



bsi.

● Putting food safety first

BSI Setting the standards from farm to front of house through learning and training.



● Achieving food safety standards is a true team effort

Whether you're a farmer, manufacturer, distributor, caterer, or food production agent – raising the bar for food safety standards is a true joint effort. Just one incident, recall, or oversight could potentially set your business back years. So, making sure your team has a comprehensive understanding of food safety, complies with regulations, meets legal requirements, and practices safe measures is crucial.

Safeguarding your customers, staff and reputation

Forward-thinking organisations such as yours realise the importance of ensuring knowledge and skills meet standards for compliance.

We understand that challenges such as high staff turnover can impact the need to upskill your teams. The importance of safeguarding public health, protecting your company's reputation, and minimising the risk of illness or food safety violations is paramount. However, it is equally essential to meet legal requirements and implement safety measures consistently, day in and day out. Rest assured, BSI is here to help with a comprehensive suite of training and qualifications to suit staff at all levels of your organisation.

Protecting against unpredictable external threats

In a dynamic business landscape, external influences can often be inevitable and diverse. From cyber security and food fraud to supply chain complexities, regional conflicts, and cost pressures, these factors can have adverse effects on your operations.

So, remember, knowledge is power. By taking positive steps to educate and inform your team, you can stay one step ahead of the curve. Proactively protecting your business with the most sustainable, ethical, and proven practices possible.



● Create a culture of confidence, compliance and continuous improvement with BSI

With deep subject matter expertise on everything from ISO 22000 to BRCGS – we provide training and qualifications for staff at all levels within your organisation.

We can also devise bespoke training plans to meet your unique needs and deliver a positive impact where everyone benefits.

How can BSI help you raise the bar?

- Inspiring and engaging input from a best-in-class team of food trainers and industry specialists
- Courses and qualifications for staff at every level of your organisation
- Courses and qualifications can be delivered on-site, off-site, or through online training courses
- On-demand eLearning to work around your team's busy schedules
- High-quality practical resources such as best-practice templates and checklists
- All the support you need to enhance digital trust, promote sustainability and ensure the health, safety, and well-being of your clients

Put your trust in the food safety experts

We champion the importance of safe, sustainable, and socially responsible food production, processing, and provision. We are proud to have developed many of the sector's leading standards to reflect that – establishing confidence among all stakeholders in the food sector supply chain. Making BSI uniquely placed to offer food and retail supply chain training for staff at all levels.

Our industry-leading experts' deep subject matter expertise and our proven ability to bring the right people together ensures that we can address global challenges. We help drive solutions that enhance digital trust, promote sustainability, and ensure health, safety, and well-being for our clients. Accelerating progress. Delivering positive impacts. Driving opportunities forward. Every step of the way.



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certification services
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