

<b>FST 008: BRC Global Standard - Food (Issue 4)</b>		
<b>Course day(s)</b>	1 - day course	
<b>Output</b>	The Food School Certificate of Attendance	
<b>Course Attendance</b>	Target group : <ul style="list-style-type: none"> <li>• Department managers, supervisors, quality and food safety representatives, engineers and administrative staff</li> <li>• System auditors, Certification auditor, Inspectors, Sector consultants</li> <li>• Importers and agents</li> </ul>	
<b>Previous knowledge</b>	Understanding and knowledge of Food Hygiene, Food Safety and Quality Management Systems would be an advantage but not essential.	
<b>Course Content</b>	<ul style="list-style-type: none"> <li>• Introduce the purpose and benefits of BRC Global Standard – Food</li> <li>• Changes in Issue 4 of BRC Global Standard – Food.</li> <li>• Explain the structure, purpose, content of the Standard's requirements:               <ul style="list-style-type: none"> <li>• HACCP</li> <li>• Quality management system</li> <li>• Factory environment standards</li> <li>• Product control</li> <li>• Process control</li> <li>• Personnel</li> </ul> </li> <li>• How certification evaluations against the Standards are conducted</li> <li>• How to develop and implement a documented system to comply with the Standard's requirements.</li> </ul>	
<b>Fees/Package</b>	<b>In-house*</b>	<b>Public**</b>
	Max 30 persons / group x,xxx per person	Min 25 persons / group x,xxx per person
<b>Terms</b>	* Including Course materials, instructors and certificate; venue, travel and accommodation for instructors are not included ** Including course materials, instructors, certificate and venue  Contact us for a cost - effective package  All fees are net; VAT and W/H tax will be calculated separately	
<b>Language</b>	English	