

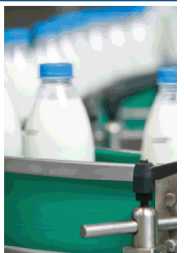
Wareham & Associates provides training to assist organisations in improving their business processes and meeting the requirements of international standards.

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.



BRC FOOD STANDARD – IMPLEMENTATION BEST PRACTICE ISSUE 6

(DATASHEET # 7.1-88)

DURATION: 2 DAYS

TARGET AUDIENCE: PRODUCTION, ENGINEERING, QUALITY & OPERATIONS MANAGERS & SENIOR SUPERVISORS

▪ RISK ASSESSMENT DELIVERING COMPREHENSIVE, VALID RESULTS ▪ CONSISTANT PRODUCT & PROCESS CONTROL
▪ SYSTEMATIC MANAGEMENT OF YOUR PRODUCT SAFETY & QUALITY ▪ INFORMED, RESPONSIBLE PERSONNEL ▪ PRACTICAL, EFFECTIVE SITE STANDARDS

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**
- **Principles**
 - Senior Management Commitment
 - HACCP Based
- **Benefits of the Standard**
- **Certification Process**
 - The Process
 - Surveillance Audit, NOA, Definitions of Findings & Gradings
- **Introduction to Requirements**
 - The Format of the Standard
 - Colour Coding of Requirements
 - Fundamental Requirements
- **Implementation Best Practice – per element:-**
 - Senior Management Commitment
 - The Food Safety Plan – HACCP
 - Food Safety & Quality Management System
 - Site Standards
 - Product Control
 - Process Control
 - Personnel
- **Project Management**
- **Next Steps**

Competency Assessment – Translating Theory into Practice:

Case studies are used in conjunction with assessment tools to maximize practicality.

Certification

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

Outcomes: Upon successful completion you will have:-

- ✓ 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.

Prior Experience & Learning

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



CONSULTING, FACILITATION & TRAINING