

BRC Global Standards

One Day Training Course

BACKGROUND

In 1998 the British Retail Consortium (BRC) developed and introduced the BRC technical standard and protocol for companies supplying retailer branded products, BRC Global Standard for Food Safety. This document is now on its fifth edition. Three other BRC Standards have since been added, BRC/IOP Global Standard for Packaging & Packaging Materials – Issue 3, BRC Global Standard for Storage and Distribution – Issue 1 and BRC Global Standard for Consumer Products – Issue 2. The purpose of these four standards is to ensure that all retailer branded food items are manufactured, packaged and distributed according to a defined set of guidelines and procedures ensuring product safety and consumer confidence.

Regardless of which end of the food supply chain you operate, due diligence is one of the most essential elements of business continuity. Achieving BRC Certification against the relevant BRC standard not only allows companies to demonstrate due diligence it also opens business opportunities with the most powerful sector in the supply chain, the retailer. The first step to achieving certification is to learn and understand your relevant standard. SQT's one day training course on the BRC Standards is developed and delivered by experience Food Safety consultants who have extensive knowledge of all four standards.

COURSE OBJECTIVES

On completion of the programme the delegate will:

- Understand the background to the development of the BRC Global Standards
- Be familiar with the risk requirements of all four standards
- Understand the requirements of the subsections of the standards
- Understand the non-conformance categories and the BRC scoring method
- Understand the third party BRC Certification process

WHO SHOULD ATTEND

- General management who wish to acquire a broad knowledge of the BRC requirements
- Quality Assurance / Technical and Production Personnel who have specific responsibilities for BRC Certification as part of a risk management team
- Engineering/Maintenance Personnel

COURSE PROGRAMME

- Course Introduction
- Introduction to the four BRC Standards
 - Specific Requirements
 - 1. Senior Management Commitment and Continual Improvement
 - 2. Hazard & Risk Management System / HACCP Plan
 - 3. Technical Management System / Quality Management System
 - 4. Site Standards
 - 5. Product and Process Control
 - 6. Personnel
- How to gain certification
 - Application process
 - Audit Process
 - Non conformances categorisation
 - Audit Scoring & Approval Process
- Course Review / Evaluation

COURSE MANUAL

This course comes with a very comprehensive manual, which proves to be an excellent source of reference after the course.

IN-HOUSE COURSES

All SQT courses are available on an In-House basis. On In-House courses, the tutor will work with the customer in advance to clearly define course objectives to meet the specific delegate and company requirements. Where appropriate and facilitated by the company, the course exercises can be carried out using the company's own case studies, procedures, forms, metrics etc.

COURSE PRESENTER

Industrial Management Systems

- IMS is an elected member of the Royal Society for Public Health
- IMS/Denis Kiely is a registered Training Centre with CIEH (Chartered Institute of Environmental Health)
- All IMS tutors hold a certificate in Training and Continuing Education from NUI Maynooth
- All IMS tutors are IRCA Approved Registered Auditors

Denis Kiely, B.Sc.,(FST), M.R.S.P.H., A.I.Q.A.

- MD of Industrial Management Systems (IMS)
- Degree in Food Science & Technology
- FAS approved Trainer
- Associate Member of the Institute of Quality Assurance
- IRCA Food Safety Auditor

TRAINING METHODOLOGY

This classroom based course is highly interactive and uses practical exercises and simulated case studies to reinforce understanding and learning.

Course Dates & Venues
See attached Calendar

Course Times
9.00am - 5.00pm

Public Course Cost €395
(includes course documentation, lunch and refreshments)