation Course (CQI/IRCA Certified)

Prior knowledge Requirements

- *Familiarity with quality issues as the course focuses on the requirements and implementation of management systems. (Introduction to Management Systems)*
- *Prior knowledge in Management systems, the PDCA cycle, fundamental concepts and the 7 quality Management principles as well as the terms and definitions commonly used in managements systems (ISO 9000).*

Learning Objectives

On completion, successful delegates will have the **knowledge** needed to:

- ✓ Explain the purpose of quality management system and the business benefits of improved performance of the quality management system
- ✓ Outline the structures and content of ISO 9001 and its relationship with ISO 9000
- ✓ Explain the specific quality management related requirements of ISO 9001

COURSE DURATION:

One (1) day

TARGET GROUPS: Manufacturers and service providers, Quality/production Managers and Staff of MMDAs

COURSE OUTLINE:

- Overview of QMS
- Purpose and business benefits of QMS
- Process approach and PDCA cycle
- QMS principles and processes
- Context of the organization
- Quality Policy, Quality Planning and Quality Objectives
- Product realization and controls
- Performance evaluation

EXAMINATION AND CERTIFICATION

No examination will be written but **100% attendance is required.**
Certificate of Participation will be awarded.

Fees: GHS 1,401.00/Head

3. ISO 9001:2015 – Internal Quality Auditor Course

Overview

The aim of this course is to provide delegates with the knowledge and skills required to perform an internal audit of a Quality Management System based on ISO 9001(or equivalent), and report on the effective implementation and maintenance of the Management System in accordance with ISO 19011.

Prior knowledge Requirements

Learners must have had a foundation course in ISO 9001:2015

Learning Objectives

Learning objectives describe in outline what delegates will know and be able to do by the end of the course.

Knowledge

- ✓ With reference to the PDCA cycle, explain the process-based quality management system model for ISO 9001 and the role of an internal audit in the maintenance and improvement of quality management systems
- ✓ Explain the role and responsibilities of an auditor to plan, conduct, report and follow-up and internal quality management system audit, in accordance with ISO 19011:2018

Skills

- ✓ Plan, conduct, report and follow-up an internal audit as part of a quality management system based on ISO 9001, and in accordance with ISO 19011:2018

COURSE DURATION:

Four (4) days.

TARGET GROUPS:

Manufacturers and service providers, Quality/production Managers, and Staff of MMDAs

COURSE OUTLINE

- Understanding the purpose and benefits of auditing
- Understanding the difference between 1st, 2nd and 3rd party audits and other types of audits
- Using and interpretation of ISO 9001 as a basis for audits
- Preparing and planning for audits (audit schedules, audit plans, audit checklist)
- Performing audits, displaying appropriate auditor traits, such as using effective questioning techniques and recording non-conformances
- Writing audit reports and follow-up on corrective actions
- Explaining the process of certification

EXAMINATION AND CERTIFICATION

100% attendance required. An examination will be taken at the end of the course if a delegate scores more than 50% on continuous assessment. Delegates with 60% or above test score will be awarded a certificate of **SUCCESSFUL COMPLETION**. Delegates with test scores below 60% will be awarded certificate of **PARTICIPATION**.

Fees: GHS 2,679.00/Head

LOCATION: Standards Height- Ridge

COURSE TITLE	FOUNDATION	INTERNAL AUDITORS
ISO9001:2015	February 4 th	May 12 th – 15 th
ISO 9001:2015	April 9 th	August 18 th – 21 st
ISO 9001:2015	July 3 rd	
ISO 9001:2015	September 10 th	

ISO 9001:2015	November 3 rd	
ISO 9001:2015	December 8 th	

4. ISO 14001:2015 ENVIRONMENTAL MANAGEMENT SYSTEM (EMS)

Overview

An Environment Management System (EMS) is a tool for managing the impacts of an organization's activities on the environment. It provides a structured approach to planning and implementing environment protection measures. The training is applicable to all employees requiring an understanding of Environmental Management Systems or those involved with the establishment, implementation, maintenance, continual improvement, management and evaluation of an ISO 14001 (EMS).

