bsi.

...making excellence a habit.™

BSI Training Academy

Your journey to food excellence starts with us.

bsigroup.com/en-au/training

By Royal Charter

About BSI

We are the world's first National Standards body and founding member of ISO, with over 100 years experience.

BSI (British Standards Institution) is the business standards company that equips businesses with the necessary solutions to turn standards of best practice into habits of excellence. We have pioneered the development of many of the world's leading standards, including ISO 9001 for Quality Management and we have extensive experience in shaping global standards to facilitate trade and improve business.

Our standards developers, assessors and trainers include some of the world's leading food safety experts who can enable your business to perform to it's potential. With over 2,800 Food and Agriculture standards, we bring together experts and innovators to tackle the ever-changing issues facing the whole supply chain in the agri-food and food safety sector.

As a Royal Charter company with over 72 offices worldwide, we have the global reach to help any organization large or small, make a difference. Additionally we can secure the sustainability of food production for future generations and improve the well-being of everyone.

80,000
Customers worldwide

Certification
100,000+ business locations certified by BSI globally

Training
In 2015, we provided training to 113,000 people worldwide

First class learning

By Royal Charter

The history of Royal Charters dates back to the 13th century and are granted by the British Monarch on the recommendation from the UK Privy Council. The original purpose of a Royal Charter was to create public or private corporations and to define their specific privileges and purpose.

Our tutors

Turn our experience into your expertise with our industry leading professionals. Our tutors are recognized as leaders in their field and have specialist subject experience having implemented the standards themselves. They are trained to understand and meet your specific learning needs, powered by their years of industry experience.

They know what is required in an audit – so they'll train you to meet it. They know the thinking behind the standard – so they can convey that knowledge to drive and inspire your people. It's one of the reasons why our courses have outstanding pass rates and why 99.5% of our course delegates would recommend us*.

*Based on feedback from training delegates in 2015

Welcome to
BSI Training Academy

We understand business success starts with people. We've assessed thousands of businesses, so we can genuinely benchmark performance. Our expert knowledge means a lot, and when you train with us you benefit from this expertise.

BSI is an industry thought leader in training to international compliance standards. Our training experts provide top quality training to organizations of all sizes and sectors. We're one of the world's leading providers of business improvement training, offering a range of solutions to keep your staff qualified and updated.

From understanding the principles and application of HACCP to implementing effective internal audit processes, we'll help you meet customer requirements and ensure your food products are aligned with global food safety best practice.

To book a training course visit bsigroup.com/en-au/training or call us on 1300 730 134 to enquire about our public or in-house training options.

Our Food Training Portfolio

Agri-food
We have a wide range of training courses to help you grow and farm your produce in a sustainable, safe and ethical manner.

Food Manufacturing
From Good Manufacturing Practices to Allergen Management, we have the training solutions to help you ensure the food you manufacture is safe and high quality.

Food Service
With our diverse range of Food Service training courses, we can train you to keep the food you serve safe and ensure that your reputation and brand is held in high regard.

Food Retail
We have a wide variety of training courses, tailored to all manner of retailers, to ensure that you can easily and effectively source your products and services to supermarkets and grocery stores.

Logistics and Storage
It's vital that the food that you store and its transportation to your sites is managed safely. We have a number of training packages to ensure the safe storage and transportation of food and food by-products.

Wholesale/Export
It is imperative that you manage your liability and risk when brokering, exporting and importing goods. We have a number of training courses to help you mitigate risk and manage your supply chain.

Our training options

Public training

Whatever your field of expertise, we have the solution to your training needs with our range of public courses. Our first class courses are available to employees from any organization and are perfect when you want to train one or two people. The courses are led by expert trainers who are skilled in both their subject matter and in the most effective ways for delegates to learn. They vary from one-day introductory courses, designed to increase your understanding of a standard, to detailed week-long courses.

In-house training

When you choose BSI In-house training, you can select a course 'off-the-shelf' from our extensive range, you can then ask us to adapt a course to your specific needs, or you can request a completely tailored course to be developed for you.

We will take the time to understand your organization's learning needs so that we can develop a tailored training solution that satisfies your business objectives. Working with you, we'll help to develop your people, improve processes and enhance your systems.

Whichever option you choose, you can be sure that you'll be trained by a trainer who has practical experience and who understands your marketplace.

Why train with BSI?

BSI spend **195,000 days** with clients in a year, so we know what businesses want and understand their needs

83% of people feel that staff are the key to maintaining a competitive edge*

45% percent of staff say they'd feel more motivated if their organization invested in **skills training***

Businesses are **2.5 x more likely to fail** if they don't train their staff*

99.5% of our delegates would recommend us*

We've shaped the **world's most adopted standards** including ISO 9001, ISO 14001 and ISO/IEC 27001

In 2015 we trained over **113,000** people; from a range of organizations including SMEs to global organizations

Collectively, our tutors have over **250 years** experience working with management systems between them

*Source: City of Bristol Benefits of Training article
** Based on feedback from training delegates in 2015

Which course is right for me?

