

**TRAINING BRIEF**

**BRC for Storage & Distribution - Issue 3**

UNDERSTANDING THE NEW REQUIREMENTS

**Introduction:**

On the 01/02/2017 the new BRC Global Standard for Storage & Distribution – Issue 3 will come into effect. Company's which are certified or aiming to be certified to this standard need to adopt the new requirement, amend their quality management systems and require professional training.

**Aim:**

The aim of this training is to give participants a complete overview of all the changes to the requirements and the audit protocol.

**Learning Outcomes:**

After this training participants, will:

- Understand the changes to requirements and the protocol
- Be familiar with the new grading structure
- Know about BRC Participate Programme
- Learn about unannounced audit options, audit durations and exclusions
- Have knowledge about vulnerability assessments

**Course Content:**

**Standard Option: Audit Protocol and Part 1 to 8**

**Duration: ½ day**

UNITS
Induction
1. Changes to requirements of Part 1, 2 & 3
2. BRC-Participate
3. Changes to requirements of Part 4, 5 & 6
4. Audit Protocol: Exclusions from Scope, Audit Duration, Grading, Unannounced Audits
5. Changes to requirements of Part 7 & 8
Written examination
Tutorial & close

## TRAINING BRIEF

### Advanced Option: Audit Protocol and Part 1 to 17

Duration: 1 day

UNITS
Induction
1. Changes to requirements of Part 1, 2 & 3
2. BRC-Participate
3. Changes to requirements of Part 4, 5 & 6
4. Audit Protocol: Exclusions from Scope, Audit Duration, Grading, Unannounced Audits
5. Changes to requirements of Part 7 & 8
6. Changes to the requirements 10 - 17
Written examination
Tutorial & close

#### **Who should attend?**

Technical & Quality Managers, Quality Assistants, HACCP Team Members, Departmental Managers (e.g. Maintenance Manager)

#### **Entry Requirements:**

A reasonable standard of spoken and written English is desirable.

#### **Certification:**

To obtain a certificate, participants must actively participate during the training and pass a written examination. Full attendance is necessary for each learner to attain a certificate.

#### **Training Methods:**

A practical approach governs this training. Fundamental information is delivered via slide show. Exercises and group presentations will enhance the participants understanding of the subject matter. A course manual (with helpful templates e.g. for a vulnerability assessment) is included for each participant.

#### **Course Presenter:**

This training is presented by Ulrich Schraewer. Ulrich has an honours degree in food science & technology and provides professional food safety training and consultancy to the food industry in excess of 12 years. Ulrich is a global BRC food safety certification auditor and an approved BRC consultant.

#### **For cost, venue and further information contact:**

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