

BRCGS Global Standard for Food Safety Issue 9 Conversion for Sites (BRCGS Official course)

Course Summary

Delivered by an official BRCGS Approved Training Provider, this course discusses the changes to the BRCGS Global Standard for Food Safety Issue 9 and reinforces understanding of the general principles of the requirements of the Standard for onsite application. Participants will discuss activities which develop a culture to maintain compliance and review what is expected during the process of certification, including actions needed prior to, during and after the audit. Active learning will be used throughout the course utilising case study-based activities to encourage critical thinking and help explain how sites will implement the Standard. Certification against the new Standard began on 1st February 2023.

Duration

1 day

Pre-course preparation

In preparation for the course, participants must read and review a copy of the Standard including the glossary, which is available as a free download from the BRCGS Store, in addition to the pre-course materials provided.

Course Structure & Content

The main updates cover the following areas:

- ◆ Environmental Monitoring
- ◆ HACCP/ Food Safety Plan
- ◆ Product Security & Food Defence
- ◆ Product Labelling
- ◆ High Risk, High Care & Ambient High Care
- ◆ Traded Goods
- ◆ Audit Protocols

The changes are discussed section-by-section with plenty of time for discussion and input from the group. **It is essential to revise your systems in preparation for your BRCGS audits against the latest version of the Standard.**

Course Delivery / Format

Classroom:

Delivered face-to-face at our training centre in Skipton, North Yorkshire UK.

Remote:

Delivered live and online so you'll require a computer and Internet connection

Full details and login information will be provided before the start of the course

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Who Should Attend?

The training is aimed at Consultants, Technical Managers and personnel (including from retailing and manufacturing), Quality Managers, Auditors, Importers and Exporters of food products, Foodservice staff, Operations Managers and Internal audit personnel.

Entry Requirements

It is advised participants must have working knowledge of the Global Standard Food Safety Issue 8 and HACCP.

Learning Outcomes

By the close of the training, you will be able to:

- ◆ Explain how to meet the requirements of the Standard
- ◆ Recognise the changes to the protocol of the Standard
- ◆ Utilise and understand the benefits of the BRCGS resources
- ◆ Identify and explain the changes to the Standard from Issue 8

Qualification / Assessment

At the end of the course there is a 25 question examination with a pass mark of 60%. Successful candidates will receive an official BRCGS certificate

Course Fee

Please call for details

All course fees are payable in advance

Your course fee includes:

- ◆ Course binder and notes
- ◆ Lunch and refreshments*
- ◆ Examination fee and BRCGS certificate

* *Classroom courses only*