

BRCGS

Course Catalogue

October 2026

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Gluten-Free

Product Safety

Management

Leadership Development

BRCGS Professional

Food Safety Standard

Issue 9
Auditor Training

Understand the background and benefits of Food Safety Standard.	 Duration 3 Days.	 Assessment 50 question exam. Pass mark 75%.
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 Course summary This course enables participants to develop a full understanding of the general principles of the requirements of the standard and gain competency to assess compliance to the requirements of the standard, including fundamental clauses, statements of intent, how to undertake a BRCGS audit, planning of the audit and reporting of the audit. Active learning will be used throughout the course utilising case study-based activities to encourage critical thinking and help explain how auditors will audit against the standard. Participants must have a working knowledge of quality management systems and auditing within the relevant manufacturing sector, and have completed a hazard analysis and critical control points (HACCP) course of at least 2 days' duration.	 Who should attend Compliance/technical managers and personnel, quality managers and personnel, operations managers, internal audit personnel, certification body scheme managers, importers and exporters of food products, food service staff, site staff wishing to gain auditing skills and a deeper understanding of the standard. Those interested in becoming a BRCGS auditor (who already hold a lead assessor qualification), industry consultants.  Course format This course is developed in modules and formatted for virtual or face to face learning. This blended approach reinforces understanding with individual and group activities including case study exercises and a post course assessment. Participants should download and read a copy of Food Safety Standard Issue 9 before attending this course. The standard is available from brcgs.com	 Key learning objectives <div><div>→ Explain the requirements of the standard.</div><div>→ Assess compliance to the requirements of the standard and explain how compliance can be demonstrated to maintain food safety, quality, legality, and authenticity.</div><div>→ Describe the scope of companies and products covered by the standard.</div><div>→ Describe steps to conduct a BRCGS audit including the preparation, planning, and reporting of the audit.</div><div>→ Utilise and explain resource tools available for compliance and beneficial support from BRCGS.</div><div>→ Report issues and use BRCGS resources.</div><div>→ Understand the BRCGS Certification Integrity programme.</div></div>
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Food Safety Standard

Issue 9
Sites Training

Understand the background and benefits of Food Safety Standard.	 Duration 2 Days.	 Assessment 25 question exam. Pass mark 60%.
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 Course summary This course enables participants to develop a full understanding of the general principles of the requirements of the standard. It is designed to equip delegates with the knowledge of how to successfully implement the requirements of the standard on site. Participants will discuss activities which develop a culture to maintain compliance and learn what to expect during the process of certification, including actions needed prior to, during and after the audit. Active learning will be used throughout the course utilising case study-based activities to encourage critical thinking and help explain how sites will implement the standard. Participants should download and read a copy of Food Safety Standard Issue 9 before attending this course. The standard is available from brcgs.com	 Who should attend Technical managers and personnel (including those from retailing and manufacturing), quality managers and personnel, operations managers, internal audit personnel, importers and exporters of food products, foodservice staff, industry consultants.	 Key learning objectives <ul style="list-style-type: none">→ Explain what is required to comply with the requirements of the standard.→ Describe the scope of companies and products covered by the standard.→ Describe what to expect from your BRCGS audit.→ Prepare for an audit to the standard.→ Apply resource tools available for compliance and support from BRCGS.→ Report issues and use BRCGS resources.→ Understand the BRCGS Certification Integrity programme.
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Food Safety Standard

Issue 9
Lead Auditor Training

Understand the background and benefits of Food Safety Standard.	 Duration 5 Days.	 Assessment 50 question exam. Pass mark 75%.
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 Course summary This course enables participants with an in-depth understanding of the standard in terms of the protocol, requirements and how to audit effectively. Participants will gain competency to assess compliance to the requirements of the standard, including fundamental clauses, statements of intent, how to undertake a BRCGS audit, planning of the audit and reporting of the audit. Auditing fundamentals and techniques will be discussed including the auditor competency skills required of Global Food Safety Initiative (GFSI) scheme auditors. Active learning will be used throughout the course utilising case study-based activities to encourage critical thinking and help explain how auditors with audit against the standard. Participants must have a working knowledge of quality management systems and auditing within the relevant manufacturing sector, and have completed a hazard analysis and critical control points (HACCP) course of at least 2 days' duration. Successful completion of this course, including the exam, forms part of the training necessary to become a BRCGS auditor. The steps necessary to complete training must be arranged with a BRCGS approved certification body. The standard is available from brcgs.com	 Who should attend Those interested in becoming a BRCGS auditor and do not hold a lead assessor qualification, technical managers and personnel (including those from retailing and manufacturing), quality managers and personnel, operations managers, internal audit personnel, retailers, importers and exporters of food products, foodservice staff, industry consultants.  Course format This course is developed in modules and formatted for virtual or face to face learning. This blended approach reinforces understanding with individual and group activities including case study exercises and a post course assessment. Participants should download and read a copy of Food Safety Standard Issue 9 before attending this course. The standard is available from brcgs.com	 Key learning objectives <div><div>→ Explain the steps to managing an audit programme.</div><div>→ Describe auditing fundamentals and techniques.</div><div>→ Assess compliance to the requirements of the standard and explain how compliance can be demonstrated to maintain food safety, quality, legality, and authenticity.</div><div>→ Describe the scope of companies and products covered by the standard.</div><div>→ Describe steps to conduct a BRCGS audit including the preparation, planning, and reporting of the audit.</div><div>→ Utilise and explain resource tools available for compliance and beneficial support from BRCGS.</div><div>→ Report issues and use BRCGS resources.</div><div>→ Understand the BRCGS Certification Integrity programme.</div></div>
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Food Safety

Start

Plant-Based

Packaging Materials

Ethical Trade and

Responsible Sourcing

Storage and Distribution

Consumer Products

Agents and Brokers

Retail

Gluten-Free

Product Safety

Management

Leadership Development

BRCGS Professional

Start Standard

Issue 2
Auditor Training

Understand the background and benefits of Start Standard.	 Duration 2 Days.	 Assessment 25 question exam. Pass mark 75%.
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 Course summary Participants attending this course will learn how to effectively audit against Start Standard Issue 2 for both Basic and Intermediate levels. The course provides insight to the objective evidence auditors are required to collect and review when determining compliance against the standard requirements. Active learning will be used throughout the course utilising case study-based activities to encourage critical thinking and help explain how auditors will audit against the standard. By the end of the course, participants should have the necessary skills and knowledge to successfully audit Start Standard Issue 2. In preparation for the course, participants must read and review Start Standard Issue 2 which is available free at brcgs.com	 Who should attend Quality managers and personnel, auditors, importers and exporters of food products, food service staff, operations managers, internal audit personnel, current BRCGS auditors, and those interested in becoming a BRCGS auditor.  Course format This course is developed for virtual or face to face classroom learning. This blended approach reinforces understanding with individual and group activities including case study exercises and a post course assessment. Participants should download and read a copy of Start Standard Issue 2 before attending this course. The standard is available from brcgs.com	 Key learning objectives → Understand the fundamental differences between Start Standard Issue 2 and BRCGS → Food Safety Standard Issue 9 requirements. → Provide examples of the types of objective evidence that would be considered acceptable for compliance. → Explain the differences between the Basic level and Intermediate levels. → Determine compliance with Start Standard Issue 2. → Recall resource tools available for compliance and support from BRCGS. → Report issues and use BRCGS resources. → Understand the BRCGS Certification Integrity programme.
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Start Standard

