Food-borne diseases constitute an important public health problem. Bogota’s most vulnerable population draws to nutritional services supported by the local district administration which can present deficiencies in the fulfillment of the Good Manufacturing Practices – GMP. The aim of this study was to evaluate the strategy of training as a contribution to the implementation of GMP in the food services given within the city of Bogota. The transversal descriptive character of the study was done in 71 food services in 5 localities of the city. Theoretical and practical training was designed according to the results of the diagnosis and posterior monitoring obtained through visits. Comparative results of these visits according to criteria (100% Excellent, 81-90% Good, 71-80% Fair, < 70% Critical) showed improvement in these places and significant statistically difference between the diagnosis and monitoring visits, with a confidence level of 95%. These results confirm that the training strategy designed for food handlers contribute to overcome the difficulties identified in the diagnostic visit. Consequently, the development of tools and training programs can be considered good food safety management strategies that help food handlers to know how to eliminate and reduce food contamination and hence provide safe, healthy nutritious food to the community.