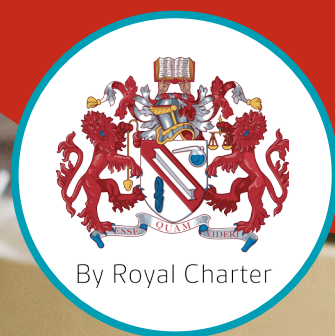


BSI Training Academy



Your complete guide to
HACCP Food Safety Training

bsi.

...making excellence a habit.™



HACCP & GMP

Certifying to the BSI HACCP and GMP Certification Criteria will give you industry recognition for your HACCP-based food safety management system.

This certification criteria was specifically written by BSI to provide a robust framework for the application of the Codex Alimentarius HACCP methodology to meet current food industry expectations. The addition of Good Manufacturing Practices (GMP) acknowledges the HACCP prerequisite/support programs implemented to demonstrate the effectiveness of your HACCP Food Safety Management System. The certification criteria has three separate modules covering management systems, HACCP and GMP giving you the flexibility to select the modules that best suit your business. Whether you seek recognition for HACCP and GMP or standalone HACCP or GMP, we can provide the certification to meet your unique needs.

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 to implementing effective internal audit processes, our expert trainers help you meet customer requirements and ensure your food products are in line with global food safety best practice.



Why make BSI your first choice for HACCP training



Our tutors

When it comes to teaching how to make standards work, our tutors are the best in the business. As experienced assessors with years of hands-on business and industry experience, they understand the challenges you're most likely to face. They are passionate about standards and have a proven ability to facilitate great learning.



Our expertise

As the world's first National Standards Body and founding member of ISO, no one knows standards like BSI. And when you train with us you benefit from this experience. You can trust us to say we know what we're talking about and you'll benefit from a premium learning experience. When it comes to standards even our competitors choose us.



Our approach Accelerated Learning

We really understand how training works and that everyone learns and retains knowledge differently. Based on the latest research, our accelerated learning approach is proven to fast-track learning, improve knowledge retention and ensures you can apply your knowledge straight away. We constantly evaluate our results based on your satisfaction and success rate, to provide the best training experience in the industry.



Our solution

We provide a proven pathway to success, wherever you are in your training journey. So whether you want to build your knowledge, learn how to implement or how to audit and improve your management system, we have the right solution for you. You'll also learn right beside your peers; we'll discuss real-world challenges and share best practice based on over 100 years' experience.

Why invest in training from BSI?

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 that means you can focus on learning.

Public Training Courses are available



Network and learn best practices from a variety of sectors with our diversified schedule of courses and locations.

Talk to one of our experts to find out more.

Training delivered at your site



This could be a convenient and cost effective option, especially if you have multiple delegates.

Talk to one of our experts to find out more.

Our BSI Training Academy HACCP courses

HACCP Refresh Training – 1 day

Level



Who is this for	This course will help you improve	You will gain the knowledge & skills to:
<ul style="list-style-type: none"> You are involved in food safety planning, development, implementation or revision You work directly in food production in roles like technical/ quality assurance, engineering or production Your support food production in roles like executive management, procurement/ purchasing, supply and distribution 	<ul style="list-style-type: none"> Contribute to your workplace HACCP team Apply the benefits of a HACCP based food safety system Identify the requirements of a HACCP-based food safety system Review existing plans for suitability, adequacy and effectiveness 	<ul style="list-style-type: none"> Apply CODEX HACCP food safety risk methodology Relate CODEX HACCP methodology to your company HACCP Relate the BSI HACCP and GMP Certification Criteria requirements to your company HACCP plans Apply HACCP preliminary steps Identify and prioritise food safety hazards

HACCP Plans & GMP Implementation - 2 days

Level



Who is this for	This course will help you improve	You will gain the knowledge & skills to:
<p>Your organization is considering developing, implementing and reviewing HACCP plans and/ or if you would like to further your knowledge in food safety risk assessment.</p>	<ul style="list-style-type: none"> Develop a comprehensive HACCP plan based on the specific risk to your product and process Improved system and process management of food safety through a preventative risk-based HACCP FSMS Comply with industry and legal obligations for safe food production 	<ul style="list-style-type: none"> Apply CODEX HACCP food safety risk methodology Relate CODEX HACCP methodology to your company HACCP plans and the requirements of the BSI HACCP and GMP Certification Criteria Participate in developing and reviewing HACCP plans



HACCP Refresh training course

Essential information about the course

An effective HACCP plan protects your business and your customers by lowering the likelihood of product and process failure, customer dissatisfaction and regulatory noncompliance.

Our one-day HACCP Refresh Training Course optimizes your technical knowledge and skills so you can:

- collate preliminary information for a hazard analysis
- confirm critical control points
- validate critical limits

- assess adequacy of monitoring and corrective actions
- identify effective verification activities

This refresher will help you gain confidence in planning and performing a HACCP plan review. You will acquire the skills you need to assess and contribute to the development, implementation and ongoing maintenance of HACCP plans based on the CODEX HACCP system. You'll also learn how to initiate a HACCP plan review through the application of the five preliminary steps and seven HACCP principles.

Our course agenda

- Welcome and introductions
- Overview of course structure and learning objectives
- Food Safety Risk Management
 - Food safety risk and HACCP
 - Food safety management system (FSMS)
 - Benefits of implementing a HACCP management system
- Applying HACCP preliminary steps
 - Key aspects of creating a HACCP team
 - Applying HACCP preliminary steps methodology to a product example
- Identifying and prioritising food safety hazards
 - Applying risk assessment methodology to determine significance of hazards
- Determining and establishing controls for food safety hazards
 - Applying the CODEX decision tree to determine the correct CCPs
 - Type of information required to validate critical limits
 - Detail required for predetermined corrective actions
- Reviewing HACCP plans
- Assessment
- Wrap-up and review

Book today at
bsigroup.com/en-ZA



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

HACCP Refresh Training Course.