Issue 2
Sites Training

Understand the background and benefits of Start Standard.	 Duration 2 Days.	 Assessment 15 question exam. Pass mark 60%.
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<div>Course summary</div> <p>Participants attending this course will learn how to effectively implement the requirements of Start Standard Issue 2 at both Basic and Intermediate levels.</p> <p>This course is designed for sites seeking to achieve compliance with Start Standard Issue 2 requirements to ensure the safety and quality of their products.</p> <p>Active learning will be used throughout the course utilising case study-based activities to encourage critical thinking. It includes various activities and scenarios to help participants understand the requirements and expected food safety, quality, regulatory and authenticity obligations.</p> <p>By the end of the course, participants should have the necessary skills and knowledge to successfully implement Start Standard Issue 2 requirements within their business.</p> <p>In preparation for the course, participants must read and review Start Standard Issue 2 which is available from brcgs.com</p>	<div>Who should attend</div> <p>Retailers, consultants, technical managers and personnel, quality managers and personnel, importers and exporters of food products, foodservice staff, manufacturers, and internal audit personnel.</p> <div>Course format</div> <p>This course is developed for virtual or face to face classroom learning. This blended approach reinforces understanding with individual and group activities including case study exercises and a post course assessment.</p> <p>Participants should download and read a copy of Start Standard Issue 2 before attending this course. The standard is available from brcgs.com</p>	<div>Key learning objectives</div> <div><div>→</div><div>Explain what is required to comply with the requirements of Start Standard Issue 2.</div></div> <div><div>→</div><div>Describe the scope of companies and products covered by the standard.</div></div> <div><div>→</div><div>Describe what to expect from the BRCGS audit.</div></div> <div><div>→</div><div>Prepare for an audit to the standard.</div></div> <div><div>→</div><div>Recall resource tools available for compliance and support from BRCGS.</div></div> <div><div>→</div><div>Report issues and use BRCGS resources.</div></div> <div><div>→</div><div>Understand the BRCGS Certification Integrity programme.</div></div>
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Food Safety
Start

Plant-Based

Packaging Materials

Ethical Trade and

Responsible Sourcing

Storage and Distribution

Consumer Products

Agents and Brokers

Retail

Gluten-Free

Product Safety

Management

Leadership Development

BRCGS Professional

Plant-Based Standard

Issue 1
Auditor Training

Understand the background and benefits of Plant-Based Standard.	 Duration 1 Day.	 Assessment 50 question exam. Pass mark 75%.
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 Course summary Participants attending this course will This training course has been designed for auditors to help gain an appreciation of plant-based product integrity, understand the requirements of the Plant-Based standard and to provide guidance on auditing a Plant-Based Management System. Training for Issue 1 is available and is a mandatory requirement for all Plant-Based Standard auditors. In preparation for the course, participants must read and review Start Standard Issue 2 which is available from brcgs.com	 Who should attend Auditors with a minimum of 2 years' experience in auditing food safety/ quality systems. Auditors must have a working knowledge of quality assurance or food safety systems within manufacturing, retailing, inspection, or enforcement. Auditors must have passed a registered Management System Lead Assessor course or the BRCGS Lead Auditor course. Auditors must also have completed a hazard analysis and critical control points (HACCP) course of at least 2 days duration.	 Key learning objectives <div><div>→ Identify key objective evidence required to determine compliance with the Plant-Based Standard.</div><div>→ Correctly complete auditor documentation.</div><div>→ Be able to effectively communicate a clear “snap-shot” regarding the operation and the levels of conformity.</div><div>→ Recall GMPs (Good Manufacturing Practices) relating to management of plant-based products.</div><div>→ List the individual components that make up the Plant-Based standard.</div><div>→ Identify different controls that must be implemented as part of a plant-based management system.</div><div>→ Report issues and use BRCGS resources.</div><div>→ Understand the BRCGS Certification Integrity programme.</div></div>
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Plant-Based Standard

Issue 1
Sites Training

Understand the background and benefits of Plant-Based Standard.	 Duration 1 Day.	 Assessment 25 question exam. Pass mark 60%.
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 Course summary This training course has been designed for Plant-Based Standard customers to help gain an appreciation of plant-based product integrity, understand the requirements of the Plant-Based Standard and to provide guidance on implementing a preventative, risk-based plant-based management system. This training will also explain the process that a site will need to follow in order to become a plant-based certified site.	 Who should attend Senior managers, quality managers, technical managers, production and operations managers of sites who have implemented, or plan to implement the Plant-Based Standard Issue 1.	 Key learning objectives <ul style="list-style-type: none">→ Describe the process for obtaining certification to the Plant-Based Standard.→ Understand the protocol for audits to the standard.→ Understand the requirements of the Plant-Based Standard.→ Identify the importance of identifying materials of animal origin and demonstrate an understanding of plant-based product manufacture.→ Explain the concept of cross contact and the potential for cross contact in a food production process.→ Outline key requirements relating to plant-based product management.→ Identify different controls that must be implemented as part of a plant-based management system.→ Outline the importance of prerequisite programs in safeguarding a plant-based site.→ Report issues and use BRCGS resources.→ Understand the BRCGS Certification Integrity programme.
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Food Safety

