

# Root Cause Analysis in the Food Industry

Training course



# Essential information about the course

Develop the knowledge and skills required to conduct effective root cause analysis, trace the origin of nonconformities and apply the most appropriate corrective and preventative actions to prevent recurrence. This course will provide delegates with a framework to implement root cause analysis and provides two commonly used methodologies to identify root cause.

## Our course agenda

- Benefits to you, welcome and introductions
- Course aims, objectives and structure
- Key concepts of root cause analysis (RCA)
- Intent and benefits of RCA
- Formal RCA process and steps to implement
- RCA methodologies
- Correct and incorrect RCA application
- Reflection, feedback and close of day

Book today at bsigroup.com/training

Upon successful completion of your course, you'll receive an internationally recognized BSI certificate.

## Make sure the course is right for you

## Who is this course for?

Anyone involved in the problem-solving activities in your organization.

Including:

- Senior management
- Technical/Quality assurance
- Engineering
- Production and operations
- Purchasing and supply
- Distribution

What will I learn?	What are the benefits?
<ul> <li>You will have the knowledge and skills to:</li> <li>Describe the key concepts of root cause analysis (RCA)</li> <li>Explain the intent and benefits of RCA</li> <li>Describe a formal RCA process and identify the steps to implement</li> <li>Interpret key concepts of different RCA methodologies and distinguish the most appropriate methodology for different types of nonconformities</li> <li>Apply the concept of RCA methodologies to a variety of food industry nonconforming situations</li> <li>Demonstrate awareness of correct and incorrect RCA application</li> </ul>	<ul> <li>Learn how to use root cause analysis methodology and find practical steps to identify the true cause of nonconformity</li> <li>Transfer knowledge gained into operational practices which apply the process of RCA</li> <li>Implement RCA systems in your organization</li> <li>Gain real-world examples of best practice to bring back to your organization</li> <li>You will be encouraged to share experiences and knowledge with other attendees to enhance learning outcomes</li> </ul>

# Why invest in training from BSI?

We want to make sure you have the best learning experience possible. That's why we offer a range of training courses from beginner to expert. We create a positive learning environment so you retain the knowledge and acquire the skills that will continue to be of use beyond the course.

When you attend a BSI training course, our tutors are the best in the business. They're truly passionate about sharing their knowledge and ensuring you learn. Trusted experts with years of hands-on and business experience, they bring the subject matter to life with relevant and contemporary examples to enhance your learning.

Training delivered at your site could be a convenient and cost-effective option, especially if you have multiple delegates. Talk to one of our experts to find out more.

## Next steps with the BSI Academy

Want to learn more? You may be interested in:

- Applying PAS 96:2014 A Guide to Protecting and Defending Food and Drink from Deliberate Attack
- Allergen Management and VITAL 2
- Effective Foreign Matter Control
- HACCP Plan and Implementation
- Effective Food Safety Auditing



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