1 Understand	**2** Requirements and Implementation	**3** Prove it's working	**4** Make excellence a habit

Introduction courses:

Who should attend?
Ideal for new starters or those needing to gain a 'refresher'

What will I learn?
An overview of your management system and the standard's requirements

Requirements and Implementation courses:

Who should attend?
Those responsible for implementing, or have recently taken responsibility for a management system

What will I learn?
The requirements of a standard in the context of your company and how to take the lead in planning implementation

Internal Auditor courses:

Who should attend?
Those tasked with conducting internal audits or monitoring their management systems performance

What will I learn?
How to be better equipped to maintain compliance and how to manage and improve risks to your management system

Lead Auditor courses:

Who should attend?
Those tasked with conducting and leading management systems audits

What will I learn?
Gain the ability and confidence to conduct and lead effective audits, and how to manage audit teams and processes

Certification:

- Assess your readiness for certification with a gap analysis day
- Maximize your certification with business improvement training and software tools

Our values

We deliver five star learning at first class venues, selected to ensure you learn in the best possible environment with great facilities, refreshments and accommodation. This way you can focus on and maximize your learning experience.

Below are some of the reasons our delegates recommend training with BSI.

"Excellent tutors."

"Experience and breadth of training."

"Ease of booking."

"Quality course material."

Our Venues

1. Sydney, NSW
2. Melbourne, VIC
3. Brisbane, QLD
4. Adelaide, SA
5. Perth, WA
6. Auckland, NZ

Food Safety and Quality

HACCP Requirements

Who should attend?

- Anyone looking to implement HACCP in their organization
- Staff members who would like a greater understanding of HACCP's critical controls
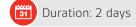- Any person looking to move into food auditing

What will I learn?

Understand the principles of HACCP and how you can use them to develop a HACCP plan to identify, evaluate and control food safety hazards. Our food safety training experts guide you through the requirements of HACCP in full so you can implement a system that demonstrates your commitment to food safety and manages your risks effectively.

How will I benefit?

- Compliance with legal obligations for safe food production
- Improved management of a HACCP food safety system
- Production of a comprehensive HACCP plan
- Improved record keeping

Duration: 2 days

Training Courses

HACCP Refresh

Who should attend?

- Anyone looking to improve their knowledge on HACCP
- Any person looking to move into food auditing
- Staff members who would like a greater understanding of HACCPs critical controls

Pre-requisite: You should have a good knowledge of HACCP requirements

What will I learn?

Update your knowledge and understanding of the Codex HACCP Principles. This one day course will keep you aware of the HACCP requirements and enables you to develop, review and modify a HACCP food safety plan.

How will I benefit?

- Identify the key requirements and benefits of Codex HACCP
- Adopt a proactive approach to identifying and managing food safety risks
- Demonstrate ability to source relevant and current information on food safety hazards to apply the HACCP risk assessment

Duration: 1 day

Food Safety and Quality

Food Fraud Prevention - Implementing VACCP and TACCP

Who should attend?

- Anyone looking to implement a food defence plan in their organization
- Staff members who would like a greater understanding of the methodologies for risk assessment, including VACCP (Vulnerability Assessment Critical Control Point) and TACCP (Threat Assessment Critical Control Point) critical controls
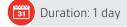
What will I learn?

You'll learn methodologies for risk assessment, including VACCP and TACCP. You'll learn to protect the authenticity of your ingredients and products through a systematic risk assessment of your supply chain and business to identify where controls may be required to minimise and mitigate a food fraud.

How will I benefit?

- Identify the key requirements and benefits of TACCP and VACCP
- Apply risk-based methodologies to determine significant threats
- Develop practical skills and confidence to implement VACCP and TACCP to strengthen food defence within your organization

Duration: 1 day

Training Courses

Food Safety Management Systems Requirements

Who should attend?

- Anyone requiring knowledge of ISO 22000 and Food Safety Management Systems (Food Safety Management System)
- Staff members looking to implement Food Safety Management Systems in their organization
- Any person looking to move into food auditing

What will I learn?

Understand the requirements of a Food Safety Management Systems (FSMS) and gain the skills to implement a system to help you produce safe products and effectively identify and assess food safety hazards.

How will I benefit?

- Awareness within your organization of various basic requirements of FSMS
- Working knowledge on how FSMS requirements can be interpreted to suit your organization's processes, products, people and customers
- Reduced operating costs

Duration: 2 days

Food Safety and Quality

Effective Foreign Matter Management in the Food Industry

Who should attend?

- Anyone looking to implement new control measures to improve preventative foreign matter management
- Staff members looking to understand how food industry foreign matter detection devices work
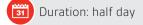
What will I learn?

This course will provide you with a framework to identify the sources of foreign matter and determine appropriate controls to effectively prevent recurrence. You'll learn how to detect, prevent and deal with foreign matter such as glass, plastics, wood and metal.