Start

Plant-Based

Packaging Materials

Ethical Trade and

Responsible Sourcing

Storage and Distribution

Consumer Products

Agents and Brokers

Retail

Gluten-Free

Product Safety

Management

Leadership Development

BRCGS Professional

Packaging Materials Standard

Issue 7
Auditor Training

Understand the background and benefits of Packaging Materials Standard.	 Duration 3 Days.	 Assessment 50 question exam. Pass mark 75%.
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 Course summary This course will enable participants to gain a full understanding of the general principles of the requirements of the standard, including fundamental clauses and statements of intent, and how to undertake a BRCGS audit, including planning and reporting of the audit. Active learning will be used throughout the course utilising case study-based activities to encourage critical thinking and help explain how sites will implement the standard and how auditors will audit against the standard. In preparation for the course, participants must read and review a copy of the standard including the Appendices and Glossary, which is available as a free download from brcgs.com in addition to the pre-course materials provided. At the end of the course, participants will be assessed with an exam.	 Who should attend <ul style="list-style-type: none">— Compliance, technical and quality managers and personnel.— Internal audit personnel.— Certification body scheme managers.— Site personnel wishing to gain auditing skills and a deeper understanding of the standard.— Those interested in becoming a BRCGS auditor (who already hold an industry Recognised Lead Assessor qualification).— Industry consultants.— Operations managers.— BRCGS Professionals.— Importers and exporters of food products, of packaging products for use in food and beverage, feed, hygiene sensitive products and non-food packaging. Participants should download and read a copy of Packaging Materials Standard Issue 7 before attending this course. The standard is available from brcgs.com	 Key learning objectives <ul style="list-style-type: none">→ Explain the requirements of the standard.→ Assess compliance to the requirements of the standard and explain how compliance can be demonstrated to maintain product safety, legality and quality.→ Describe the scope of companies and products covered by the standard.→ Describe steps to conduct a BRCGS audit including the preparation, planning, and reporting of the audit.→ Utilise and explain resource tools available for compliance and beneficial support from BRCGS.→ Report issues and use BRCGS resources.→ Understand the BRCGS Certification Integrity programme.
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Packaging Materials Standard

Issue 7
Auditor Conversion Training

Understand the background and benefits of Packaging Materials Standard.	 Duration 3 Days.	 Assessment 50 question exam. Pass mark 75%.
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 Course summary This course will provide auditors who have audited against Issue 6 of the standard with details of the changes to the content in the new version, with a review of audit protocol and BRCGS expectations. Active learning will be used throughout the course utilising case study-based activities to encourage critical thinking and help explain how sites will implement the standard and how auditors will audit against the standard. In preparation for the course, participants must read a copy of the standard in addition to the pre-course materials. The standard is available as a free download from brcgs.com BRCGS certificated sites can download a copy from Participate.	 Who should attend <ul style="list-style-type: none">— Current BRCGS Auditors for Packaging Materials Standard Issue 7.— Compliance, technical and quality managers and personnel.— Operations managers.— Internal audit personnel.— Certification body scheme managers.— Site personnel wishing to gain auditing skills and a deeper understanding of the standard.— Those interested in becoming a BRCGS auditor (who already hold an industry recognised Lead Assessor qualification).— BRCGS Professionals. Participants should download and read a copy of Packaging Materials Standard Issue 7 before attending this course. The standard is available from brcgs.com	 Key learning objectives <ul style="list-style-type: none">→ Explain the requirements of the standard.→ Identify and explain the changes to the standard.→ Assess compliance to the requirements of the standard and explain how compliance can be demonstrated to maintain product safety, legality and quality.→ Describe the scope of companies and products covered by the standard.→ Describe steps to conduct a BRCGS audit including the preparation, planning, and reporting of the audit.→ Explain resource tools available for compliance and support from BRCGS.→ Report issues and use BRCGS resources.→ Understand the BRCGS Certification Integrity programme.
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Packaging Materials Standard

Issue 7
Sites Training

Understand the background and benefits of Packaging Materials Standard.	 Duration 3 Days.	 Assessment 25 question exam. Pass mark 60%.
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 Course summary This course has been designed to enable participants to gain a full understanding of the requirements of Issue 7, including the objectives of fundamental clauses and statements of intent. Participants will learn how audits against the standard operate including preparation, the audit, nonconformities, corrective actions, root cause analysis and certificate issue. Active learning will be used throughout the course utilising case study-based activities to encourage critical thinking and help explain how sites will implement the standard and how auditors will audit against the standard. In preparation for the course, participants must read a copy of the standard in addition to the pre-course materials. The standard is available as a free download from brcgs.com BRCGS certificated sites can download a copy from Participate.	 Who should attend — Technical and quality managers. — Product development - printers and artwork providers, packaging technologists. — BRCGS Professionals. — Operations managers. — Internal audit personnel. Participants should download and read a copy of Packaging Materials Standard Issue 7 before attending this course. The standard is available from brcgs.com	 Key learning objectives → Understand the background and benefits of the standard. → Outline the details of the audit and certification programme. → Determine audit scope and planning the audit. → Understand what it is to have an audit, non-conformities and corrective actions. → Respond to corrective actions in a timely manner, including root cause analysis. → Report issues and use BRCGS resources. → Understand the BRCGS Certification Integrity programme.
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Packaging Materials Standard

Issue 7
Sites Conversion Training

Understand the background and benefits of Packaging Materials Standard.	 Duration 1 Day.	 Assessment 25 question exam. Pass mark 60%.
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 Course summary This course will provide participants with details of the changes to the content of the standard, with a review of audit protocol and BRCGS expectations. Participants will understand the requirements of the standard to support in their audit preparation, the audit, non-conformities, corrective actions, root cause analysis and certificate issue. Active learning will be used throughout the course utilising case study-based activities to encourage critical thinking and help explain how sites will implement the standard and how auditors will audit against the standard. In preparation for the course, participants must read a copy of the standard in addition to the pre-course materials. The standard is available as a free download from brcgs.com BRCGS certificated sites can download a copy from Participate.	 Who should attend — Manufacturers. — Technical and quality managers. — Product development - printers and artwork providers, packaging technologists. — BRCGS Professionals. Participants should download and read a copy of Packaging Materials Standard Issue 7 before attending this course. The standard is available from brcgs.com	 Key learning objectives → Explain what is required to comply with the requirements of the standard. → Identify and explain the changes to the standard. → Describe the scope of companies and products covered by the standard. → Describe what to expect from a BRCGS audit. → Prepare for an audit to the standard. → Apply resource tools available for compliance and support from BRCGS. → Report issues and use BRCGS resources. → Understand the BRCGS Certification Integrity programme.
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Food Safety

