



PRODUCT SAFETY MANAGEMENT: VULNERABILITY ASSESSMENT FOR FOOD FRAUD TRAINING COURSE

COURSE DESCRIPTION

This course is designed to provide manufacturers with an in-depth and practical understanding of Vulnerability Assessment for Food Fraud tools and techniques, and how they can be applied in a practical manner relevant to the delegate's industry sector.

It will enable learners to use techniques to better identify and mitigate risks associated to raw materials in the supply chain. This is particularly useful when implementing product safety management systems and the requirements of the BRCGS Standards onsite.

COURSE KEY LEARNING OBJECTIVES:

UPON COMPLETION OF THIS COURSE, LEARNERS WILL BE ABLE TO:

- Understand vulnerability assessment requirements for BRCGS Standards
- Understand what is meant by the term 'food fraud'.
- Identify the difference between vulnerability assessment, threat analysis critical control point and food defence.
- Assess the raw materials most vulnerable to food fraud

Learners will need to demonstrate acceptable performance in all these areas.

AUDIENCE

- Purchasing/Technical and Quality personnel at manufacturing, storage and distribution and retail sites; Auditors and Consultants and BRCGS Professionals

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COURSE DURATION: 1 day
DELIVERY METHODOLOGY: Face to Face
COURSE LANGUAGE: English
ACCREDITATION: BRCGS

COURSE CERTIFICATION

To successfully complete the course, learners will need to perform a course assessment and gain a pass mark of 75%. Learners will need to undertake a Vulnerability Assessment at their place of work.

Approved by:

BRCGS Approved Training Partner

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PRODUCT SAFETY MANAGEMENT: VALIDATION AND VERIFICATION TRAINING COURSE

COURSE DESCRIPTION

This course will provide learners with a thorough understanding of validation and verification so they know the level of detail required for each process and are able to use validation and verification in practice. This is especially helpful when implementing some of the requirements in the BRCGS Standards.

COURSE KEY LEARNING OBJECTIVES: UPON COMPLETION OF THIS COURSE, LEARNERS WILL BE ABLE TO:


- Define and understand the terms validation and verification
- Understand the level of detail required for each process
- Use validation and verification in practice
- Appreciate how validation and verification relate to conformance to the Standard

Learners will need to demonstrate acceptable performance in all these areas.

AUDIENCE

- Consultants/Auditors/Quality and safety management staff at manufacturing, storage and distribution and retail sites and BRCGS Professionals

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COURSE DURATION: 1 day
DELIVERY METHODOLOGY: Face to Face
COURSE LANGUAGE: English
ACCREDITATION: BRCGS

COURSE CERTIFICATION

To successfully complete the course, learners will need to perform a course assignment and gain a pass mark of 75%.

Approved by:

BRCGS Approved Training Partner

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PRODUCT SAFETY MANAGEMENT: RISK ASSESSMENT TRAINING COURSE

COURSE DESCRIPTION

This course is to provide learners with a thorough understanding of risk assessment and enable them to use different risk assessment models. This is particularly useful when implementing product safety management systems onsite, and when implementing the requirements of the BRCGS Standards.

COURSE KEY LEARNING OBJECTIVES: UPON COMPLETION OF THIS COURSE, LEARNERS WILL BE ABLE TO:

- Define and understand the terms validation and verification
- Understand the level of detail required for each process
- Use validation and verification in practice
- Appreciate how validation and verification relate to conformance to the Standard

Learners will need to demonstrate acceptable performance in all these areas.

AUDIENCE

- Consultants/Auditors/Technical, Quality staff and BRCGS Professionals

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COURSE DURATION: 1 day
DELIVERY METHODOLOGY: Face to Face
COURSE LANGUAGE: English
ACCREDITATION: BRCGS

COURSE CERTIFICATION

To successfully complete the course, learners will need to perform a course assignment and gain a pass mark of 75%.

Approved by:

BRCGS Approved Training Partner

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PRODUCT SAFETY MANAGEMENT: ROOT CAUSE ANALYSIS TRAINING COURSE

COURSE DESCRIPTION

This course is to provide learners with a thorough understanding of root cause analysis (RCA) to know the importance of RCA, and to be able to perform RCA competently. This is especially helpful when implementing some of the requirements in the BRCGS Standards.