Environmental Management System Foundation Course (EMS)

Prior knowledge Requirements

- *Familiarity with Environmental issues as the course focuses on the requirements and implementation of Environmental Management Systems.*
- *Prior knowledge of Management Systems in general.*

Learning Objectives

On completion, successful students will be able to

- ✓ Explain the fundamentals of Environmental Management
- ✓ Explain the interrelationships between ISO14001 and the other ISO Management Systems
- ✓ Explain the key components of an Environmental Management System (EMS) In accordance with ISO14001
- ✓ Explain the concepts, approaches, standards, methods and techniques required to effectively manage an EMS
- ✓ Explain the relationship between an Environmental Management System and Compliance with the requirements of different Stakeholders of the organization
- ✓ Explain the stages of the ISO 14001 certification process

COURSE DURATION:

Two (2) days

TARGET GROUPS:

Environmental Managers, Officers in Private organizations and Public Organizations

COURSE OUTLINE

- Brief Overview of the ISO 14001 Standard
- EMS Policy, EMS Aspects, Concepts and Issues

- Environmental Risk Assessment
- Legal and Other requirements
- EMS Requirements of ISO 14001:2015
- Objectives, Targets & Programs (EMP)
- Resources, Roles, Responsibilities Authority, Communication, Competence
- Documentation, Document and Operational Control, Emergency preparedness
- Management Review/ Commitment
- Benefits of Environmental Management System

EXAMINATION AND CERTIFICATION

No examination will be written but **100% attendance required.**
Certificate of Participation will be awarded.

Fees: GHS 1,383.00/Head

LOCATION: Standards Height- Ridge

COURSE TITLE	FOUNDATION
ISO 14001:2015	February 4 th – 5 th
ISO 14001:2015	July 8 th -9 th

5. ISO 45001:2018 OCCUPATIONAL HEALTH AND SAFETY MANAGEMENT SYSTEMS

Overview

The course aims to help organizations comply with the ISO 45001:2018 requirements. It ensures that participants understand and are able to implement these requirements in their own environment. It also helps to make personnel aware of the roles and responsibilities within the organization and its occupational health and safety obligations and commitments.

ISO 45001:2018 Foundation Training Course

Prior knowledge Requirements

- *Familiarity with Health and Safety issues as the course focuses on the requirements and implementation of OHSAS management systems.*
- *Prior knowledge in Management Systems*

Learning Objectives

On completion, successful students will be able to:

- ✓ Explain the elements and operations of an Occupational Health and Safety Management System and its principal processes
- ✓ Explain the correlation between ISO 45001 and other standards and regulatory frameworks
- ✓ Explain the approaches, methods and techniques used for the implementation and management of an OHSM

COURSE DURATION

Two (2) days

TARGET GROUPS:

Health and Safety Managers, Officers in Public and Private Organization

COURSE OUTLINE:

- Overview of OH & Management Systems
- Details of Management System Elements
- Policy and Planning
- Implementation and Operation
- Checking
- Management Review and Commitment
- Benefits of Safety Management System

EXAMINATION AND CERTIFICATION

No examination will be written but **100% attendance is required.**

CERTIFICATE OF PARTICIPATION will be awarded.

Fees: GHS 1,383.00 /Head

LOCATION: Standards Height- Ridge

COURSE TITLE	FOUNDATION
ISO 45001	March 4 th -5 th
ISO 45001	May 14 th -15 th
ISO 45001	August 25 th -26 th
ISO 45001	October 1 st - 2 nd

6. ISO 22000:2018 FOOD SAFETY MANAGEMENT SYSTEMS

Overview

ISO 22000 is an International food safety standard developed by the International Organization for Standardization. It is the framework for a Food Safety Management System (FSMS) incorporating Good Manufacturing Practices (GMPs), Hazard Analysis Critical Control Point (HACCP) principles and ISO 9001 elements.

ISO 22000 -Food Safety Foundation Course

Prior knowledge Requirements

- *Basic knowledge in Management Systems and the Plan-Do-Check-Act cycle*
- *Concepts of Food Safety management including HACCP principles.*

Learning objectives

On completion, successful students will be able to:

- ✓ Explain the purpose and business benefits of a Food Safety Management system
- ✓ Outline the structure and content of ISO 22000 or acceptable equivalent
- ✓ Explain the specific Food Safety management- related requirements of ISO 22000 or acceptable equivalent

COURSE DURATION:

One (1) day

TARGET GROUP:

food processors, restaurateurs and Caterers, Food Business Operators (FBOs)

COURSE OUTLINE:

- Definitions, Terminologies & Concepts in Food Safety Management Systems
- Prerequisite Programmes
- The HACCP Principles
- Food Safety Management System
- Management Responsibility
- Resource Management
- Planning & Realization of Safe Products
- Validation, Verification & Improvement of the Food Safety Management System

EXAMINATION AND CERTIFICATION

No examination will be written but **100% attendance is required.**
Certificate of PARTICIPATION will be awarded.