Start

Plant-Based

Packaging Materials

Ethical Trade and

Responsible Sourcing

Storage and Distribution

Consumer Products

Agents and Brokers

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Gluten-Free

Product Safety

Management

Leadership Development

BRCGS Professional

Ethical Trade and Responsible Sourcing Standard

Sourcing Issue 2.1
Auditor Training

Understand the background and benefits of Ethical Trade and Responsible Sourcing Standard.	 Duration 3 Days.	 Assessment 50 question exam. Pass mark 75%.
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 Course summary This course is designed to teach the key principles of the standard, its requirements and audit protocol. Participants will be trained on the BRCGS audit methodology used to conduct ETRS audits, whether they are initial certification, surveillance or recertification, including planning, delivery and reporting. Participants should download and read a copy of Ethical Trade and Responsible Sourcing Standard Issue 2.1 before attending this course. The standard is available from brcgs.com	 Who should attend Qualified and experienced social auditors. To audit the for Ethical Trade and Responsible Sourcing Standard, you must be an existing social auditor already conducting ethical audits for an approved delivery partner to a recognized methodology or standard (e.g. SMETA, SA8000, BSCI Amfori etc). For more information, please refer to our auditor competencies (ET206) to get a full understanding of the knowledge, skills and experience required.	 Key learning objectives <ul style="list-style-type: none">→ Understand the background of the standard.→ Demonstrate understanding of the requirements and audit protocol.→ Describe the format, scope and structure of the standard.→ Identify the audit scope and understand the planning of the audit.→ Correctly interpret and audit the requirements of the standard.→ Initiate closing the audit, including next steps and the requirements / deadlines for the submission of corrective/preventative actions.→ Understand and apply the BRCGS audit methodology, including how to write the report.→ Be able to conduct an ETRS risk assessment.→ Report issues and use BRCGS resources.→ Understand the BRCGS Certification Integrity programme.
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Ethical Trade and Responsible Sourcing Standard

Sourcing Issue 2.1
Sites Training

Understand the background and benefits of Ethical Trade and Responsible Sourcing Standard.	 Duration 2 Days.	 Assessment 25 question exam. Pass mark 60%.
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 Course summary This training course has been designed to provide sites with an in-depth understanding of the interpretation of the requirements of the Ethical Trade and Responsible Sourcing Standard. On completion, participants will know what specific components are required for an effective ETRS management system. Participants should download and read a copy of Ethical Trade and Responsible Sourcing Standard Issue 2.1 before attending this course. The standard is available from brcgs.com	 Who should attend Technical managers, quality managers, human resource practitioners, employee representatives and representatives from senior management that are involved with, responsible for and who manage labour standards, workers' health, safety, welfare or human rights.	 Key learning objectives <ul style="list-style-type: none">→ Understand the background and key principles of the standard.→ Review how to plan for an audit, including the determination of its scope.→ Understand how to interpret the requirements of the standard and how they should inform a site's ETRS management system.→ Overview of the audit methodology used by BRCGS auditors to establish a site's conformity with the standard's requirements. For example, through the documentation review, site tour, management and worker interviews.→ Understand what to do following audit, including the requirements for corrective / preventative actions, root cause analysis and the timelines for the submission of evidence.→ How to report issues and use BRCGS resources.→ Understand the purpose of the BRCGS compliance programme.
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Food Safety

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Leadership Development

BRCGS Professional

Storage and Distribution Standard

Issue 4
Auditor Training

Understand the background and benefits of Storage and Distribution Standard.	 Duration 3 Days.	 Assessment 50 question exam. Pass mark 75%.
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 Course summary The intention of the course is to enable participants to gain a full understanding of the general principles of the requirements of the standard, including fundamental clauses and statements of intent, and how to undertake a BRCGS audit, including planning and reporting of the audit.	 Who should attend New BRCGS auditors (who already hold a lead assessor qualification), consultants, technical and quality managers from sites who wish to gain a deeper understanding of the BRCGS audit process.  Course format This course is developed in modules and formatted for virtual or face to face learning. This blended approach reinforces understanding with individual and group activities including case study exercises and a post course assessment. Participants should download and read a copy of Storage and Distribution Standard Issue 4 before attending this course. The standard is available from brcgs.com	 Key learning objectives <hr/> <div>→ List the aims of the BRCGS scheme.</div> <hr/> <div>→ Describe the format, scope and structure of the standard.</div> <hr/> <div>→ Effectively audit the requirements of the standard.</div> <hr/> <div>→ Complete the BRCGS audit and write the audit report.</div> <hr/> <div>→ Utilise and understand the benefits of the BRCGS resources.</div> <hr/> <div>→ How to report issues and use BRCGS resources.</div> <hr/> <div>→ Understand the purpose of the BRCGS compliance programme.</div>
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Storage and Distribution Standard

Issue 4
Sites Training

Understand the background and benefits of Storage and Distribution Standard.	 Duration 2 Days.	 Assessment 25 question exam. Pass mark 60%.
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 Course summary The intention of the course is to enable participants to gain a full understanding of the general principles of the standard, and how to comply with the requirements. Participants will also gain an understanding of what to expect during the process of certification, and actions needed prior to, during and after the audit.	 Who should attend Technical and quality managers and their teams from manufacturing, retailing, and BRCGS Professionals.  Course format This course is developed in modules and formatted for virtual or face to face learning. This blended approach reinforces understanding with individual and group activities including case study exercises and a post course assessment. Participants should download and read a copy of Storage and Distribution Standard Issue 4 before attending this course. The standard is available from brcgs.com	 Key learning objectives <hr/> <div>→ Identify the aims of the BRCGS scheme.</div> <hr/> <div>→ Explain how to meet the requirements if the standard.</div> <hr/> <div>→ Describe what to expect from your BRCGS audit.</div> <hr/> <div>→ Utilise and understand the benefits of the BRCGS resources.</div> <hr/> <div>→ How to report issues and use BRCGS resources.</div> <hr/> <div>→ Understand the purpose of the BRCGS compliance programme.</div>
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Food Safety

Start

Plant-Based

Packaging Materials

Ethical Trade and

Responsible Sourcing

Storage and Distribution

Consumer Products

Agents and Brokers

Retail

Gluten-Free

Product Safety

Management

Leadership Development

BRCGS Professional

Consumer Products Standard

Issue 4
Lead Auditor

Understand the background and benefits of Consumer Products Standard.	 Duration 5 Days.	 Assessment 50 question exam. Pass mark 75%.
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 Course summary <p>This course covers the third-party audit requirements against the BRCGS Consumer Products Standard Issue 4 – both Personal Care and Household and General Merchandise.</p> <p>The course includes the protocol and requirements of Issue 4, consistent report-writing, auditing techniques and management of the BRCGS audit, ultimately preparing an individual for a Lead Auditor role.</p> <p>Before the course you will need a working knowledge of quality management systems and auditing within the relevant manufacturing sector, and you must have completed a hazard and risk management course (minimum 2 days’ duration).</p> <p>Participants should download and read a copy of Consumer Products Standard Issue 4 before attending this course. The standard is available from brcgs.com</p>	 Who should attend <p>New BRCGS auditors (without lead assessor qualification), technical and quality managers responsible for auditing, consultants.</p>	 Key learning objectives <ul style="list-style-type: none">→ Understand the detailed requirements and audit protocol of Consumer Products Standard Issue 4 for both Personal Care and Household and General Merchandise.→ Prepare, deliver and report on a BRCGS audit.→ Understand practical auditing techniques, report writing and management of the BRCGS audit report.→ Prepare for a Lead Auditor role.→ How to report issues and use BRCGS resources.→ Understand the purpose of the BRCGS compliance programme.
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Consumer Products Standard

