



## BSI Training Academy

# BSI Catering Food Safety Certification training course

### Essential information about the course

BSI Catering Food Safety Certification is a unique, global standard specifically developed by BSI to meet an industry need for appropriate food safety criteria that are relevant to catering and foodservice operations. It fills the gap between traditional food safety standards (which often include requirements that don't apply to food service businesses) and legal compliance (which doesn't necessarily support or promote the regular practice of food safety).

This one-day course guides you through a common sense, risk-based approach of implementing a food safety system for your catering or foodservice operation. It provides you with the tools to create a clear path towards achieving food safety certification for your organization.

### Our course agenda

- Terms and definitions
- Prerequisite programmes
- Essential hand hygiene for catering activities
- Virtual 'gap assessment' of prerequisite programme compliance and noncompliance
- Hazard Analysis and Critical Control Point (HACCP)
- Catering food safety case studies for specific prerequisite programmes
- Specific pre-requisite programmes for ISO TS 22002-2:2013
- Mix and match of objective evidence for catering certification self-assessment
- Certification programme requirements
- Training requirements to support the effective implementation of catering food safety best practice

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On completion, you'll be awarded an internationally recognized BSI Training Academy certificate.

# BSI Catering Food Safety Certification training course

This course is designed to help organizations who prepare food for immediate consumption to understand and apply preventative food safety risk methodology.

## Make sure this is the right course for you.

### Who this course is for:

The course is aimed at you if you're involved in food safety system development, implementation and monitoring for catering operations for events or in restaurants, schools, hospitals, or care homes. This course is especially relevant for food service managers, chefs, cooks and anyone involved in food safety compliance activities.

### What you'll learn:

You'll have the knowledge to:

- Discuss the purpose of the BSI Catering Food Safety Certification
- Identify general food safety prerequisite programmes required for your organization
- Describe CODEX Hazard Analysis and Critical Control Point (HACCP) methodology
- Explain specific prerequisite programmes required for catering operations based on ISO TS 22002-2:2013

You'll have the skills to:

- Apply the BSI Catering Food Safety Certification criteria to your operations
- Apply a structured framework to your food safety management system (FSMS) and complete a self-assessment in preparation for a BSI Catering Food Safety Certification audit

### Benefits:

This course will help you:

- Understand the requirements of BSI Catering Food Safety Certification
- Apply a common sense, preventative, risk-based approach to food safety within your business
- Implement a food safety management system that ensures the products you serve have been handled and prepared in accordance with proper hygiene practices

## Why train with BSI?

Our high-impact accelerated learning approach increases learning by improving knowledge retention and skill application. This course is activity-based, resulting in a deeper understanding of the material and a greater impact on job performance.

### Prerequisites



We recommend that you have knowledge of HACCP prior to attending this course.

### Next steps with the BSI Academy



Want to learn more? You may also be interested in attending the following courses within our food safety management system (FSMS) series of training courses:

- HACCP Plans and GMP Implementation
- HACCP Refresh
- Effective Food Safety Auditing

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## BSI Group

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