GlobalG.A.P. (Good Agricultural Practices)

Through the harmonization of global agricultural standards GLOBALG.A.P. encourages sustainable agriculture and the minimization of the use of agro-chemicals to benefit farmers, retailers and consumers. It’s recognized as a leading farm assurance program, translating consumer requirements into Good Agricultural Practice in over 120 countries and includes the requirements for the safe production of food.

Intended to meet compliance requirements and drive greater efficiency in production, improve business performance and reduce waste of vital resources, GlobalG.A.P. certification can cover:

- Food safety and traceability
- Environment (including biodiversity)
- Workers’ health, safety and welfare
- Animal welfare
- Includes Integrated Crop Management (ICM), Integrated Pest Control (IPC),
- Quality Management System (QMS), and Hazard Analysis and Critical Control Points (HACCP)

BSI is certified to audit the GLOBAL G.A.P Fruit and Vegetable Protocol. Typically, GLOBAL G.A.P audits require two days to complete and we have GLOBAL G.A.P approved auditors available to conduct these assessments.

Benefits of adoption

Certification to GLOBALG.A.P. will demonstrate your commitment to Good Agricultural Practices with the added benefits of:

- Adding value to your products by complying with a globally recognized standard
- Facilitating access to new local and global customers, markets, suppliers and retailers
- Reducing your exposure to food safety and product safety reputational risks
- Improving the efficiency of farm processes and management
- Encouraging environmentally sustainable farming practices
- Providing access to a secure online certification database that can be used to check producers and validate certificates
Advance your food safety skills
Training with BSI

Our training courses will help you meet customer requirements and ensure your food products are in line with global food safety best practice. Organizations involved in the food supply chain are responsible for sourcing and delivering safe food to the highest quality. From understanding the principles and application of HACCP or ISO 22000 Food Safety to implementing effective internal audit processes and managing food safety challenges like labelling and recalls, our expert trainers help you meet customer requirements and ensure your food products are in line with global food safety best practice.

Our BSI tutors provide the knowledge and skills you need to effectively develop, implement and maintain a variety of food safety certifications as well as improve your understanding and management of industries issues like food labelling and recalls. Our courses are available in public locations or we can arrange to come to your site to deliver it in-house depending on the needs of your organization.

Browse our food safety training courses to find the right one for you, or call our training advisors to discuss your requirements at 1300 730 134.

If you’re working from printed version of this brochure, please enter ‘BSI food safety training catalogue’ into your search engine to access the guide.

Why BSI?

BSI believes the world should be supplied with food that has been produced to an industry recognised food safety standard. We offer a broad range of agricultural, food safety certification and risk management services to help all organizations in the food supply chain achieve compliance and industry best practice to grow their business.

We’re a leading food safety and certification provider with extensive auditing capacity and the 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 customer’s assurance and enabling you to manage risk more effectively.

Learn more at bsgroup.com/en-ZA
Or talk to us about food safety management:
E: bsi.za@bsigroup.com