Fees: GHS 1,383.00/ Head

7. ISO 22000 -Food Safety Internal Audit Course

Overview

The aim of this course is to provide delegates with the knowledge and skills required to perform an internal audit of a Food Safety Management System based on ISO 22000 (or equivalent) and report on the effective implementation and maintenance of the Management System in accordance with ISO 19011:2018

Prior knowledge Requirements

ISO 22000:2018 Foundation course

Learning objectives

Leaners must be able to:

- ✓ with reference to the Plan, Do, Check, Act cycles, explain the Food Safety Management system model for ISO 22000, and the role of internal audit in the maintenance and improvement of Food Safety Management Systems
- ✓ Explain the role and responsibilities of an auditor to plan, conduct, report and follow up an internal Food Safety management system audit, in accordance with ISO 19011 Skills
- ✓ Plan, conduct, report and follow up an internal audit of a Food Safety management system based on ISO 22000 or acceptable equivalent, and in accordance with ISO 19011.

COURSE DURATION:

Four (4) days

TARGET GROUP:

Economic operators in the food chain, food processors, restaurateurs and caterers

COURSE OUTLINE:

- Accreditation/ FSMS Certification
- Overview of FSMS Standards ISO 22000:2018
- Pre-Requisite Programmes
- Risk Assessment of Food Safety Hazard
- Risk Analysis
- Food Safety Hazard Identification
- Hazard Assessment/Risk Characterization

- Auditing according to ISO 19011:2018
- System / Process Requirements for FSMS (ISO 22000:2018)
 - Required Documents of ISO 22000
 - Required Records of ISO 22000
 - Validation and Verification
 - Audit Approach and Plan

COURSE TITLE	FOUNDATION	INTERNAL AUDITOR
ISO 22000	January 29 th	November 17 th -20 th
ISO 22000	December 10 th	

EXAMINATION AND CERTIFICATION

100% attendance required. An examination will be taken at the end of the course if delegates scores more than 50% on continuous assessment. Delegates with 60% or above test score will be awarded a **CERTIFICATE OF SUCCESSFUL COMPLETION**. Delegates with test scores below 60% will be awarded **CERTIFICATE OF PARTICIPATION**.

Fees: GHS 2,679.00/ Head

LOCATION: Standards Height- Ridge

8. ISO/IEC GS 17025:2018- LABORATORY MANAGEMENT SYSTEMS

Overview

ISO/IEC 17025:2018. Is the global quality standard for testing and calibration laboratories. It is the basis for accreditation from an accreditation body. ISO/IEC 17025 Foundation training enables you to learn the basic components to implement and manage a Laboratory Management System (LMS) as specified in ISO/IEC 17025. During this training course, you will be able to understand the different modules of a LMS, including LMS policy, procedures, performance measurements, management commitment, internal audit, management review and continual improvement.

Laboratory Management Systems Foundation Course

Prior knowledge Requirements

- *Knowledge in Good laboratory practices*
- *Knowledge in Management Systems in general*

Learning objectives

On completion, successful students will be able to:

- ✓ Explain the components and operations of a Laboratory Management System (LMS)
- ✓ Explain the correlation between ISO/IEC 17025 and other standards and regulatory frameworks
- ✓ Explain the approaches, methods and techniques used for the implementation and management of a LMS

COURSE DURATION:

Two (2) days

TARGET GROUPS: Testing/Calibration Laboratory Managers, Supervisors and Technicians

COURSE OUTLINE:

- Laboratory Accreditation
- History of ISO/IEC 17025 Standard
- Management Systems Requirements
- Resource Requirements
- Process Requirements
- Technical Requirements

EXAMINATION AND CERTIFICATION

No examination will be written but **100% attendance is required.**

Certificate of Participation will be awarded.

