



BRC Global Standard for Food Safety

Global Standards Food Safety, Issue 7 – Third Party Auditor

This course for new auditors has been extended to 5 days to allow time for the inclusion of the soft skills that auditors will be tested for by GSFI. It will provide an understanding of the Standard in terms of the new protocol and requirements as well as how to apply them in audit situation. As well as providing an in-depth guide to the requirements of the Standard, delegates will also learn how to undertake a BRC audit, including the planning and reporting of the audit.

Key learning objectives:

To provide an understanding of:

- The background and benefits of the Standard
- The details of the scheme
- Auditing protocol
- Effective auditing techniques
- Food safety auditor competencies as defined by GSFI
- Compliance monitoring of certification bodies
- The BRC Directory

Who should attend?

- Certification body auditors or new auditors seeking registration
- Technical and quality managers who wish to gain an in-depth understanding of the audit process
- Consultants and ATPs

Delegates must have a working knowledge of quality management systems and auditing within the relevant manufacturing sector. Delegates should also have completed a HACCP course of at least two days duration.

Course Duration:

- 5 days

Memberships				Quality System	
					



Global Standards Food Safety, Issue 7 – Understanding the Requirements

This course has been designed to enable delegates to gain a full understanding of the general principles of the requirements of the Standard, including fundamental clauses and statements of intent. Delegate will also learn how certificated audits against the Standard operate including closing the audit, corrective actions and certificate issue.

Key learning objectives


To provide an understanding of:

- The background and benefits of the Standard
- The details of the scheme
- Audit scope and planning the audit
- Closing the audit and corrective actions
- How reports are issued and uploaded onto the Director

- Who should attend?
- Manufacturers
- Technical and Quality Managers
- Consultants and ATPs
- A good technical knowledge of the industry is essential

Course Duration:

- 3 days

Memberships				Quality System	
					



Issue 7 - Implementing the Standards

This course is designed to shorten the learning curve and assist previously uncertified site management teams with an initial approach and understanding for how to implement the Standard requirements. This approach starts with some basic project discussion including organization of documentation (3.1) and assignment of key activities responsibilities (1.2.1). Each requirement will be addressed either by discussion questions or exercises.

Key learning objectives

A discussion approach is used to guide the participants through questions regarding

- Leadership and strategies for instilling a food safety and quality culture
- Types of evidence needed to satisfy the BRC requirements
- Identifying areas of learning needed outside this course for successful implementation (e.g. Root Cause Analysis, Strategic Planning)

Who should attend?

- Leadership teams for new uncertified sites looking for a faster start and speeding their learning curve
- Leadership teams of previously certified sites looking for further understanding of the requirements
- Consultants and ATPs looking for new approaches to helping certified and uncertified sites

It is expected that attendees will have previously taken HACCP training.

Course Duration:

- 3 days

Memberships				Quality System	
					



Conversion from Issue 6 to 7 - 1-day course for Manufacturers

This course will provide delegates with an in-depth understanding of the revisions to the format and content of the Standard and includes particular reference to the changes in response to the issues and concerns of the food industry. The course is designed to equip delegates with the skills and knowledge to successfully implement the Standard on-site.

Key learning objectives

- Understand the reasons for changes to the Standard including industry developments
- Be able to explain how the changes will benefit retailers, manufacturers, auditor and consumers
- Understand the changes to existing requirements
- Recognise the changes to the protocol of the Standard
- Know how the audit process should now be carried out and reported

Who should attend?

- Technical staff from manufacturers
- Technical and quality managers
- Consultants

Delegates should have read a copy of the new BRC Global Standard Food Safety Issue 7 before attending this course.

Course Duration:

- 2 days

Memberships				Quality System	
					



Conversion from Issue 6 to 7 – 2-day course for Auditors

This course will provide existing auditors with details of the changes to format and content of the Standard and a review of audit protocol and BRC Global Standards expectations. It includes particular reference to the changes in response to the issues and concerns of the food industry and from extensive consultation with retailers, trade associations and manufacturers. This will also be an opportunity to address issues regarding the calibration of auditors to ensure the effectiveness and consistency of audits against the Standard.

Key learning objectives

- Understand the reasons for changes to the Standard including industry developments
- Be able to explain how the changes will benefit retailers, manufacturers, auditor and consumers
- Understand the changes to Issue 6 including changes of format of the Standard; changes to existing clauses; new requirements and clauses and voluntary modules
- Recognise the changes to the protocol of the Standard
- Know how the audit process should now be carried out and reported consistently
- Understand the new BRC Global Markets programme replacing the Enrolment Programme

Who should attend?

- Certification bodies
- Auditors
- Manufacturers wishing gain a better understanding of the audit process.

Course Duration:

- 2 days

Memberships				Quality System	
	