

BRC for Food Safety - Issue 8 Conversion Course

Introduction:

On the 1st of August 2018 the new BRC Global Standard for Food Safety - Issue 8 was published. From the 01/02/2019 audits commence against this new version. Food manufacturers who need to comply with issue 8 are facing new challenges and require professional training. Our conversion course outlines all changes and explains what sites need to do to comply with the new requirements.

Aim:

The aim of this one-day training course is to give participants practical guidance and a complete and detailed overview of all the changes to the requirements of sections 1 to 9 and the audit protocol.

Learning Outcomes:

After this training participants:

- Understand the changes to requirements and the protocol
- Learned about the importance of a food safety culture (What is a Food Safety Culture?/Why is it important?)
- Received an introduction to FSMA (FSMS and Issue 8)
- Know about the new high-care and high-risk requirements

Course Content:

DAY	UNITS
1	Introduction
	Changes to requirements of sections 1,2 & 3
	Food Safety Culture & section 4
	Lunch Break
	Changes to requirements of sections 5,6 & 7
	Break
	Changes to requirements of sections 8, 9
	FSMA & Issue 8 Protocol
	Written examination

Who should attend?

Technical & Quality Managers, Quality Assistants, HACCP Team Members, Departmental Managers/Supervisors

BRC Issue 8 Conversion Courses (2018) - What the participants said:

“Our trainer Ulrich was very informative with the change over from BRC 7 to Issue 8. He explained in fine detail of all change’s that were made to Issue 8, he also used examples to help us understand. The course material was excellent.” – Prestige Foods

“Extremely informative course coupled with a very professional presenter with lots of opportunities for Interaction between participants which makes the course very Interesting” – Ishka Spring Water

“The presenter kept my attention for the day. Impressive presentation style” – Codd Mushrooms



Certification:

To obtain a certificate, participants must actively participate during the training and pass a written examination.

Training Methods:

A practical approach governs this training. Fundamental information is delivered via slide show. Exercises and presentations will enhance the participants understanding of the subject matter.

Course Presenter:

This course is presented by Ulrich Schraewer. Ulrich is a Food Industry and approved BRC consultant. In the past 10 years he conducted hundreds of audits as BRC Lead/Certification Auditor. Ulrich will combine all three skills (BRC-, Consultancy- and Auditor- experience) in this one-of-a-kind training course.

Cost, Venues, Dates & Bookings

Cost: €375 pp - Including course materials & certificates, refreshments and lunch.

Reductions for multiple bookings apply.

Venues:	Dublin	Cork	In-house
Dates:	14/02/2019	21/02/2019	On request

To make a booking contact us on 085-1722015.