



How To Implement The BRC Global Standard for Food Safety, 2 Day

Attendance at this course will allow delegates to gain an in-depth and practical understanding of the Standard's requirements, understand how certificated evaluations against the new Standard operate, and how evaluations are conducted and formally update and implement a documented BRC system to comply with the new Standard's requirements.

COURSE CONTENT

- The Standard's development
 - Changed HACCP and ingredient requirements
 - An in-depth review of all sections of the BRC Global Standard for Food Safety
 - Interpretation and Guidelines
 - The protocol and certification process
 - Changed management reporting and review requirements
 - Interactive workshops with case studies

There is a written examination at the end of the course

WHAT WILL IT ALLOW YOU TO DO?

- Gain an in-depth and practical understanding of the Standard requirements.
- Understand how certificated evaluations against the Standard operate and how the evaluations are conducted.
- Formally develop and implement a documented system to comply with the BRC Global Standard for Food Safety requirements.

PREVIOUS KNOWLEDGE

An understanding and working knowledge of quality management systems and hazard analysis would be an advantage but not essential.

AUDIENCE:

- System auditors, implementers and users
- Quality and Technical Managers
- Sector consultants
- Certification Body Auditors

LOCATION:

Dundalk

PRICE: €880 / £XXX