Fees: GHS 1,383.00 Head

9. Internal Audit Laboratory Management Systems Course

Prior knowledge Requirements

ISO/IEC 17025 : 2017 Foundation course

Learning objectives

On completion, successful students will be able to:

- ✓ Explain the
- ✓ correlation between ISO/IEC 17025 and other standards and regulatory frameworks
- ✓ Explain the concepts, approaches, methods and techniques used for the implementation and effective management of a Laboratory Management System (LMS)
- ✓ Interpret the ISO/IEC 17025 requirements in the specific context of the laboratory
- ✓ Advise a laboratory in implementing Laboratory Management System best practices

COURSE DURATION:**Four (4) days****TARGET GROUPS:**

Laboratory Managers, Supervisors and Technicians

COURSE OUTLINE:

- Introduction to ISO/IEC 17025:2017 and initiation of a LMS
- Plan the implementation of a LMS
- Implementation of a LMS
- LMS monitoring, measurement, continuous improvement and preparation for accreditation
- Auditing of an LMS

EXAMINATION AND CERTIFICATION

100% attendance required. An examination will be taken at the end of the course if delegates scores more than 50% on continuous assessment. Delegates with 60% or above test score will be awarded a certificate of **SUCCESSFUL COMPLETION**. Delegates with test scores below 60% will be awarded **CERTIFICATE OF PARTICIPATION**.

Fees: GHS 2,679.00/Head**LOCATION: Standards Height- Ridge**

COURSE TITLE	FOUNDATION	INTERNAL AUDITORS
ISO/IEC 17025	March 10 th -11 th	April 8 th - 11 th
ISO/IEC 17025	May 6 th -7 th	November 10 th – 13 th
ISO/IEC 17025	June 2 nd – 3 rd	
ISO/IEC 17025	September 1 st -2 nd	
ISO/IEC 17025	October 6 th -7 th	
ISO/IEC 17025	December 15 th -16 th	

10. HACCP-HAZARD ANALYSIS CRITICAL CONTROL POINTS (HACCP)**Overview**

HACCP is a systematic approach to the identification, evaluation, and control of food safety hazards. It is a proactive strategy where hazards are identified and assessed, and control measures are developed to prevent, reduce, or eliminate a hazard.

INTRODUCTION TO HACCP Course

Prior knowledge Requirements

Knowledge in basic prerequisite programmes (PRPs)

Learning Objectives

On completion, successful students will be able to:

- ✓ Explain the basic concepts of HACCP.
- ✓ Apply the 7 Principles of HACCP.
- ✓ Explain how HACCP is integrated into formal management systems for the food industry.
- ✓ Review good manufacturing practices.
- ✓ Identify and control hazards.
- ✓ Implement a HACCP plan

COURSE DURATION:

Two (2) days

TARGET GROUPS:

Quality control Managers in the food Industry

COURSE OUTLINE:

- Overview of Food Safety and Food Quality , members of food safety teams
- Concept of HACCP
- Food Safety Hazards
- Prerequisite programmes (PRPs)
- Implementing HACCP
- Detailed principles of HACCP

EXAMINATION AND CERTIFICATION

No examination will be written but **100% attendance is required.**

Certificate of Participation will be awarded.

Fees: GHS 1,383.00/Head

11. ADVANCED HACCP COURSE

Prior knowledge Requirements

Basic HACCP

Learning Objectives

On completion, successful students will be able to:

- ✓ Explain the basic concepts of HACCP.
- ✓ Apply the 7 Principles of HACCP.
- ✓ Explain how HACCP is integrated into formal management systems for the food industry.
- ✓ Plan and implement HACCP.
- ✓ Audit a HACCP system

COURSE DURATION:

Three (3) days

TARGET GROUPS:

Quality control Managers in the food Industry, food safety team members, staff of FBOs

COURSE OUTLINE:

- The relationship between HACCP and other national/international standards
- HACCP certification schemes and their potential advantages
- Prerequisite programmes (PRPs)
- HACCP planning and implementation
- HACCP auditing

EXAMINATION AND CERTIFICATION

No examination will be written but **100% attendance is required.**

Certificate of Participation will be awarded.