COURSE KEY LEARNING OBJECTIVES: UPON COMPLETION OF THIS COURSE, LEARNERS WILL BE ABLE TO:

- Define root cause analysis (RCA)
- Understand difference between symptoms and RCA
- Understand the role and importance of RCA in compliance with the BRCGS Standards
- Explore some common methods for undertaking RCA
- Be able to perform a RCA and document it effectively

Learners will need to demonstrate acceptable performance in all these areas.

AUDIENCE

- Consultants/Auditors/Quality and safety management staff at manufacturing, storage/distribution and retail sites and BRCGS Professionals

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COURSE DURATION: 1 day
DELIVERY METHODOLOGY: Face to Face
COURSE LANGUAGE: English
ACCREDITATION: BRCGS

COURSE CERTIFICATION

To successfully complete the course, learners will need to perform a course assignment and gain a pass mark of 75%.

Approved by:

BRCGS Approved Training Partner

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PRODUCT SAFETY MANAGEMENT: INTERNAL AUDITOR TRAINING COURSE

COURSE DESCRIPTION

This course is to enable to undertake internal audits and prepare companies for third party audits. It's delivered via a series of workshop-led discussions, presentations and an interactive case study. During the live case study, you will be given feedback and support to enable you to carry out an audit at your own workplace

COURSE KEY LEARNING OBJECTIVES: UPON COMPLETION OF THIS COURSE, LEARNERS WILL BE ABLE TO:


- Understand the roles and responsibilities of auditors
- Be able to plan and conduct an internal audit
- Know how to write concise, accurate and factual audit reports
- Be able to undertake audit follow-up activities

Learners will need to demonstrate acceptable performance in all these areas.

AUDIENCE

- Operational, quality and technical staff responsible for managing an internal auditing schedule and BRCGS Professionals

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COURSE DURATION: 2 days
DELIVERY METHODOLOGY: Face to Face
COURSE LANGUAGE: English
ACCREDITATION: BRCGS

COURSE CERTIFICATION

To successfully complete the course, assessment will entail 50% course participation; 50% course assignment - workplace audit and gain a pass mark of 75%.

Approved by:

BRCGS Approved Training Partner

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PRODUCT SAFETY MANAGEMENT: HAZARD ANALYSIS AND RISK-BASED PREVENTIVE CONTROLS (HARPC) TRAINING COURSE

COURSE DESCRIPTION

This course will cover the similarities and differences between requirements of the BRCGS Standard for Food Safety and the Food Safety Modernization Act's (FSMA) Preventive Controls rule.

BRCGS' HARPC course is not a substitute for the Food and Drug Administration's (FDA) Preventive Controls course.

HARPC encompasses far more in the way of food safety assessment and control than a traditional hazard analysis and critical control points (HACCP) plan.

COURSE KEY LEARNING OBJECTIVES:

UPON COMPLETION OF THIS COURSE, LEARNERS WILL BE ABLE TO:

- Describe how the BRCGS Standard for Food Safety aligns with FSMA's Preventive Controls rule
- Explain the BRCGS Standards and HARPC requirements for development and management of a food safety plan
- Adapt a BRCGS food safety management system (FSMS) to meet Preventive Controls regulation.
- Review common non-conformities related to HACCP and HARPC found in BRCGS audits.
- Review risk analysis principles

Learners will need to demonstrate acceptable performance in all these areas.

AUDIENCE

- Operational, Quality and Technical staff responsible for developing and the day-to-day management of the HARPC plan and BRCGS Professionals

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COURSE DURATION: 2 days

DELIVERY METHODOLOGY: Face to Face

COURSE LANGUAGE: English

ACCREDITATION: BRCGS

COURSE CERTIFICATION

To successfully complete the course, learners will need to perform a 25 questions exam and gain a pass mark of 60%.

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GLOBAL STANDARD FOR PACKAGING AND PACKAGING MATERIALS: EFFECTIVE HAZARD AND RISK ANALYSIS (HARA) TRAINING COURSE

COURSE DESCRIPTION

This course will introduce learners to BRCGS requirements, quality systems, the foundation of HARA – HACCP and the other crucial elements in managing a company's risk-based systems and is aimed at personnel from packaging manufacturers, such as technical managers, quality managers, and other members of product safety and quality management teams (production, engineering and new product development personnel) who need to develop and implement the hazard and risk analysis plan.

