

BRC GLOBAL STANDARD FOR FOOD SAFETY ISSUE 8 - AWARENESS

Duration: 1 Day



PROGRAM OVERVIEW

This course provides you with an in-depth overview of the purpose and requirements of the BRC standard. It provides full understanding of the general principles of the BRC Food Issue 8 Standard and how to comply with the requirements. Delegates will also gain an understanding of what to expect during the process of certification as well as actions needed before, during and after a BRC Food Issue 8 audit. The training includes senior management commitment, continual improvement, HACCP, Food Safety & Quality Management Systems, site standards, product control, process control and personnel.

OBJECTIVES

- To understand the BRC Global Standard Food Safety requirements of the BRC standard and its benefits
- To explain the operation of the standard
- To guide in developing, implementing and managing the BRC Global Standard Food Safety requirements

COURSE CONTENTS

- Introduction to BRC certification
- Detail changes and transition of BRC from Issue 7 to Issue 8
- Review of BRC requirements based on the latest issue, i.e. Issue 8, or just Review of BRC requirements based on Issue 8
- Certification process

WHO SHOULD ATTEND?

- Professionals in the public/private food sector/ chain including academia and administration
- Managers, Food Safety Team Leaders and Team Members; and those involve in the development, implementation and maintenance of Food Safety Management System

SIRIM Academy

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