Issue 4
Auditor Training

Understand the background and benefits of Consumer Products Standard.	 Duration 3 Days.	 Assessment 50 question exam. Pass mark 75%.
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 Course summary This course will provide participants with an in-depth understanding of both Consumer Products standards Issue 4 – Personal Care and Household and General Merchandise. Working with major specifiers and brand owners, the standard has been substantially updated for this Issue to meet market expectations. The course is designed to equip participants with the skills and knowledge to successfully audit against Issue 4 of the standard. Participants should download and read a copy of Consumer Products Standard Issue 4 before attending this course. The standard is available from brcgs.com	 Who should attend Auditors.	 Key learning objectives <ul style="list-style-type: none">→ Understand the reasons for changes to the standard, including industry developments.→ Understand the requirements for each of the standards – both at Foundation and Higher level.→ Comply with auditor requirements and how the BRCGS audit process should be carried out and reported.→ Understand the role of the BRCGS compliance programme.→ Have gained the skills required to conduct a BRCGS audit to either standard, and write a correct and full audit report.→ How to report issues and use BRCGS resources.→ Understand the purpose of the BRCGS compliance programme.
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Consumer Products Standard

Issue 4
Understanding the Requirements

Understand the background and benefits of Consumer Products Standard.	 Duration 2 Days.	 Assessment 25 question exam. Pass mark 60%.
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 Course summary This course will give technical, quality and operations personnel from manufacturers and retailers a clear understanding of the protocol and requirements of the Consumer Products Standard Issue 4 – either Personal Care and Household or General Merchandise - including audit planning, and the events during and after the audit. Participants should download and read a copy of Consumer Products Standard Issue 4 before attending this course. The standard is available from brcgs.com	 Who should attend Technical and quality personnel from manufacturers and retailers.	 Key learning objectives <ul style="list-style-type: none">→ Understand the background and benefits of the standard.→ Understand the details of the scheme including audit scope and planning for the audit.→ Implement the requirements of the standard, including fundamental clauses and statements of intent.→ Understand how an audit is closed, what corrective actions are and how certificates are issued.→ Know about different audit options available at Foundation and Higher Level.→ Understand the current compliance monitoring of certification bodies by BRCGS.→ Access support and resources supplied by BRCGS including BRCGS Participate, the BRCGS Directory and BRCGS Bookshop.→ How to report issues and use BRCGS resources.→ Understand the purpose of the BRCGS compliance programme.
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Food Safety

Start

Plant-Based

Packaging Materials

Ethical Trade and

Responsible Sourcing

Storage and Distribution

Consumer Products

Agents and Brokers

Retail

Gluten-Free

Product Safety

Management

Leadership Development

BRCGS Professional

Agents and Brokers standard

Issue 3
Auditor Training

Understand the background and benefits of Agents and Brokers Standard.	 Duration 1 Day.	 Assessment 50 question exam. Pass mark 75%.
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 Course summary To ensure that prospective auditors of and company personnel using the BRCGS Agents and Brokers Standard Issue 3 have an in-depth and practical understanding of the format and requirements of the standard, the protocol for the audit and actions following the audit.	 Who should attend Technical managers and personnel, quality managers and personnel and those interested in becoming a BRCGS auditor.  Course format This course is developed in modules and formatted for virtual or face to face learning. This blended approach reinforces understanding with individual and group activities including case study exercises and a post course assessment. Participants should download and read a copy of Agents and Brokers Standard Issue 3 before attending this course. The standard is available from brcgs.com	 Key learning objectives <hr/> <div>→ List the aims of the BRCGS scheme.</div> <hr/> <div>→ Be able to describe the scope of companies and products covered by the standard.</div> <hr/> <div>→ Know what is required to comply with the requirements of the standard.</div> <hr/> <div>→ Be able to prepare for an audit to the standard.</div> <hr/> <div>→ Understand the protocol for audits to the standard.</div> <hr/> <div>→ How to report issues and use BRCGS resources.</div> <hr/> <div>→ Understand the purpose of the BRCGS compliance programme.</div>
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Agents and Brokers standard

Issue 3
Sites Training

Understand the background and benefits of Agents and Brokers Standard.	 Duration 1 Day.	 Assessment 25 question exam. Pass mark 60%.
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 Course summary This course is designed for agents and/or brokers, and those trading with them, to understand the scope and requirements of the standard, the audit protocol and certification process. The course is led by an experienced tutor, who will guide you through practical exercises to consolidate your learning.	 Who should attend Retailers, technical managers and personnel, quality managers and personnel, Importers and exporters of food products and food service personnel.  Course format This course is developed in modules and formatted for virtual or face to face learning. This blended approach reinforces understanding with individual and group activities including case study exercises and a post course assessment. Participants should download and read a copy of Agents and Brokers Standard Issue 3 before attending this course. The standard is available from brcgs.com	 Key learning objectives → Know the scope of the requirements, understand which companies may be certificated to the standard, and what products are applicable. → Understand the format and structure of the requirements of the standard. → Be able to identify what is needed to comply with each requirement. → Know how to prepare for an audit to the standard. → Be aware of the scope and duration of an audit. → Understand the procedure for closing out corrective actions on non-conformities. → Be familiar with how an audit will be reported and how companies will be certificated. → How to report issues and use BRCGS resources. → Understand the purpose of the BRCGS compliance programme.
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Retail Standard

Issue 1
Auditor Training

Understand the background and benefits of Retail Standard.	 Duration 2 Days.	 Assessment 50 question exam. Pass mark 75%.
<div> Course summary This course will train participants who wish to audit Issue 1 of Retail Standard, with details of the requirements of the standard and the protocol for audits and report writing. Participants should download and read a copy of Retail Standard Issue 1 before attending this course. The standard is available from brcgs.com</div>	<div> Who should attend Current or prospective BRCGS auditors who currently hold a lead auditor qualification.</div>	<div> Key learning objectives</div> <div><div>→ Describe the format and requirements of the standard.</div><div>→ Effectively audit the standard.</div><div>→ Know how to access BRCGS support and resources including Participate and the Directory.</div><div>→ How to report issues and use BRCGS resources.</div><div>→ Understand the purpose of the BRCGS compliance programme.</div></div>