COURSE KEY LEARNING OBJECTIVES: UPON COMPLETION OF THIS COURSE, LEARNERS WILL BE ABLE TO:

- Understand the requirements of the BRCGS Standard for Packaging and Packaging Materials in relation to hazard and risk analysis
- Understand the foundations of HARA/HACCP
- Establish and implement an effective hazard and risk analysis plan

Learners will need to demonstrate acceptable performance in all these areas.

AUDIENCE

- Technical & quality managers from packaging manufacturers and their teams, consultants, new auditors for the BRCGS Standard for Packaging and Packaging Materials who do not hold a qualification in HACCP and BRCGS Professionals

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COURSE DURATION: 2 days
DELIVERY METHODOLOGY: Face to Face
COURSE LANGUAGE: English
ACCREDITATION: BRCGS

COURSE CERTIFICATION

To successfully complete the course, learners will need to perform a 25 questions exam and gain a pass mark of 60%.

Approved by:

BRCGS Approved Training Partner

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PRODUCT SAFETY MANAGEMENT: HAZARD ANALYSIS AND CRITICAL CONTROL POINTS (HACCP) TRAINING COURSE

COURSE DESCRIPTION

The purpose of this course is to train technical and quality staff from sites who need to be able to establish and implement a hazard analysis and critical control point (HACCP) system.

COURSE KEY LEARNING OBJECTIVES:

UPON COMPLETION OF THIS COURSE, LEARNERS WILL BE ABLE TO:

- Understand the BRCGS requirements in relation to HACCP
- Describe Codex Alimentarius principles of HACCP
- Describe the reasons HACCP may fail and the most common BRCGS non-conformities related to HACCP
- Complete the preparatory stages for developing the HACCP plan
- Conduct a hazard analysis, determine CCPs and develop a HACCP plan with monitoring, corrective action and verification activities
- Food laboratory directors, managers and technicians
- Consultants and researchers involved in food safety

Learners will need to demonstrate acceptable performance in all these areas.

AUDIENCE

- Operational, Quality and Technical staff/Food safety management team members implementing HACCP or food safety plans and BRCGS Professionals

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COURSE DURATION: 2 days
DELIVERY METHODOLOGY: Face to Face
COURSE LANGUAGE: English
ACCREDITATION: BRCGS

COURSE CERTIFICATION

To successfully complete the course, learners will need to perform a 25 questions exam and gain a pass mark of 60%.

SGS



PRODUCT SAFETY MANAGEMENT: ENVIRONMENTAL MONITORING TRAINING COURSE

COURSE DESCRIPTION

This course will provide learners with an understanding of the key components of an environmental monitoring programme to identify potential microbiological risks in production and open product areas; in addition to explaining different sampling methods and key elements of a corrective action procedure. This is particularly useful when implementing an environmental monitoring programme based on the Global Standard for Food Safety Issue 8 requirements and industry best practices.

COURSE KEY LEARNING OBJECTIVES:

UPON COMPLETION OF THIS COURSE, LEARNERS WILL BE ABLE TO:

- Understand Issue 8 requirements and key components of an environmental monitoring programme, including risk assessment, sampling location, target organisms, test methods, sample frequency, establishing control limits, appropriate corrective action, validation/ verification of the programme
- Describe appropriate target organisms and identify suitable sampling locations
- Explain different sampling methods
- Explain appropriate corrective action for environmental monitoring failures
- Develop an environmental monitoring programme based on Issue 8 requirements and industry best practices

Learners will need to demonstrate acceptable performance in all these areas.

AUDIENCE

- Auditors/ Consultants and Technical and quality personnel

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COURSE DURATION: 1 day
DELIVERY METHODOLOGY: Face to Face
COURSE LANGUAGE: English
ACCREDITATION: BRCS

COURSE CERTIFICATION

To successfully complete the course, learners will need to perform a course assignment - workplace assessment and gain a pass mark of 75%.

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