

BRITISH RETAIL CONSORTIUM

Food Sector Technical Training Courses

based on the BRC Technical Standards



BRC Technical Standards and Training Courses

The British Retail Consortium has developed a range of highly successful Food Sector Technical Standards. These are now regarded worldwide as the authoritative Standards for the food industry.

Their aims:

- support retailer objectives at all levels of the food and allied product supply chain
- raise quality standards within the food industry
- assist retailers to take precautions to avoid product failure, in accordance with the 1990 Food Safety Act
- provide a common basis for the inspection of companies supplying retailer branded food products

What our delegates say

I learnt more in one day than I would have in two months at work

interaction with other attendees was very helpful

examples given helped illustrate and alleviate any concerns I had



New Food Standard

April 2002 will see the new third edition of the BRC Technical Food Standard. Delegates attending courses based on this Standard will benefit from gaining an insight into the practical implementation of this newly updated edition, which will form the basis of future retailer requirements within the food industry.

Why attend our training courses?

Further to popular industry demand the BRC, as the author of the Standards, has used its expertise to develop a range of training courses based on their content. Attendance will allow delegates to:

- Gain a deeper understanding of the practical implementation of the Standards, and learn how to carry out their responsibilities
- See the Standards from an auditor's point of view
- Learn from the practical experiences of other colleagues from the industry through interactive discussion
- Have the opportunity to ask tutors, who are all industry experts, about any aspect of the Standards
- Receive the latest copy of the appropriate Standard, and a BRC Certificate on successful completion of each course, to further demonstrate compliance

Awareness training

BRC Food Standard

BRC Technical Standard and Protocol for Companies Supplying Retailer Branded Food Products

Who should attend

- System auditors, implementers and users
- Quality managers
- Sector consultants
- Certification auditors
- Inspectors

Course Content

This course will be based on the new BRC Food Standard (April 2002 edition), and will train delegates in all elements of its requirements. Tutors will focus on:

- The Standard's development
- HACCP
- Quality management system
- Factory environment standards
- Product control
- Process control
- Personnel
- The protocol

Previous knowledge

An understanding and working knowledge of quality management systems within the food manufacturing and processing environment would be an advantage, but is not essential.

What will it allow you to do?

- Gain an in-depth and practical understanding of the Standard's requirements.
- Interpret the Standard with confidence.
- Formally develop and implement a documented system to comply with the Standard's requirements.

Duration 1 day

Cost BRC Member rate:
£325 + VAT £381.88
Non-member rate:
£375 + VAT £440.63

Includes a copy of the New BRC Food Standard

BRC/IOP Packaging Standard

BRC Technical Standard and Protocol for Companies Manufacturing and Supplying Food Packaging Materials for Retailer Branded Products

Who should attend

- System auditors, implementers and users
- Quality managers
- Sector consultants
- Certification auditors
- Inspectors

Course Content

This course will train delegates in all elements of the Standard's requirements. Tutors will focus on:

- The Standard's development
- Benefits of the Standards
- BRC Standard's relationship with other Standards
- Scope – requirements and organisation
- Hazard and risk management
- Technical management system
- Factory standards
- Contamination control
- Personnel

Previous knowledge

An understanding and working knowledge of quality management systems within the food packaging and packaging manufacturing environment would be an advantage, but is not essential.

What will it allow you to do?

- Gain an in-depth and practical understanding of the Standard's requirements.
- Interpret the Standard with confidence.
- Formally develop and implement a documented system to comply with the Standard's requirements.

Duration 1 day

Cost BRC Member rate:
£325 + VAT £381.88
Non-member rate:
£375 + VAT £440.63

Includes a copy of the BRC/IOP Packaging Standard

BRC/FDF GMO Standard

BRC Technical Standard for the Supply of Non-Genetically Modified Food Ingredients and Product

Who should attend

- System auditors, implementers and users
- Quality managers
- Sector consultants
- Certification auditors
- Inspectors

Course Content

This course will train delegates in all elements of the Standard's requirements. Tutors will focus on:

- The Standard's development
- Benefits of the BRC Standards
- BRC Standard's relationship with other Standards
- Typical supply chain
- Seed grower
- Commodity producer
- Ingredients/commodity user
- Sampling
- Analysis
- Recommended sampling points

Previous knowledge

An understanding and working knowledge of quality management systems within the food processing environment, with particular reference to GMO supply chain and traceability would be an advantage, but is not essential.

What will it allow you to do?

- Gain an in-depth and practical understanding of the Standard's requirements.
- Interpret the Standard with confidence.
- Formally develop and implement a documented system to comply with the Standard's requirements.

Duration 1 day

Cost BRC Member rate:
£325 + VAT £381.88
Non-member rate:
£375 + VAT £440.63

Includes a copy of the BRC/FDF GMO Standard

First party auditor training

BRC Food Standard

BRC Technical Standard and Protocol for Companies Supplying Retailer Branded Food Products

Who should attend

- Quality managers
- Internal systems auditors
- Consultants

Course Content

This course will be based on the new BRC Food Standard (April 2002 edition), and will train delegates in all elements of its requirements, and its internal audit requirements. Tutors will focus on:

- BRC Food Standard summary
- BRC audit concepts
- The auditor
- The internal audit
- Auditor skills
- Audit report writing
- Reporting the audit

Previous knowledge

An understanding and working knowledge of quality management systems within the food manufacturing and processing environment would be an advantage, but is not essential.

What will it allow you to do?