Fees: GHS 1,584.00/Head

LOCATION: Standards Height- Rige

COURSE TITLE	INTRODUCTION	ADVANCED HACCP
HACCP	March 12 th – 13 th	May 19 th -21 st
HACCP	May 20 th – 21 st	November 4 th – 6 th
HACCP	July 17 th -18 th	
HACCP	September 24 th – 25 th	
HACCP	December 17 th – 18 th	
HACCP		

12. GOOD HYGIENIC PRACTICES IN THE FOOD INDUSTRIES

Overview

It is an introduction to Good Hygienic Practice (GHP). It covers: the basics of GHP, hygienic zoning, the basic concepts of cleaning and disinfection, and food safety education of food handlers. The methods and chemicals used for cleaning and/or disinfection, and the methods for assessing efficacy are also highlighted.

Prior knowledge Requirements

No prior knowledge required

Learning objectives

After completing this course the participant will be able to:

- ✓ Explain the different levels of zoning used in food factories, and when and how to apply zoning;
- ✓ Assess what knowledge food handlers and personnel in food production facilities need to have to work according to GHP;
- ✓ Explain why cleaning and disinfection are important in a food factory, which methods are available and when and how to apply them.

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COURSE DURATION:

TWO (2) DAYS

TARGET GROUP: Stakeholders in the Industry, Production Managers and Food Operators

COURSE CONTENT:

- General Definitions of terminologies used in industry
- Good Manufacturing Practices (GMP)
- Good Hygienic Practices (GHP)
- Food processing techniques (heat treatments, freezing, sterilization, pasteurization, drying) etc.

EXAMINATION AND CERTIFICATION

No examination will be written but **100% attendance is required.**

Certificate of Participation will be awarded.

Fees: 1,383.00/: Standards Height

COURSE TITLE	Date
Good hygienic practices in food industries	February 17 th -18 th
Good hygienic practices in food industries	April 2 nd -3 rd
Good hygienic practices in food industries	June 6 th -7 th
Good hygienic practices in food industries	August 4 th -5 th
Good hygienic practices in food industries	October 22 nd -23 rd

13. FOOD HANDLING AND PACKAGING course

Prior knowledge requirement

None

Learning objectives

On completion, successful students will

- ✓ understand basic food handling practices
- ✓ understand hygiene practices required in the food Industry
- ✓ Know how to apply employee hygiene practices required in the food Industry
- ✓ Understand the concept of food contamination and good manufacturing Practices
- ✓ Understand what the concept of food packaging and food packaging technologies

COURSE DURATION

Two (2) days

TARGET GROUPS

Food business operators

COURSE OUTLINE

- Definitions
- Food handling Practices
- General Employee hygiene
- Food Contamination
- Good Manufacturing Practices
- Types of packaging materials

- Purpose and functions of Packaging
- Types of Packaging Environments
- Packaging technologies

EXAMINATION AND CERTIFICATION

No examination will be written but **100% attendance is required**

Certificate of participation will be awarded

Fees: GHS 1,383.00/Head

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COURSE TITLE	FOUNDATION
Food Handling and Packaging	February 2 nd -3 rd
Food Handling and Packaging	April 28 th -29 th
Food Handling and Packaging	July 21 st -22 nd
Food Handling and Packaging	October 12 th -13 th



**GHANA STANDARDS AUTHORITY
INDUSTRIAL SUPPORT DEPARTMENT
FORM**

TITLE: TRAINING REGISTRATION FORM

DOC No. ISD-FM-(G) 16-C

To: Ghana Standards Authority
Industrial Support Department
P.O.Box MB 245
Accra

Fax No. : (233-302) 500092
Tel. (233-302) 506991-5, 500065/6
E-mail: gsadir@gsa.gov.gh

SECTION A

Surname and Initials Dr/Mr/Ms/Mrs _____

Preferred name: _____

Name of organisation:

Organisation Postal address: (Where invoice must be posted to)

Postal address of Certificate (Where certificate must be posted to)

Tel No.: _____ Fax No.: _____

Cell No: _____

Learner E-mail address:



GHANA STANDARDS AUTHORITY
INDUSTRIAL SUPPORT DEPARTMENT
FORM

TITLE: TRAINING REGISTRATION FORM

DOC No. ISD-FM-(G) 16-C

Course Name: _____

Dates of course:

Dates when pre-requisite programme was completed (*please check online or in the ISD brochure if a prerequisite programme or a Prior Knowledge Requirement in the case of CQI/IRCA courses for the course applied for is required*)*

Payment advice: When and how?