Retail Standard

Issue 1 Understanding the Requirements

Understand the background and benefits of Retail Standard.	 Duration 2 Days.	 Assessment 25 question exam. Pass mark 60%.
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 Course summary This course is to train participants who wish to implement Retail standard at their head office and stores. The course includes details of the requirements of the standard and the protocol for certification. Participants should download and read a copy of Retail Standard Issue 1 before attending this course. The standard is available from brcgs.com	 Who should attend Technical and food safety teams at corporate level in retail businesses.  Course format This course is to train participants who wish to implement Retail Standard at their head office and stores. The course includes details of the requirements of the standard and the protocol for certification.	 Key learning objectives <div><div>→ Describe the format and requirements of the standard.</div><div>→ Implement the requirements of the standard on-site.</div><div>→ Prepare for an audit to the standard.</div><div>→ Know how to access BRCGS support and resources including Participate and the Directory.</div><div>→ How to report issues and use BRCGS resources.</div><div>→ Understand the purpose of the BRCGS compliance programme.</div></div>
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Gluten-Free Standard

Issue 4 Auditor Training

Understand the background and benefits of Gluten-Free Standard.	 Duration 1 Day.	 Assessment 50 question exam. Pass mark 75%.
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 Course summary This training course has been designed for auditors to help gain an appreciation of celiac disease and non-celiac gluten sensitivity, understand the Gluten-Free Standard requirements and to provide guidance on auditing a gluten-free management system. Training is now available and is a mandatory requirement for all certified auditors. Participants should download and read a copy of Gluten-Free Standard Issue 4 before attending this course. The standard is available from brcgs.com	 Who should attend Auditors with a minimum of 5 years' experience in auditing food safety/ quality systems. This may include internal, second-party and third-party auditing. Must have valid lead auditor training certificate for any food safety management system FSMS standard.	 Key learning objectives <ul style="list-style-type: none">→ Identify key objective evidence required to determine compliance with the Gluten-Free Standard.→ Correctly complete auditor documentation.→ Be able to effectively communicate a clear “snap-shot” regarding the operation and the levels of conformity.→ Recall GMPs relating to gluten management.→ List the individual components that make up the Gluten-Free Standard.→ Identify different gluten controls that must be implemented as part of a gluten-free management system.→ How to report issues and use BRCGS resources.→ Understand the purpose of the BRCGS compliance programme.
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Gluten-Free Standard

Issue 4 Sites Training

Understand the background and benefits of Gluten-Free Standard.	 Duration 1 Day.	 Assessment 25 question exam. Pass mark 60%.
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 Course summary <p>This training course has been designed for new or existing gluten-free customers to help gain an appreciation of celiac disease and non-celiac gluten sensitivity, understand the Gluten-Free Standard requirements to provide guidance on implementing a preventative, risk-based gluten-free management system.</p> <p>This training will also explain the process that a business will need to follow in order to become a certified gluten-free site.</p> <p>Participants should download and read a copy of Gluten-Free Standard Issue 4 before attending this course. The standard is available from brcgs.com</p>	 Who should attend <p>Auditors with a minimum of 5 years' Senior managers, quality managers, technical managers, production and operations managers of sites who have implemented, or plan to implement, Gluten-Free Standard Issue 4.</p>	 Key learning objectives <ul style="list-style-type: none">→ Identify the impact that celiac disease has on individuals and demonstrate an understanding of why the food industry is required to manage gluten.→ Explain the concept of cross contact and the potential for cross contact in a food production process.→ Outline key legal requirements relating to gluten-free labelling.→ Identify different gluten controls that must be implemented as part of a gluten-free management system.→ Outline the importance of prerequisite programs in safeguarding a gluten-free site.→ Describe the process for obtaining certification to the Gluten-Free Standard.→ Understand the protocol for audits to the standard.→ How to report issues and use BRCGS resources.→ Understand the purpose of the BRCGS compliance programme.
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Product Safety Management

Courses include

- **Environmental Monitoring.**
- **Hazard Analysis and Critical Control Points (HACCP).**
- **Hazard Analysis and Risk-based Preventive Controls (HARPC).**
- **Hazard Analysis and Risk Assessment (HARA).**
- **Internal Auditor.**
- **Risk Assessment.**
- **Root Cause Analysis.**
- **Validation and Verification.**
- **Vulnerability Assessment for Food Fraud.**
- **An Approach to Product Safety Management.**

Hazard Analysis and Critical Control Points (HACCP)

Understand the background and benefits of Hazard Analysis and Critical Control Points (HACCP).	 Duration 2 Days.	 Assessment 25 question exam. Pass mark 60%.
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 Course summary The purpose of this course is to train technical and quality personnel from sites who need to be able to establish and implement a hazard analysis and critical control point (HACCP) system.	 Who should attend Operational, quality and technical personnel/food safety management team members implementing HACCP or food safety plans and BRCGS Professionals.	 Key learning objectives <div><div>→ Understand the BRCGS requirements in relation to HACCP.</div><div>→ Describe Codex Alimentarius principles of HACCP.</div><div>→ Describe the reasons HACCP may fail and the most common BRCGS non-conformities related to HACCP.</div><div>→ Complete the preparatory stages for developing the HACCP plan.</div><div>→ Conduct a hazard analysis, determine critical control points and develop a HACCP plan with monitoring, corrective action and verification activities.</div><div>→ How to report issues and use BRCGS resources.</div><div>→ Understand the purpose of the BRCGS compliance programme.</div></div>
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Hazard Analysis and Risk-Based Preventive Controls (HARPC)

Understand the background and benefits of Hazard Analysis and Risk-Based Preventive Controls (HARPC).	 Duration 2 Days.	 Assessment 25 question exam. Pass mark 60%.
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 Course summary This course will cover the similarities and differences between requirements of the BRCGS Food Safety Standard and the Food Safety Modernization Act's (FSMA) Preventive Controls rule. This course is not a substitute for the Food and Drug Administration's (FDA) Preventive Controls course. HARPC encompasses far more in the way of food safety assessment and control than a traditional hazard analysis and critical control points (HACCP) plan.	 Who should attend Operational, quality and technical personnel responsible for developing and the day-to-day management of the HARPC plan and BRCGS Professionals.	 Key learning objectives <div><div>→ Describe how the BRCGS Food Safety Standard aligns with FSMA's Preventive Controls rule.</div><div>→ Explain the BRCGS standards and HARPC requirements for development and management of a food safety plan.</div><div>→ Adapt a BRCGS food safety management system to meet Preventive Controls regulation.</div><div>→ Review common non-conformities related to HACCP and HARPC found in BRCGS audits.</div><div>→ Review risk analysis principles.</div><div>→ How to report issues and use BRCGS resources.</div><div>→ Understand the purpose of the BRCGS compliance programme.</div></div>
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Hazard Analysis and Risk Assessment (HARA)

Understand the background and benefits of Hazard Analysis and Risk Assessment (HARA).