- Gain an in-depth and practical understanding of the Standard's requirements, with particular reference to implementation, audit management and reporting.
- Formally audit and implement a documented system to comply with the Standard's requirements.
- Gain confidence in report writing in support of certification body audits.

Duration 2 days

Cost BRC Member rate:
£550 + VAT £646.25
Non-member rate:
£650 + VAT £763.75

Includes a copy of the New BRC Food Standard

Third party auditor training

BRC Food Standard

BRC Technical Standard and Protocol for Companies Supplying Retailer Branded Food Products

Who should attend

- Certification body auditors
- Quality managers
- Consultants

Course Content

This course trains delegates in Third Party audit requirements, against the new BRC Food Standard (April 2002 edition). In addition, the course includes all relevant aspects of auditing within the food sector. Tutors will focus on:

- BRC Food Standard summary*
- BRC audit aims and objectives
- BRC audit concepts
- The auditor
- The BRC audit
- Auditor skills
- Audit report writing
- Reporting the audit
- Improvement cycle

Previous knowledge

A working knowledge of quality management systems, and auditing within the food manufacturing sector is essential.

What will it allow you to do?

- Gain an in-depth and practical understanding of the BRC audit requirements, with particular reference to audit management and consistent report writing.
- On passing the examination, delegates will be issued with a BRC Third Party Auditor certificate, allowing them the use of the BRC Quality Mark when auditing under the name of an accredited certification body.

Duration 4 days (examination on final day)

Cost BRC Member rate:
£950 + VAT £1116.25
Non-member rate:
£1050 + VAT £1233.75

Includes a copy of the New BRC Food Standard

* A summary of the content of the Awareness Training to the BRC Food Standard will be provided

HACCP

Hazard Analysis Critical Control Point

BRC Training Programme

Who should attend

Food industry personnel and other associated bodies involved with HACCP system implementation and audit.

Course Content

This course will train delegates in all elements of the development and implementation requirements of HACCP schemes in the food industry. Tutors will focus on:

- Introduction and HACCP development
- HACCP principles
- Analysing hazards
- Identification of CCP's
- Monitoring programmes
- Verification by audit
- Documentation requirements

Previous knowledge

No previous knowledge is required although it is anticipated that delegates will be working in the food or allied industries.

What will it allow you to do?

- Gain an in-depth and practical understanding of HACCP principles and practice.
- Formally develop and implement a documented system to comply with the HACCP requirements.
- Implement or audit against HACCP systems with confidence.

Duration 1 day

Cost BRC Member rate:
£325 + VAT £381.88
Non-member rate:
£375 + VAT £440.63

Course Benefits and General Information

Tutors

Course tutors are highly experienced practitioners with international reputations within the food industry.

Certificates

Delegates on the Third Party Auditor Training will receive certificates on passing the exam. Delegates on all other courses will be issued with a BRC attendance certificate.

Training Methods

All courses are practical, and aim to provide concise examples that delegates can relate to their individual businesses. Practical working examples and study workshops are an integral part of these courses. Tutors will make use of Powerpoint presentations.

Training Materials

Training packs will be issued to delegates on all courses, including a copy of the training presentation, and the latest appropriate BRC Technical Standard

In-house training

Our courses can be tailored to your needs, and delivered in-house on request. Please contact us at the details provided below for further information, and to discuss your specific requirements.

Course dates

Date	Course	Location
29 April - 2 May	Third Party Auditor Training BRC Food Standard (4 days)	Bristol
7-10 May	Third Party Auditor Training BRC Food Standard (4 days)	Birmingham
15 May	Awareness Training BRC Packaging Standard (1 day)	Manchester
20 May	Awareness Training BRC Food Standard (1 day)	Edinburgh
21-22 May	First Party Auditor Training BRC Food Standard (2 days)	Edinburgh
23 May	Awareness Training BRC Food Standard (1 day)	London
24 May	HACCP Training (1 day)	London
7 June	HACCP Training (1 day)	London
10 June	Awareness Training BRC Food Standard (1 day)	London
12 June	Awareness Training BRC Packaging Standard (1 day)	London
14 June	Awareness Training BRC GMO Standard (1 day)	London
25-28 June	Third Party Auditor Training BRC Food Standard (4 days)	London
3 July	Awareness Training BRC Packaging Standard (1 day)	Reading
9 July	Awareness Training BRC Food Standard (1 day)	Northern Ireland
10 July	HACCP Training (1 day)	Northern Ireland
16 July	Awareness Training BRC GMO Standard (1 day)	London

Date	Course	Location
17 July	Awareness Training BRC Food Standard (1 day)	London
18 July	HACCP Training (1 day)	London
12-15 August	Third Party Auditor Training BRC Food Standard (4 days)	Edinburgh
13 August	Awareness Training BRC Food Standard (1 day)	Edinburgh
14 August	HACCP Training (1 day)	Edinburgh
20-21 August	First Party Auditor Training BRC Food Standard (1 day)	London
4 Sept	Awareness Training BRC Packaging Standard (1 day)	Manchester
5 Sept	Awareness Training BRC Food Standard (1 day)	Manchester
6 Sept	HACCP Training (1 day)	Manchester
17 Sept	Awareness Training BRC GMO Standard (1 day)	London
16 October	Awareness Training BRC Food Standard (1 day)	London
17 October	HACCP Training (1 day)	London
22-25 October	Third Party Auditor Training BRC Food Standard (4 days)	London
5-6 Nov	First Party Auditor Training BRC Food Standard (2 days)	Bristol
12 Nov	Awareness Training BRC Food Standard (1 day)	Bristol
13 Nov	HACCP Training (1 day)	Bristol

