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QP 3.19	GMP and Food Defense Assessment	27 th January 2021
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TRAINING ASSESSMENT & VERIFICATION

TRAINING MODULE: **GMP & Food Defense**

Date: _____

Name: _____ Department: _____ Shift: _____

Please circle or write the correct answer.

- Which of the following is/are true regarding Gruma's Food Safety & Quality Policy?
 - Gruma has HACCP based system in place to reduce food safety risks
 - Responsibility of food safety & quality lies with all employees
 - Gruma is responsible to meet food safety, quality & regulatory requirements
 - ☒ All of the above
- Which of the following are Good Manufacturing practices?
 - Washing hands after eating, drinking & handling rubbish
 - No jewelry, nail polish or fake nails
 - Do not cough, sneeze over the product
 - ☒ All of the Above
- What are the categories of Food contamination?
 - Biological
 - Chemical
 - Physical
 - ☒ All of the above
- Food Handler must not work with food if suffering from:
 - Diarrhoea
 - Food borne illness
 - Skin infection
 - ☒ All of above
- Which of the following items are prohibited in production facility?
 - Staple pins
 - Glass items
 - Lollies/Chew gum
 - ☒ All of the above



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6. Which of the following material is an Allergen?
- a. Wheat
 - b. Milk and Milk Products
 - c. Soy and Soy Products
 - ☒ d. All of the above
7. Which of the following is true?
- a. All the allergens should be identified with BLUE tags
 - b. Allergen ingredients shall be stored only at bottom level in storage racks
 - c. Any ingredient spill must be notified immediately
 - ☒ d. All of the above
8. Which of these points below is a critical control point?
- ☒ a. Metal Detector / X-Ray
 - b. Eye Pro
 - c. Leakmatic
 - d. Checkweigher
9. Which of the following is true in regards to Traceability :
- ☒ a. Best Before date should always be clearly printed on bags
 - b. Only raw materials should be traceable
 - c. Additives does not require to be traceable
 - d. None of the above
10. Food defense is the effort to protect food from acts of intentional adulteration.
- ☒ a. True
 - b. False

Please Note: A 100% pass rate is required for this module, if this is not achieved retraining must be undertaken. In the event that a score of < 100% is obtained the trainee needs to be retrained & re tested

To be completed by Instructor only:

Trainee Score: _____	Outcome:	Passed assessment <input type="checkbox"/>	Retrain <input type="checkbox"/>
Assessor: _____	Signature: _____		