Organisation's Accounts Contact person & Tel No.:

**please attach a copy of certificate for any completed pre-requisite programmes and/or proof of Prior Knowledge Requirements such as a certificate or testimonial)*

SECTION B

Please indicate your dietary preference: _____

(Vegetarian, Halaal or any food allergies)

Please indicate if you have any disabilities _____

(e.g. Dyslexia, physical challenge)

Emergency contact person's name and number:

Please indicate first language: (excluding Ghanaian languages) by underlining

English

Other (please specify)



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SECTION C

Please indicate how you came to know about the course:

Website, Brochure, Colleague, Exhibition Other Specify: _____

Terms and conditions of bookings:

Registration forms must be completed and submitted with all evidence of prior knowledge requirements 20 days prior to a scheduled course.

All submitted documents shall be reviewed for adequacy.

A prospective delegate shall be informed of the outcome of their application within 5 days of receipt of their application.

Full course fees are payable in advance. Attendance is only guaranteed upon submission of a receipt indicating full payment.

Failure to provide proof of payment will lead to the learner being refused entry to the course.

GSA reserves the right to cancel /reschedule the course due to insufficient learner registrations.

All cancellations by learner must reach the above address, in writing, not later than 10 days prior to the commencement date of the course.

An administration and cancellation fee of 50% will be payable in respect of a cancellation received less than 10 days prior to the commencement date of the course.

GSA 2026 TRAINING SCHEDULE

No	Programmes	Course Fee GHS	Days	Target groups	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sept	Oct	Nov	Dec
1	Foundation course on ISO 22000(Food safety)	1,383.00	1	Economic operators in the food chain, food processor, restaurant and caterers	29											10
2	Internal Auditors Course in ISO 22000 (Food Safety)	2,679.00	4	Economic operators in the food chain, food processors, restaurateurs and caterers											17-20	
3	Introduction to Management Systems (FD 107)	1,080.00	1	Quality/production Managers and Staff of MMDAs	28				7				10		12	
4	Foundation Course on ISO 9001 (Quality Management)	1,401.00	1	Manufacturers and service providers, Quality/production Managers and Staff of MMDAs		4		9			3		10		3	8
5	Internal Auditors Course on ISO 9001 (Quality Management)	2,679.00	4	Manufacturers and service providers, Quality/production Managers and Staff of MMDAs					12-15			18-21				
6	Foundation Course on ISO 45001 (Occupational Health and Safety)	1,383.00	2	Health and Safety Managers , Officers in Public and Private Organizations			4-5		14-15			25-26		1-2		
7	Foundation Course on ISO 14001 (Env. Management)	1,383.00	2	Environmental Managers , Officers in Private organizations and Public Organizations		4-5					8-9					
8	Foundation Course in ISO/IEC 17025 (Laboratory Quality Management)	1,383.00	2	Laboratory Managers, Supervisors and Technicians,			10-11		6-7	2-3			1-2	6-7		15-16

9	Internal Auditor Course in ISO/IEC 17025 (Laboratory Quality Management)	2,679.00	4	Laboratory Managers, Supervisors and Technicians,			8-11						10-13			
10	Introduction to Hazard Analysis and Critical Control Point	1,383.00	2	Quality control Managers in the food Industry			12-13		20-21		17-18		24-25		17-18	
11	Advanced HACCP	1,584.00	3	Quality control Managers in the food Industry					19-20						4-5	
12	Good Hygienic practices in Food Industries	1,383.00	2	Production Managers and Food process operators		17-18		2-3		6-7		4-5		22-23		
13	Course in Testing and Instrumentation	1,383.00	2	Laboratory Managers, Supervisors and Technicians involved in Analysis and Instrumentation		Upon Request										
14	Course in Food Handling and Packaging	1,080.00	1	Quality Managers in the Food Industry		2-3		28-29			21-22			12-13		
15	Metrology for pump Mechanics	1,383.00	2	Stakeholders in the Oil Marketing companies			23-34					12-13				
16	Uncertainty measurement for testing Laboratories	1,383.00	2	Laboratory Managers, Supervisors and Technicians			UPON REQUEST									