**Duration**
2 Days.

<div></div> <div>Course summary Through this course participants will learn the principles of hazard analysis and risk assessment and use exercises and activities to understand how to Start developing a HARA plan. To successfully complete the course, participants will need to complete an exam to assess their understanding and application of the learning outcomes. This course is part of the BRCGS Professional recognition programme.</div>	<div></div> <div>Who should attend Technical managers, quality managers, and personnel from production, engineering and new product development who need to develop and implement a hazard analysis and risk assessment analysis plan. Auditors who have not undertaken a hazard analysis and critical control points (HACCP) course or a refresher for those returning to auditing.</div>	<div></div> <div>Key learning objectives<div><div>→ Discuss the principles of Hazard Analysis and Risk Assessment (HARA).</div><div>→ Explain the key stages in the development of a HARA plan.</div><div>→ Describe the role of prerequisite programmes.</div><div>→ Verify and validate the critical control points.</div><div>→ Explain the benefits of a structured HARA plan.</div><div>→ How to report issues and use BRCGS resources.</div><div>→ Understand the purpose of the BRCGS compliance programme.</div></div></div>
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Internal Auditor

Understand the background and benefits of Internal Auditor.	 Duration 2 Days.	 Assessment Course assignment. Pass mark 75%.
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 Course summary This course is to enable participants to undertake internal audits and prepare companies for third-party audits. It's delivered via a series of workshop-led discussions, presentations and an interactive case study. During the live case study, participants will be given feedback and support to enable them to carry out an audit at their own workplace.	 Who should attend Technical managers, quality managers, and personnel from production, engineering and new product development who need to develop and implement a hazard analysis and risk assessment analysis plan. Auditors who have not undertaken a hazard analysis and critical control points (HACCP) course or a refresher for those returning to auditing.	 Key learning objectives <div><div>→ Understand the roles and responsibilities of auditors.</div><div>→ Be able to plan and conduct an internal audit.</div><div>→ Know how to write concise, accurate and factual audit reports.</div><div>→ Be able to undertake audit follow-up activities.</div><div>→ How to report issues and use BRCGS resources.</div><div>→ Understand the purpose of the BRCGS compliance programme.</div></div>
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Root Cause Analysis

Understand the background and benefits of Root Cause Analysis.	 Duration 1 Day.	 Assessment Course assignment. Pass mark 75%.
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 Course summary This course is to provide participants with a thorough understanding of root cause analysis (RCA) to know the importance of RCA, and to be able to perform RCA competently. This is especially helpful when implementing some of the requirements in the BRCGS standards.	 Who should attend Consultants/auditors/quality and safety management personnel at manufacturing, storage/distribution and retail sites and BRCGS Professionals.	 Key learning objectives <div><div>→ Define root cause analysis.</div><div>→ Understand difference between symptoms and RCA.</div><div>→ Understand the role and importance of RCA in compliance with the BRCGS standards.</div><div>→ Explore some common methods for undertaking RCA.</div><div>→ Be able to perform a RCA and document it effectively.</div><div>→ How to report issues and use BRCGS resources.</div><div>→ Understand the purpose of the BRCGS compliance programme.</div></div>
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Risk Assessment

Understand the background and benefits of Risk Assessment.	 Duration 1 Day.	 Assessment Course assignment. Pass mark 75%.
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 Course summary This course is to provide participants with a thorough understanding of risk assessment and enable them to use different risk assessment models. This is particularly useful when implementing product safety management systems on site, and when implementing the requirements of the BRCGS standards.	 Who should attend Consultants/auditors/technical, quality personnel and BRCGS Professionals.	 Key learning objectives <hr/> <div><div>→</div><div>Understand risk assessment terminology.</div></div> <hr/> <div><div>→</div><div>Choose and use different risk assessment models for processes on site.</div></div> <hr/> <div><div>→</div><div>Understand what BRCGS expects from a thorough risk assessment.</div></div> <hr/> <div><div>→</div><div>How to report issues and use BRCGS resources.</div></div> <hr/> <div><div>→</div><div>Understand the purpose of the BRCGS compliance programme.</div></div>
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Validation and Verification

Understand the background and benefits of Validation and Verification.	 Duration 1 Day.	 Assessment Course assignment. Pass mark 75%.
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 Course summary This course will provide participants with a thorough understanding of validation and verification so they know the level of detail required for each process and are able to use validation and verification in practice. This is especially helpful when implementing some of the requirements in the BRCGS standards.	 Who should attend Consultants/auditors/quality and safety management personnel at manufacturing, storage and distribution and retail sites and BRCGS Professionals.	 Key learning objectives <div><div>→ Define and understand the terms validation and verification.</div><div>→ Understand the level of detail required for each process.</div><div>→ Use validation and verification in practice.</div><div>→ Appreciate how validation and verification relate to conformance to the standard.</div><div>→ How to report issues and use BRCGS resources.</div><div>→ Understand the purpose of the BRCGS compliance programme.</div></div>
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Vulnerability Assessment for Food Fraud

Understand the background and benefits of Vulnerability Assessment for Food Fraud.	 Duration 1 Day.	 Assessment Course assignment. Pass mark 75%.
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 Course summary <p>This course is designed to provide manufacturers with an in-depth and practical understanding of vulnerability assessment for food fraud tools and techniques, and how they can be applied in a practical manner relevant to the participants industry sector.</p> <p>It will enable participants to use techniques to better identify and mitigate risks associated to raw materials in the supply chain. This is particularly useful when implementing product safety management systems and the requirements of the BRCGS standards on site.</p>	 Who should attend <p>Purchasing/technical and quality personnel at manufacturing, storage and distribution and retail sites; auditors and consultants and BRCGS Professionals.</p>	 Key learning objectives <div><div>→ Understand vulnerability assessment requirements for BRCGS standards.</div><div>→ Understand what is meant by the term ‘food fraud’.</div><div>→ Identify the difference between vulnerability assessment, threat analysis critical control point and food defence.</div><div>→ Assess the raw materials most vulnerable to food fraud.</div><div>→ How to report issues and use BRCGS resources.</div><div>→ Understand the purpose of the BRCGS compliance programme.</div></div> <p>To pass the course each learner will need to undertake a vulnerability assessment at their place of work.</p>
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Book now



