

# Food safety a priority?

BSI's Food Safety Service Offering.



### Who we are

# BSI believes the world should be supplied safe, quality food and we offer a broad range of Food Safety certification and risk management services.

We are the World's leading food safety certification provider, with extensive auditing capacity and capability to conduct integrated audits for a wide range of Food Safety standards across the entire food and beverage supply chain - including GFSI recognized standards.

Our service solution for food safety includes certification, training, assessment, and supply chain software, - providing you and your customers assurance and enabling you to manage risk more effectively.

Our Food Division currently services the full range of food industry clients across the entire supply chain, from large and small growers and packers to food processors, distributors, retailers, logistics operators and the hospitality industry. Our client managers provide our food industry clients with the assistance they need to implement effective food safety management systems while building strong and valued relationships.

Our auditors include some of India's leading Food Safety experts with food industry experience who can assist your business.

An effective Food Safety Program can be used as a defense in court cases relating to food poisoning or contamination as allowed by the Food Acts.

### Food safety management systems: what are the benefits?



## Manage your food safety risk with us

Not only does certification help establish credibility and demonstrate effective business management to stakeholders; it also helps to ensure your business is always moving forward. Your decision to become certified is a direct reflection on the importance your business places on the implementation of food safety standards.

We provide certification and assessment to the following Food Safety standards:

- BSI HACCP
- ISO 22000 Food Safety Management Systems
- FSSC 22000 Food Safety System Certification
- BRC Global Standard for Food Safety
- SOF
- GlobalGAP

### Why BSI?

Because we know a good Food Safety Management System when we see one.

### We can help give you a competitive advantage because:

We pioneered standards more than 100 years ago and today we're the market leader. We help over 70,000 organizations ranging from top global brands to small ambitious businesses in 150 countries to gain an edge over their competition. As one of the few organizations that understand standards from start to finish, we don't only assess how well you're meeting them, we create new standards from scratch and train teams globally to use them and perform better. Our knowledge can transform your organization.



## Trainings on Food Safety

We understand that business success starts with people. We're one of the world's leading providers of training on standards, management systems and business improvement. Our trainers are recognised as leaders in the field and provide quality training to organizations of all sizes and from all sectors. We offer both public and tailored in-house training across a range of areas including Quality, Environmental and Safety management systems, as well as courses on Food Safety. Whether you're looking to gain a basic understanding of how standards can help your business, want to learn best practice for implementing standards, want to become a qualified auditor, or gain a nationally recognized diploma – we'll support you all the way. Our ISO 22000 training courses are:

### Introduction training course

1 Day

This one-day course will introduce you to the food safety management system standard and provides an excellent foundation to the more detailed two-day implementing and auditing course.

### Implementing training course

2 Days

This two-day course has been designed to provide participants with the knowledge and process steps to enable them to effectively implement a food safety management system in line with the requirements for ISO 22000:2005 certification.

#### Internal Auditor training course

2 Days

This two-day course will enable you to interpret the requirements of this food safety management system standard so that you can implement the requirements when you return to your organization. This course will also give you the skills and techniques to measure the effectiveness of your food safety management system through audit.

### Lead Auditor training course



IRCA Certified Course (A17416)

This course focuses on teaching an effective approach for auditing food safety management systems. The primary objective of this training course is to instruct food safety auditors in the principles and practices specific to auditing for conformance to with ISO 22000:2005, including planning and preparation of the audit, audit practices, and reporting audit findings.

### Implementing and Auditing training course

2 Days

5 Days

This two-day course will enable you to interpret the requirements of this food safety management system standard in order that you can implement the requirements when you return to your organisation. This course will also give you the skills and techniques to measure the effectiveness of your food safety management system through audit.

Get a professional food safety qualification today. Call at +91 11 2692 9000 or email at info.in@bsigroup.com and ask us about training designed to suit you with our public and in-company options



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