

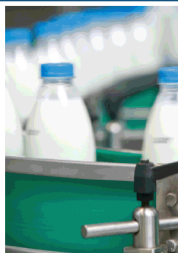
Wareham & Associates provides training to assist organisations in improving their business processes and meeting the requirements of international standards.

We provide training in: Food Safety • Quality • Environmental • OHSA • Sustainability  
• Lean Manufacturing Tools / Techniques • Integrated Risk Management



#### OUR MISSION

To create internationally competitive risk management and sustainability solutions.



## INTRODUCTION TO BRC FOOD ISSUE 6 (DATASHEET # 7.1-87)

**DURATION:** ½ DAY

**TARGET AUDIENCE:** EXECUTIVE MANAGEMENT/MANAGEMENT/SUPERVISORS

- Knowledge/Insight into BRC Food Issue 6
- How to Maximize Benefit to your Organisation
- How to Project Manage Implementation in your Functional Area

### What you will learn:

- **BRC Food in a Global Context**
  - International Standard Framework
  - Integrated Systems
  - Sustainability
- **Intro to the Standard**
- **Background**
- **New Development**
- **Scope**
- **Legislation**
- **The Food Safety Management System**
- **Principles**
  - Senior Management Commitment
  - A HACCP based system
- **Introduction to Requirements**
  - The Format of the Standard
  - Colour Coding of Requirements
  - Fundamental Requirements
- **Benefits of the Standard**
- **Certification Process**
  - The Process
  - Surveillance Audit, NOA, Definitions of Findings & Gradings
- **The BRC Food Standard - Requirements of the Standard**
  - Senior Management Commitment and Continual Improvement
  - The Food Safety Plan - HACCP
  - Food Safety and Quality Management System
  - Site Standards
  - Product Control
  - Process Control
  - Personnel
- **Project Management**
- **Next Steps**

### Competency Assessment – Translating Theory into Practice:

Assessment tools are provided to evaluate understanding.

### Certification

Successful candidates will be awarded a certificate from **The Wareham Group**, indicating successful completion of the course.

### Prior Experience & Learning

Delegates should have knowledge, comprehension and application of language, natural science and technology principles at NQF Level 5.

### Outcomes:

#### Upon successful completion you will be able to:-

- Knowledge and insight into the BRC Food and how to maximize benefit to your organisation.
- The tools to effectively manage BRC Food implementation in your functional area.



# CONSULTING, FACILITATION & TRAINING

For more info contact

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