How will I benefit?

- Transfer the knowledge from this course into operational practices to identify multiple sources of foreign matter and the preventative and reactive controls to effectively prevent recurrence

Duration: half day

Training Courses

Root Cause Analysis in the Food Industry

Who should attend?

- Anyone looking to implement a formal Root Cause Analysis (RCA) process in their organization
- Any person looking to understand the concept of Root Cause Analysis methodologies to a variety of food industry non conforming situations

What will I learn?

This course will give you and your organization the knowledge to conduct effective root cause analysis. You'll be taught to trace the origin of non-conformities and apply the most appropriate corrective and preventative actions to prevent recurrence.

How will I benefit?

- Transfer the knowledge into operational practices which apply the process of Root Cause Analysis and to implement RCA systems in your organization
- You'll get real-world examples of best practice to bring back to your organization

Duration: half day

Food Safety and Quality

Allergen Management and VITAL Online

Who should attend?

- Any individual required to use the VITAL Online tool
- Staff members from organizations involved in food manufacturing
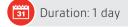- Any individual who is looking to mitigate the risk of cross-contamination in their food processes

What will I learn?

This course will help you understand how you can manage allergens in manufacturing and how you can use the VITAL online tool to assess the potential impact of allergen cross-contact and present allergen advice consistently.

How will I benefit?

- Improve your understanding of the risks associated with allergens
- Maintain and improve your organization's food safety protocols
- Reduce and manage your business risk
- Improve customer confidence

Duration: 1 day

Training Courses

Effective Food Safety Auditing

Who should attend?

• Any individual looking to move into food auditing
• Anyone looking to refresh and update knowledge of key food safety management system issues which include but are not limited to, review of HACCP practices and monitoring records, validation and verification activities, traceability, Good Manufacturing Pracitces (GMP) hygiene and house-keeping, foreign object controls and allergen management

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What will I learn?

You'll develop the skills to plan and conduct effective internal and supplier audit processes that enable them to meet requirements and identify opportunities for continual improvement.

How will I benefit?

• Learn how to effectively using audit tools and techniques to identify strengths, weaknesses and opportunities for improvement
• Maximize effectiveness and efficiency of food safety operations with limited resources

Duration: 2 days

Additional Training Courses

ISO 9001:2015 Requirements

Continually improve with the world's most recognized standard.

Who should attend?

- Anyone involved in the planning, implementing, maintaining, supervising or auditing of an ISO 9001:2015 QMS
- Those looking to understand the benefits of implementing a quality management system in their organization
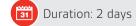- Those starting a career in quality management

What will I learn?

Our training experts help you understand the requirements of the ISO 9001:2015 standard and how to implement a quality management system that can help you enhance your operational performance.

How will I benefit?

- Understand the requirements of ISO 9001:2015 within the context of your company
- Key requirements, terms and definitions of ISO 9001:2015
- Developing and implementing an effective ISO 9001:2015 quality framework

Duration: 2 days

ISO 55001 Requirements

Learn to optimally and sustainably manage your assets.

Who should attend?

- Any person with an interest or responsibility for physical or other assets, decision making, planning, risk management, resourcing, operations, technical services, information support, budgeting, quality management or organizational development

What will I learn?

This comprehensive one day course explores in depth the main requirements of ISO 55001 and its organizational benefits. You'll learn the benefits of an asset management system, including the key terms, concepts and principles of the standard.

How will I benefit?

- Identify opportunities to maximize the value realized from the organization's assets through the effective application of a management system that meets the requirements of ISO 55001

Duration: 1 day

Additional Training Courses

Implementing: ISO 22301

Learn to protect the future of your business with Business Continuity.

Who should attend?

- Anyone involved in the planning, implementing, maintaining, supervising or auditing of an ISO 22301 Business Continuity Management System

What will I learn?

Using a step-by-step process, this comprehensive course helps delegates understand the requirements of ISO 22301. It covers the fundamental disciplines needed and the methods that should be applied when implementing Business Continuity Management Systems.

How will I benefit?

- Protect your organization before, during and after disruptions
- Clearly outline how your business can continue to operate in times of crisis
- Have confidence that your business continuity management system is effective
- Gain competitive advantage and protect your brand

Duration: 2 days

Risk Management and Operational Planning

Defend, protect and enhance your reputation, business and brand.

Who should attend?

- Anyone looking to develop and implement operational plans to help identify and manage risk in their organization

What will I learn?

You'll develop your ability to demonstrate knowledge of models and methods for operational planning to improve resource usage and eliminate efficiencies. You'll learn how to identify alternative approaches to improving resource usage and eliminating inefficiencies and waste.

How will I benefit?

- Achieve continual improvement through optimizing your operational plan
- Increase your ability to identify and manage risk
- Learn best practice risk management principles

Duration: 2 days

Next steps

Turn our experience into your expertise.
bsigroup.com/en-au/training

Speak to a training advisor
1300 730 134
info.aus@bsigroup.com