


Course content - Food Issue 8 - Sites Training



Day 1

- Introduction to the Standard
- Background and benefits
- The requirements - sections 1-4

Day 2

- The requirements - sections 5-9
- Preparing for BRC Global Standards Certification
- Post audit requirements
- BRC Global Standard Resources
- Course Exam

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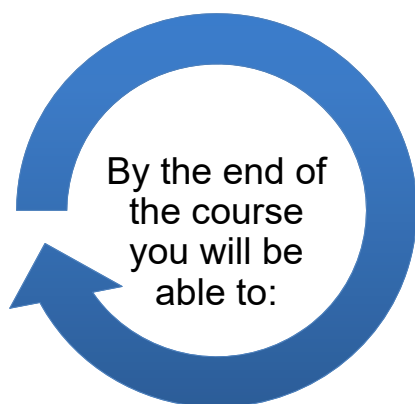
Sites Training Day 1



9.00	Introduction to course
9.15	Introduction to the Standard
9.30	Format of the Standard
9.45	Requirements: Section 1
11.00	Break
11.15	Requirements: Section 2
12.15	Lunch
13.15	Requirements: Section 3
15.00	Break
15.15	Requirements: Section 4
18.00	Close

2

Course aims - Root Cause Analysis



- ☐ Define root cause analysis (RCA)
- ☐ Understand difference between symptoms and RCA
- ☐ Understand the role and importance of RCA in compliance with the BRC Global Standards
- ☐ Explore some common methods for undertaking RCA
- ☐ Be able to perform a RCA and document it effectively

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Agenda




Time	Content
9.00	Welcome
9.30	Introduction to RCA and Terminology
10.30	RCA in the Standards
11.00	Break
11.30	RCA Overview – Getting Started
12.30	Lunch
13.30	Root Cause Analysis Methods
15.30	Break
16.30	Preventive Action Plans
17.00	Discussion - Course Close

2

Course aims - Risk assessment




By the end of this course you will be able to:



- Identify where the BRC Global Standards demand risk assessment
- Understand what BRC Global Standards expects from a thorough risk assessment
- Understand risk assessment terminology
- Choose and use different risk assessment

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Agenda



Time	Content
9.00	Welcome
9.30	Introduction to risk assessment and terminology
10.30	Risk assessment in the Standards
11.00	Morning break
11.15	Identification of hazards
12.00	Lunch break
13.00	Estimating the level of risk
15.00	Afternoon break
15.15	Determination of appropriate controls and their effectiveness
16.15	Documenting risk assessments and review
16.45	Course assessment discussion
17.00	Course close

2



Course Aims - Vulnerability



- Understand vulnerability assessment requirement for BRC Global Standards.
- Understand what is meant by the term food fraud.
- Understand the procedures and processes required for the identification and mitigation of the risk of substitution or adulteration to raw material in the supply chain.
- Know the difference between vulnerability assessment, threat analysis critical control point and food defence.
- Understand the raw materials most vulnerable to food fraud.

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Agenda



9.00	Introduction to course
9.30	Definitions
10.00	Global standard requirements
11.00	Break
11.15	Supplier Agents and Brokers
11.30	Vulnerability Assessment
12.30	Lunch
13.00	Vulnerability Assessment Continued
15.00	Break
15.15	Case study
16.30	Course Assessment
17.00	Course close

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