Environmental Monitoring

Understand the background and benefits of Environmental Monitoring.	 Duration 1 Day.	 Assessment Workplace assessment. Pass mark 75%.
<div> Course summary This course will provide participants with an understanding of the key components of an environmental monitoring programme to identify potential microbiological risks in production and open product areas. This is particularly useful when implementing an environmental monitoring programme based on the Food Safety Standard Issue 9 requirements and industry best practices.</div>	<div> Who should attend Auditors/consultants and technical and quality personnel.</div>	<div> Key learning objectives</div> <div><div>→ Understand food safety requirements and key components of an environmental monitoring programme, including risk assessment, sampling location, target organisms, test methods, sample frequency, establishing control limits, appropriate corrective action, validation/ verification of the programme.</div><div>→ Describe appropriate target organisms and identify suitable sampling locations.</div><div>→ Explain different sampling methods.</div><div>→ Explain appropriate corrective action for environmental monitoring failures.</div><div>→ Develop an environmental monitoring programme based on Food Safety Standard requirements and industry best practices.</div><div>→ How to report issues and use BRCGS resources.</div><div>→ Understand the purpose of the BRCGS compliance programme.</div></div>

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An Approach to Product Safety Culture

Understand the background and benefits of An Approach to Product Safety Culture.	 Duration 1 Day.	 Assessment Workplace assignment. Pass mark 75%.
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 Course summary This industry-focused course looks at organisational culture, leadership and behavioural concepts. It covers all BRCGS standards, food and non-food related services and any manufacturing facility - regardless of size. Participants will gain an understanding of product safety culture, the impact of behaviour on product safety and the importance of senior management leadership. Participants will learn the steps to developing a product safety culture plan, including how to engage staff and encourage involvement.	 Who should attend Consultants/auditors/technical/HR/ senior management who lead on culture, operational, technical and quality personnel, BRCGS and Industry professionals or anyone involved in implementing and maintaining product safety culture.	 Key learning objectives <div><div>→ Describe the concept of product safety culture and why a positive culture is important to ensuring product safety and integrity.</div><div>→ Identify what the standards require, and the function of product safety culture plan within a quality management system.</div><div>→ Recognise the link between behaviour, product safety culture and how it underpins product safety assurance.</div><div>→ Discuss how to measure an organisation's product safety culture through the use of tools and techniques.</div><div>→ Develop a sustainable product safety culture plan and how to engage personnel to support it.</div><div>→ How to report issues and use BRCGS resources.</div><div>→ Understand the purpose of the BRCGS compliance programme.</div></div>
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Leadership Development Courses Influential Conversations

Understand the background and benefits of Leadership Development Courses Influential Conversations.

**Duration**
1 Day.

<div>Course summary</div> <div>In this workshop participants will learn how to tactically explore stakeholders' perspectives and how to use this insight to shape and influence their understanding of the solution and its value. The workshop format of this course allows participants the opportunity to practice turning these insights into a compelling and persuasive conversation.</div>	<div>Who should attend</div> <div><ul style="list-style-type: none">– BRCGS Professionals.– Team leaders.– Site managers.– Auditors.– Anyone holding any type of leadership/management role in the industry.</div>	<div>Key learning objectives</div> <div><ul style="list-style-type: none">→ Explore their stakeholder's perspective to plan a tailored influencing approach.→ Deploy skilful questions that challenge perspectives.→ Listen carefully to responses in conversations to build a persuasive case.→ Understand how to link the benefits of the solution with stakeholder needs.→ Win support for their ideas.→ How to report issues and use BRCGS resources.→ Understand the purpose of the BRCGS compliance programme.</div>
<div>Book now</div>		

Communication Mastery

Understand the background and benefits of Communication Mastery.

**Duration**
1 Day.

<div></div> <div>Course summary In this workshop, participants will be introduced to proven communication theories and models. They will explore new techniques to establish cooperative relationships and communicate with a diverse range of audiences. During the course, participants will create a personal communication plan that can be applied immediately to noticeably improve communication style on return to work.</div>	<div></div> <div>Who should attend<ul style="list-style-type: none">– BRCGS Professionals.– Team leaders.– Site managers.– Auditors.– Anyone holding any type of leadership/management role in the industry.</div>	<div></div> <div>Key learning objectives<ul style="list-style-type: none">→ Understand the importance of generating clear communications.→ Choose the right channel of communication for the right audience.→ Use transparent communication to establish trust with colleagues and clients.→ Know how to employ collaborative communication instead of competitive.→ Communicate with different audiences, efficiently and effectively.→ Create communication strategies and improvement plans.→ How to report issues and use BRCGS resources.→ Understand the purpose of the BRCGS compliance programme.</div>
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BRCGS Professional

BRCGS Professional is a learning program that will give you international recognition for the key skills and knowledge essential for product safety management.

As a BRCGS Professional you will be well-equipped to manage any GFSI-recognised standard in your business, and able to implement or manage product safety systems. BRCGS is the leading provider of GFSI-recognised standards globally, respected for quality and brand protection assurance. This training program has been designed by the BRCGS Technical team, in response to demands from the industry for training on the skills necessary to implement effective product safety management program.

Who is it for

All product safety personnel in food and packaging, storage and distribution and related industries – for example quality assurance managers, food technologists, category technologists and HACCP teams. Enrolment is free of charge for anyone working at a BRCGS certificated site and there is no limit to the amount of people that can join. The courses are subject-specific, train the core skills needed for any product safety individual, and will help with maintaining any GFSI-recognised certification scheme.

Gaining certification as a BRCGS Professional will

- Enhance your understanding of product safety management.
- Enable you to apply skills to reduce risks associated with product safety.
- Enable you to contribute as part of the brand protection team your company needs.
- Raise your status as a valuable employee.

How to qualify as a BRCGS Professional

Participants must complete the following

- A BRCGS Academy classroom-based training on the BRCGS standard of your choice, with successful completion of the associated exam.

PLUS one of the following from the BRCGS Academy or similar training provider

- Hazard Analysis and Critical Control Points (HACCP) (2 days instructor-led).
- Hazard and risk management course (2 days instructor-led).
- Hazard Analysis and Risk-based Preventive Controls (HARPC) (2 days instructor-led).
- Food Safety Preventative Controls Alliance/Preventative Controls Qualified Individual course (2.5 days instructor-led).

PLUS three (minimum) of the following BRCGS Academy courses

- Risk Assessment (1 day).
- Root Cause Analysis (1 day).
- Validation and Verification (1 day).
- Internal Auditor (2 days).
- Vulnerability Assessment for Food Fraud (1-day).

On completion of the required courses, candidates will be awarded with a BRCGS Professional certificate and an electronic badge for use on emails and LinkedIn.

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[brcgs.com](https://www.brcgs.com)