We want to make sure you have the best learning experience possible. We create a positive learning environment so you retain the knowledge and acquire skills that will continue to be of use beyond the course.

Make sure this is the right course for you.

This is the course for you if:

- You are involved in food safety planning, development, implementation or revision
- You work directly in food production in roles like technical/quality assurance, engineering or production
- Your support food production in roles like executive management, procurement/purchasing, supply and distribution
- You already have a good understanding of CODEX HACCP and the key principles of food safety management

What is the course like?

- One day, finishing with a 30-minute exam at the end of the day
- Led by a BSI expert tutor
- Relaxed and comfortable learning environment
- Includes a detailed course pack to take away

How will I benefit?

After the course you will be able to:

- Contribute to your workplace HACCP team
- Apply the benefits of a HACCP-based food safety system
- Identify the requirements of a HACCP-based food safety system
- Review existing plans for suitability, adequacy and effectiveness



HACCP Plans and GMP Implementation Training Course

Essential information about the course

Organizations around the world recognize the value of having a well-developed, practical and robust food safety management system (FSMS) based on CODEX to comply with regulatory as well as customer requirements and control business risks.

Our HACCP Plans and GMP Implementation course can provide you with the information and skills to develop, document and implement a hazard analysis critical control point (HACCP) based food safety plan and to oversee its implementation and monitoring.

This course provides you with knowledge of good manufacturing practices (GMP) to implement a preventative HACCP-based FSMS along with an overview of the intent and specific requirements

of the BSI HACCP and GMP Certification Criteria to demonstrate due diligence in food processing and handling operations and minimize audit nonconformances.

Upon completion of this course you will be able to:

- Apply CODEX HACCP food safety risk methodology
- Relate CODEX HACCP methodology to your company HACCP plans and the requirements of the BSI HACCP and GMP Certification Criteria
- Participate in developing and reviewing HACCP plans



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

Prerequisite: You have a good knowledge of food industry processes and practices including; food safety, basic food handling, basic hygiene and GMP.

Recommend reading: BSI HACCP and GMP Certification Criteria, HACCP system and Guidelines (Rev 4 2003) pages 21 – 31.

HACCP Plans and GMP Implementation Training Course

Our course agenda

Day 1

- Welcome and introductions
- Overview of course aim, learning objectives and course structure
- Food safety risk management
 - HACCP, TACCP and VACCP
 - What's changed in food safety risk
 - HACCP rationale and history
 - CODEX Alimentarius and FSMS principles
- Applying BSI HACCP and GMP Certification Criteria
 - BSI HACCP and GMP Certification Criteria
- HACCP prerequisite programmes
- Module 3 GMP – BSI HACCP and GMP Certification Criteria (3.1-2.22)
- Applying HACCP preliminary steps
- Overview CODEX Alimentarius HACCP (preliminary steps 1-5)
- Module 2 HACCP – BSI HACCP and GMP Certification Criteria (2.1-2.5) behaviours
- Day one review and questions

Day 2

- Welcome to day two
- Overview CODEX Alimentarius HACCP (principles 1-7/steps 6-12)
- Identifying and prioritising food Safety hazards
 - 2.6 Hazard analysis
- Determining and establishing controls for food safety hazards
 - 2.7 Determining critical control points
 - 2.8 HACCP audit table
 - 2.9 Establish critical limits
- 2.10 Monitoring of CCPs
- 2.11 CCP corrective actions
- Reviewing HACCP plans
 - 2.12 Verification activities
 - 2.13 Record keeping
- CODEX HACCP: Systematic weaknesses
- Food safety culture: The driver for success
- Exam preparation, course review and final questions
- Assessment Exam (1 hour)

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bsigroup.com/en-ZA

Make sure this is the right course for you.

This is the course for you if:

Your organization is considering developing, implementing and reviewing HACCP plans and/or if you would like to further your knowledge in food safety risk assessment.

What is the course like?

- Two days
- Led by a BSI expert tutor
- Relaxed and comfortable learning environment
- Includes a detailed course pack to take away

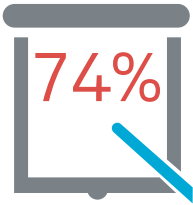
How will I benefit?

- Develop a comprehensive HACCP plan based on the specific risk to your product and process
- Improved system and process management of food safety through a preventative risk-based HACCP FSMS
- Comply with industry and legal obligations for safe food production
- Improved record keeping and retrospective proof of compliance

Why training is important

Great businesses need great people

Research shows that when an organization invests in training and development, they reap real rewards:

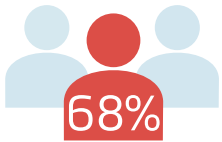


The percentage of employees that feel like they're not reaching their **full potential**



40%

of employees with poor training **leave their job** within the first year



of workers say training and development is the **most important workplace policy**

Turn our experience into your expertise



Exceptional experience:

8.84 is the average rating delegates gave to their **overall experience of BSI**



The number of days BSI spend with clients a year so we know....



From Sept 2017 to Sept 2018, we have trained over **11,000** people



Best in class Tutors:

Customers who have been trained gave an overall tutor rating on average at

9.26 out of 10

Subject Matter Experts

Our tutors have extensive industry expertise, allowing them to provide real life examples with relevant course material. **Our average is 9.51 out of 10**

Next Step

Contact us: bsi.za@bsigroup.com

Speak to a training advisor

Call: +27 (0) 12 004 0279
Email: bsi.za@bsigroup.com
or visit: bsigroup.com/en-ZA